

Banquet Meals

Banquet A

Minimum for 2 persons
£19.90 per head

Chicken & Sweetcorn Soup

Mini Combo

*Spring Rolls, Seaweed,
Prawn Toast, Honey Ribs*

Choose 2 meals from main
menu *

Plus 2 sides from

Fried Rice, Boiled Rice,
Noodles, Chips

Banquet B

Minimum for 2 persons
£21.80 per head

Chicken & Sweetcorn Soup

Aromatic Crispy Duck

*Served with Pancakes,
Hoi Sin Sauce, and Salad*

Choose 2 meals from main
menu *

Plus 2 sides from

Fried Rice, Boiled Rice,
Noodles, Chips

Banquet C

Minimum for 2 persons
£26.50 per head

Special Combination

*Spring Rolls, Prawn Toast,
Skewered Satay Chicken,
Seaweed, Honey Ribs*

Aromatic Crispy Duck

*Served with Pancakes, Hoi Sin
Sauce, and Salad*

Choose 2 meals from main
menu *

Plus 2 sides from

Fried Rice, Boiled Rice,
Noodles, Chips

* Sizzling Fillet Steak available only for 4 persons or more, subject to one for each banquet

Food Allergy and Intolerances: Some of our dishes may contain allergens.

Please ask to speak to the manager about the ingredients in our dishes before placing your order.

Soups

Wun Tun Dumpling	4.50	Shredded Duck & Vegetables	4.00
Chicken & Sweetcorn	3.90	Hot & Sour Peking Style	4.00
Crabstick & Sweetcorn	3.90	Chicken & Noodle	3.90

Appetisers

Forum Special Combination	per person	6.50
<i>Spring Roll, Prawn Toast, Samosa, Seaweed, Wun Tun, Honey Rib</i>		
Aromatic Crispy Duck	half	22.00
<i>Served with Pancakes, Hoi Sin Sauce, & Salad</i>	quarter	12.00
Deep Fried Battered Squid		8.00
Butterfly King Prawns		7.50
Smoked Chicken Strips		6.90
Fried Chicken Wings <i>(Salt & Pepper, Peking, Szechuan)</i>		6.50
Sesame Prawn on Toast		5.80
Gyoza Dumplings		5.80
Steamed Dim Sum Dumplings		5.80
Deep Fried Crab Claws		5.50
Deep Fried Crispy Wun Tun		5.50
Cantonese Spring Rolls/ Vegetarian Spring Rolls		4.80
Deep Fried Samosas		4.80
Crispy Seaweed		4.80
Prawn Crackers		2.50

Ribs & Skewers

Spare Ribs in Honey Sauce	7.50	Salt & Peppered Rib	7.50
Spare Ribs in BBQ Sauce	7.50	Skewered Mix with Satay Sauce	7.00
Spare Ribs in Szechuan Sauce	7.50	Skewered King Prawns with Satay Sauce	7.00
Peking Sauce Ribs	7.50	Skewered Chicken with Satay Sauce	6.50

Salt & Pepper

Salt & Pepper Squid	8.00	Salt & Pepper Chicken Wings	6.90
Salt & Pepper Mix	8.00	Salt & Pepper Chicken Strips	6.90
Salt & Pepper King Prawns	7.50	Salt & Pepper Beef Strips	6.90
Salt & Pepper Shredded Duck	7.00	Salt & Pepper Tofu	6.50
Salt & Pepper Chicken Balls	6.90	Salt & Pepper Chips	4.20

Our Speciality

Fried Scallops, King Prawns, & Squid: <i>with Ginger & Spring Onions</i>	15.50
<i>with Mixed Peppers in Black Bean Sauce</i>	15.50
Sliced Roast Duck: <i>Orange/Lemon/Sweet Plum Sauce/Sweet Soy Sauce</i>	10.50
Crispy Beef in Spicy Szechuan or Sweet Peking Sauce	9.80
Crispy Chicken in Spicy Szechuan or Sweet Peking Sauce	9.80
Deep Fried Chicken with Lemon or Plum Sauce	9.50
Deep Fried Chicken Balls served with Sweet & Sour Sauce	9.50
Stir Fry Silvershoots	9.50
Soft Battered Chicken Balls in Teriyaki Honey Glaze	9.50
Soft Battered Tofu in Teriyaki Honey Glaze	6.50

