



Sample 4 course Banquet Menu £25

Dim Sum Course

Steamed coriander beef dumpling, with ginger and spring onion

Steamed pork, prawn and shiitake mushroom 'sui mai' dumpling

Spring rolls with shredded root vegetables (v)

Followed by

The classic salt and pepper ribs

(For an additional £4.50pp, substitute for crispy duck)

Main course dishes to share

Casserole of Taiwanese style chicken

Sizzling topside of beef with ginger and spring onion

Stir fried king prawns with green beans and lemongrass

Seasonal vegetables (v)

Accompanied by

Egg fried rice (v)

To finish

Chinese tea

(Add £2.50pp to substitute for seasonal fruit platter)

Private dining terms of business- Minimum 60 diners

1. Vat, drinks and a discretionary service charge are not included, unless otherwise stated and will be added to your final bill.
2. Final confirmation of numbers and dietary requirements need to be provided 48 hours in advance of the dining date.
3. Should numbers drop below final confirmation, the client will be billed for the full amount.
4. The food portion of this menu may take over 2 hours to serve depending on the number of diners.
5. A deposit of £10 per head will be required to confirm your booking, and either a new customer account form or purchase order must be provided.
6. Any outstanding balance is payable within 30 days from the date of the event.
7. In the event of a cancellation, please note that deposits are non-refundable at anytime.
8. We reserve the right to change prices due to increases in suppliers' costs, tax, duty and any changes in VAT.
9. A corkage charge will be made for any consumption of drinks agreed in advance. Please refrain from bringing any other food or drink to site, unless otherwise agreed.
10. A provisional booking may be made and held for 2 weeks, if we are unable to contact you or we receive no reply from you, your booking will be cancelled.
11. If payment is made via a credit card or charge card, a non-refundable 2% fee will be added at the payment stage.
12. If you have any specific needs, please advise us at the earliest possible time and we will do our best to accommodate you.

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