



Sample 5 course Banquet Menu £35

Dim Sum Course

Steamed beef dumpling with ginger and spring onion
Paper wrapped prawns with water chestnut and coriander
Pan fried war tip pork dumpling

Middle Course

Crispy duck served with pancakes

Followed by

Peking ribs (n)

(or substitute for lobster and add £8.50 per person)

Main course dishes to share

Cantonese style sizzling topside of beef
Sichuan style kung po chicken with peppers and nuts (n)
Trio of Cantonese roasted meats
Seasonal vegetables (v)

Accompanied by

Golden garlic and spring onion fried rice

To finish

Chinese tea

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

Private dining terms of business- Minimum 45 diners

1. 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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