1. Choose from the selection below

Fillet Steak (Served on Sizzling Plate)	14.50
Special Mixed Meat	11.00
King Prawns	11.00
Sliced Duck	10.50
Chicken	9.50
Beef	9.50
Char Sui (Chinese Roast Pork)	9.50
Mixed Vegetables & Tofu	7.50

2. Cooked with the Vegetables or Sauce of your choice

Bamboo Shoots & Waterchestnuts	Beansprouts in Oyster Sauce
Black Pepper Sauce	Broccoli in Oyster Sauce
Cantonese Style with Onions	Cashew Nuts
Chinese or Red Thai Curry	Egg Fu Yung
Ginger & Spring Onions	Kung Po in Light Chilli Sauce
Mixed Peppers & Black Bean Sauce	Mix Vegetables in Oyster Sauce
Spicy Satay	Sweet & Sour
Sweet Pineapple	Szechuan Sauce

Chow Mein, Stir-Fry Noodles, Udon, & Vermicelli

Fillet Steak	13.50	Special Mix	12.50
King Prawns	12.50	Sliced Duck	12.50
Chicken	11.50	Singapore Style	11.50
Beef	11.50	Shrimps	11.50
Char Sui	11.50	Mix Vegetables	9.50
Soft Fry Noodles	4.70	Soft Fry Vermicelli	4.70

Rice Dishes

	<i>Small</i>	<i>Large</i>
King Prawns	6.00	9.50
Special Mix	5.50	8.50
Singapore Spicy	5.50	8.50
Duck & Pork	5.50	8.50
Chicken	4.70	7.00
Beef	4.70	7.00
Roast Pork	4.70	7.00
Yang Chow	4.70	7.00
Singapore Style	4.70	7.00
Mushroom	4.00	6.00
Mix Vegetables	4.00	6.00
Egg Fried Rice	3.50	4.80
Boiled Rice	3.00	4.30

Vegetarian Dishes

Vegetarian Combo Starter	5.50
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(Veg Rolls, Veg Samosa, Veg Wun Tun, Seaweed, Skewer Mushrooms)

Veg Spring Rolls / Samosa	4.80	Vegetable Wun Tuns	4.80
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Salt & Pepper Tofu	6.50	Fried Tofu in Teriyaki Honey Glaze	6.50
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Mix Vegetable Fu Yung	7.50
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Assorted Mix Vegetables with Tofu Stir-Fried in the Sauce of your Choice

Black Bean Sauce	7.50	Black Pepper Sauce	7.50
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Kung Po Light Chilli Sauce	7.50	Chinese or Red Thai Curry Sauce	7.50
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Oyster Sauce	7.50	Spicy Satay Sauce	7.50
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Sweet & Sour Sauce	7.50	Szechuan Chilli Sauce	7.50
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Side Dishes

Chips	3.00
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Fried Mushrooms	5.50
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Beansprouts	5.50
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Mix Vegetables	5.50
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Bambooshoots & Waterchestnuts	5.50
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Barbecue Sauce	2.50
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Cantonese Sauce	2.50
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Chinese or Red Thai Curry Sauce)	2.50
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Satay Sauce	2.50
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Sweet & Sour Sauce	2.50
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Szechuan Sauce	2.50
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White Wine

1. Mas de Vigneron (France) Dry <i>Fresh and tangy on the nose yet rounded on the palate.</i>	18.00
	<i>175ml Glass 4.50</i>
	<i>250ml Glass 6.50</i>
2. Piesporter (Germany) <i>A sweet medium very suited to spicy food</i>	15.90
3. Chenin Blanc (South Africa) <i>A lovely example of fresh, light chenin from South Africa</i>	18.90
4. Pinot Grigio (Italy) <i>Well balanced with lovely melon and pear on the nose</i>	18.00
	<i>175ml Glass 4.50</i>
	<i>250ml Glass 6.50</i>
5. Chardonnay (Australia) <i>A classic with peachy fruit aromas and a delicious creamy palate</i>	18.95
6. Sauvignon Blanc (New Zealand) <i>Gooseberry flavours on the nose with lingering flavours on the palate</i>	18.95
7. Chablis (France) <i>Classic dry white with delicate, citrus flavours</i>	25.95
8. Sancerre <i>Fresh nettle and herbal aromas mingle with an appetising opulence</i>	29.00

