

Capitol Chinese Cuisine

PEKING BANQUET

(Minimum of 2 guests)

£26.95 per head

<Starters>

Prawn Crackers
&
Chicken and Sweetcorn Soup
OR
Hot & Sour Soup

<Appetisers>

Barbecued Spare Ribs ,
Deep Fried Pancake
Deep Fried Satay Roll

<Main Course>

Beef in Oyster Sauce
Chicken in Sweet and Sour

(for 3 persons or more, add)

Pork in Garlic and Chilli Sauce

(for 4 persons or more, add)

Chicken & Cashew Nut in Yellow Bean Sauce

&

Mixed Seasonal Vegetables
Served With Egg Fried Rice

<Dessert>

Jasmine Tea / Coffee
OR
Dessert of the Day

CHEF BANQUET

(Minimum of 2 guests)

£32.95 per head

<Starters>

Prawn Crackers
&
Chicken and Sweetcorn Soup
OR
Hot & Sour Soup

<Appetisers>

Mandarin Ribs ,
Deep Fried Summer Roll,
Deep Fried Pancake
Sesame Prawn on Toast

<Second Course>

Crispy Peking Duck

(Served with Pancakes, Spring Onions, Cucumber & Hoi Sin Sauce)

<Main Course>

Beef & Green Peppers in Black Bean Sauce
Fillet of Chicken in Lemon Sauce

(for 3 persons or more, add)

Pork in Garlic and Chilli Sauce

(for 4 persons or more, add)

Chicken in Black Pepper Sauce

&

Mixed Seasonal Vegetables
Served With Young Choi Fried Rice

<Dessert>

Jasmine Tea or Coffee
OR
Dessert of the Day



AA Rosette
Award

Capitol Chinese Cuisine

CAPITOL BANQUET

(Minimum of 2 guests)

£33.95 per head

<Starters>

Prawn Crackers

&

Chicken and Sweetcorn Soup

<Appetisers>

Mandarin Ribs

Deep Fried Satay Roll

Deep Fried Pancake

Sesame Prawn on Toast

Satay Chicken Skewer

<Second Course>

Crispy Peking Duck

(Served with Pancakes, Spring Onions,

Cucumber & Hoi Sin Sauce)

<Main Course>

Beef and Spring Onion on a Sizzling Hot Platter

Chicken in Sweet and Sour Sauce

(for 3 persons or more, add)

Chicken in Szechuen Style

(for 4 persons or more, add)

Mix Meat in Mongolian Sauce

&

Mixed Vegetables

Served With Young Chow Fried Rice

<Dessert>

Jasmine Tea / Coffee

OR

Dessert of the Day

CHEF'S PREMIUM BANQUET

(Minimum of 2 guests)

£36.95 per head

<Starters>

Prawn Crackers

&

Hot and Sour Soup

<Appetisers>

Honey Spare Ribs

Deep Fired Pancake

Sesame Prawn on Toast

Crispy King Prawn Won Ton

Salt & Pepper King Prawn

Crispy seaweed

<Second Course>

Crispy Peking Duck

(Served with Pancakes, Spring Onions,

Cucumber & Hoi Sin Sauce)

<Main Course>

Shredded Crispy Chicken in Sweet & Chilli Sauce

Fillet Beef in Black Pepper Sauce on a Sizzling Hot Platter

(for 3 persons or more, add)

Lamb in Mongolian Sauce on a Hot Sizzling Platter

(for 4 persons or more, add)

King Prawn in Ginger Spring Onion

&

Served With Young Chow Fried Rice

<Dessert>

Jasmine Tea / Coffee

AND

Dessert of the Day



AA Rosette
Award

Capitol Chinese Cuisine



VEGETARIAN BANQUET

(Minimum of 2 guests)

£30.95 per head

<Starters>

Prawn Crackers

&

Egg and Sweetcorn Soup

<Appetisers>

Vegetarian Platter

Veg Satay Roll

Deep Fried Veg Pancake

Seaweed

Veg Prawn on Toast

<Second Course>

Lettuce Parcel

(Bamboo Shoot, Water Chest Nut, Mushroom wrapped in Lettuce)

<Main Course>

Bamboo Shoots, Water Chestnuts & Cashew Nuts

Mushroom Delight

Fried Aubergine in Garlic and Chili Sauce

(for 3 persons or more, add)

Bean Curd with Vegetables in Black Bean Sauce

(for 4 persons or more, add)

Vegetables in Curry Sauce

Served With Shanghai Fried Rice

<Dessert>

Jasmine Tea or Coffee

Dessert of the Day



GLUTENFREE BANQUET

(Minimum of 2 guests)

£33.95 per head

<Starters>

Prawn Crackers

&

Chicken and Sweetcorn Soup

<Appetisers>

Gluten Free Platter

Salt & Pepper Ribs

Satay Chicken Skewer

Almond King Prawn Ball

Seaweed

<Second Course>

Lettuce Parcel

(King Prawn & Pork wrapped in Lettuce)

<Main Course>

Fillet of Chicken in Lemon Sauce

Beef & Green Pepper in Black Bean Sauce

(for 3 persons or more, add)

Kung Po Pork (Sweet & Slightly Hot)

(for 4 persons or more, add)

Chicken in Sweet & Sour Sauce

Served With Egg Fried Rice

<Dessert>

Jasmine Tea or Coffee

Dessert of the Day



AA Rosette
Award

Capitol Chinese Cuisine

CRISPY PEKING DUCK BANQUET

(Minimum of 2 guests)

£26.95 per head

<Starters>

Prawn Crackers

Hot and Sour Soup

<Appetisers>

Salt & Pepper Spare Ribs,

Crispy Season Roll,

Crispy Wan Tons,

Deep Fired Pancake

Crispy Seaweed with Dry Fish ,

Hot Cabbage with Sesame,

Sesame Prawn on Toast

Satay Chicken Skewer

<Main Course>

Crispy Peking Duck

Served with

Pancakes

Spring Onions,

Cucumber & Hoi Sin Sauce

<Dessert>

Jasmine Tea or Coffee

Dessert of the Day

CAPITOL SEAFOOD BANQUET

(Minimum of 2 guests)

£42.95 per head

<Starters>

Prawn Crackers

&

Seafood Broth

(Prawn, Scallop & Squid with Egg White)

<Appetisers>

Deep Fried Breaded Crab Claw

Salt & Pepper Squid

Almond King Prawn Ball

Sesame Prawn on Toast

<Main Course>

Steamed SeaBass Fillet with Ginger & Spring Onion

King Prawn, Scallop with Mix Vegetables in Bird's Nest

(for 3 persons or more, add)

Squid With Green Peppers in Black Bean Sauce

(for 4 persons or more, add)

Fresh Steamed Scallops In Shells With Chilli & Black Bean Sauce

Served With King Prawn Fried Rice

<Dessert>

Jasmine Tea / Coffee

Dessert of the Day

