



# Valentines Weekend Evening Menu

Friday 14 & Saturday 15 February 2025

Special 4 Course Dinner - £30 Per Person

## First Course

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Prawn Crackers

Mixed Starter Selection:

(Chicken Satay Skewers, Vegetable Spring Rolls,  
Peppered Salt Ribs, Peking Chicken Wings & Garlic Mushrooms)

Or

Mixed Vegetarian Selection:

(Vegetable Spring Rolls, Garlic Mushrooms, Seaweed, Sesame Toast & Vegetable Samosa)

(Gluten free starter selections available on request)

## Second Starter

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Crispy Aromatic Duck (served with pancakes, hoi-sin sauce, cucumber & spring onion) (GF)  
or Vegetable Yuk Sung (GF) (served with lettuce leaves)

## Main Courses

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Choose 4 Main Courses Per Couple from the following:

Teppan Beef in Black Pepper Sauce (GF) ♥ Seabass Fillet with Ginger & Spring Onion (GF)

Teppan King Prawns in Satay Sauce (GF) ♥ Tofu in Satay Sauce (V) (GF) ♥ Salmon in Spicy Szechuan Sauce

Sweet & Sour Chicken/King Prawns or Pork (GF) ♥ Mixed Vegetable Fried Noodles (V)

Kung Po Mixed Vegetables (V) ♥ Three Kinds of Mushrooms with Vegetables (V/GF)

Chicken with Cashew Nuts (GF) ♥ Duck in Orange/Plum Sauce ♥ Sweet & Sour Tofu (V/GF)

Peppered Salt Chicken Pieces ♥ Beef in Oyster Sauce (GF) ♥ Chicken in Sweet Chilli Sauce

Singapore Noodles - Meat or Vegetarian (V/GF) ♥ Crispy Beef in Spicy Szechuan Sauce

Roast Duck & Char Sui (Roast Pork) Cantonese Style (GF) ♥ Peppered Salt Squid (GF)

Beef/Chicken/Pork/ Duck/Tofu(V) or King Prawns with Green Peppers & Black Bean Sauce (GF)

Beef/Chicken/Pork/Duck/Tofu(V) or King Prawns with Bamboo Shoots & Mushrooms (GF)

Peaches' Special Fried Noodles ♥ Egg Fried ♥ Boiled Rice

## Dessert

Bakewell Cherry Cheesecake served with cream or vanilla ice-cream (V) or

Exotic Fresh Fruit Salad with Mango Sorbet (V/GF) or

Homemade Chocolate Brownies served with cream or vanilla ice-cream (V/GF)



(V) denotes suitable for vegetarians

(GF) – can be made suitable for gluten free – please inform us that it needs to be GF beforehand