Rosé

10. Mas de Vigneron Rosé (France) <i>Dry fruity rosé with berry aromas and smooth finish</i>	18.00
	<i>175ml Glass 4.50</i>
	<i>250ml Glass 6.50</i>
11. Mateus Rosé (Portugal) <i>The classic sparkling wine</i>	15.50
	<i>Baby Bottle 5.50</i>
12. Pinot Grigio Blush Rosé (Italy) <i>Fresh easy drinking wine from North East Italy</i>	18.00
13. Zinfandel Rose (USA) <i>This wine has strawberry & floral aromas with a mix of tropical fruit</i>	18.95

Red Wines

14. Mas de Vigneron (France) <i>Round with plenty of soft fruity flavours and a subtle spice twist</i>	18.00
	<i>175ml Glass 4.50</i>
	<i>250ml Glass 6.50</i>
15. Viejo Rioja Crianza (Spain) <i>Aged for 12 years in oak to make this such a smooth pleasant wine</i>	18.95
16. Villarica Merlot (Chile) <i>With flavours of ripe plums, this is a classic Chilean Merlot</i>	18.95
17. Wolf Blass Shiraz (Australia) <i>Full-bodied with powerful aromas and a long finish on the palate</i>	17.95
18. Wolf Blass Cabernet Sauvignon (Australia) <i>Warm, alluring red with the classic notes of the sauvignon grape</i>	17.95
19. Malbec (Argentina) <i>Beautifully round and velvety with flavours of ripe black fruit, violets, spices and tobacco</i>	18.95
20. St. Emilion (France) <i>Well rounded with aromas of blackberries over smoky oak</i>	24.95
21. Chateauneuf Du Pape (France)	29.95

Champagne & Bubbles

22. Cava (Spain) <i>Aromas of pear & apple blossom, crisp, fruity with a sparkling finish</i>	15.95
23. Procecco (Italy) <i>Delicate citrus notes backed by fresh green apples and pears</i>	19.95
	<i>20cl Baby Bottle 6.50</i>
24. Moet et Chandon (France) <i>Crisp and lively with a seductive palate</i>	55.00
25. Veuve Clicquot NV (France) <i>White fruits & raisins from the grape followed by vanilla and toasty notes</i>	65.00

Lagers

Beartown Draught Lager	Half 2.50	Pint 4.50
Carling Draught Lager	Half 2.50	Pint 4.50
Beartown Bruin's Ale		4.50
Kopparberg <i>Mixed Fruits</i>		4.50
Magners Cider Original		4.20
Tsing Tao Chinese Beer / Tiger Beer		4.00
Becks Alcohol Free Beer		2.80

Aperitifs (50ml)

	Single
Campari	3.50
Cinzano Bianco	3.50
Cockburns Port	3.50
Gonzalez Tio Pepe (Dry)	3.50
Harveys Bristol Cream (Sweet)	3.50
Harveys Club Amontillado (Medium)	3.50
Martini Rosso or Dry	3.50

Brandy (25ml)

	Single
Martell VS	4.00
Remy Martin V.S.O.P.	4.80
Remy Martin X.O.	10.00

Liqueurs (25ml)

	Single
Baileys Irish Cream	3.50
Cointreau	4.00
Drambuie	4.00
Sambuca	3.70
Tia Maria	3.75

Spirits 25ml

	Single
Archers	3.75
Bacardi Rum	3.75
Bombay Sapphire	4.00
Gordons Gin / Gordons Pink Gin	3.75
Glennfiddich Malt Whisky	4.75
Jack Daniels Whisky	3.75
Jameson Irish Whisky	3.75
Malibu	3.75
Pernod	3.75
Rum	3.75
Scotch Whisky	3.75
Southern Comfort	3.75
Vodka	3.75
Disaronno	3.75

Add Mixer Soft Drink or Baby Bottle 0.80

Soft Drinks & Juices

	Small	Large
Coca-Cola	2.25	3.25
Diet Coke / Schweppes Lemonade	2.00	3.00
Fruit Juice (<i>Various</i>)	2.50	3.50
Squash (<i>Orange / Blackcurrant</i>)	1.00	1.90
Mineral Water (<i>Sparkling / Still</i>)	1.50	2.50
J2O (<i>Various</i>)		3.50
Appletiser		3.50