

The Sulby Glen Hotel

Tel: 897240

Chinese New Year Celebration 2011 The Year of the "Rabbit"

Thursday February 3rd

Served Buffet Style.

*Chicken & Sweet Corn Soup with a hint of fresh Chilli
Accompanied*

Chinese Mixed Hors D'oeuvres:

*Spare Ribs coated in a rich Peking Sauce
Oriental Spring Rolls
Fried Seaweed
Sesame Toasts
Sweet Chilli Meat Balls
Skewered Chicken with Peanut Satay sauce.*

Served at Your Table:

*Crispy Aromatic Duck
With Spring onions, Cucumber, Aromatic sauce and Steamed Chinese
Pancakes*

Main Course:

*Help your Self from the Buffet.
Accompanied by Special Fried Rice*

Dessert:

Fresh Fruit Platter.

Price per person £28.50

Why not enjoy a bottle of Chinese Beer with your Meal ? Only £2.00

Main Course Menu

Beef with Green Peppers in Black Bean sauce

Tender Beef Strips marinated and cooked with fresh green Peppers in a delicious Black Bean Sauce



Sweet & Sour Pork

Pieces of Manx Pork coated in a light batter and deep fried, then coated in a rich sweet & Sour sauce.

Salmon fillet with Ginger and Spring Onion

A Delicate dish comprising of a gently poached Salmon fillet set on a light ginger and Spring Onion sauce.



Thai Green Curry.

Maybe not of Chinese origin but a subtle combination of lemon grass and coconut makes this dish a welcome addition to the menu.

Hot & Tangy Minced Lamb.

Minced Lamb with French beans and baby corn cooked in the wok with a hot and sweet tangy blend of garlic chilli ginger and sesame.



Lemon Chicken

Succulent pieces of fresh chicken breast in a light batter and coated in a piquant sauce made from fresh lemon and orange.

Chinese Style Steak

Prices of Prime Manx Steak marinated with oriental spices and stir fired in the wok with a peking sauce.



Mango Prawns

A change from the Hot dishes these fresh water prawns are served with a fresh mango and chilli salsa in little gem cups