

**SIGNATURE FESTIVE MENU £37.50 PER PERSON
TWO OR MORE PEOPLE**

Starters

Deluxe Appetizer with Crispy Kale

Golden Duck & Sushi Rice Bon Bons

Hoisin duck, Crispy golden sushi rice

Vietnamese Style Spring Roll

Red rice wrap, beef, fresh herbs & vegetables

Prawn on Toast

Tiger prawn with sesame seeds on toast

Chargrilled Skewered Chicken

Satay sauce

BBQ Spare Ribs

Traditional clay oven roasted with honey

Add on Crispy Aromatic Duck

Pancakes, Hoi sin sauce, leek, cucumber

Supplement 1/4 £17.50 1/2 £33.00

Main

Choose one dish per person if party has less than 5 people.

All the dishes served with egg fried rice

Honey Glazed Roasted Char Siu Pork

Ginger & spring onion sauce

Crispy Chilli fillet Beef

Fruity, spicy

Garlic Chicken

Cashew nuts Sichuan spices

Sizzling King Prawn

Black bean & spring onion sauce

Sizzling Lamb Fillet

Roasted spices

To finish

Fresh Fruits

**INDULGENT FESTIVE MENU £47.50 PER PERSON
TWO OR MORE PEOPLE**

Starters

A Basket of Duo Dim Sum

Chicken Sui Mei

Chilli bean sauce

Seafood Gau

Scallop and prawn dumpling

A Platter of Luxury Appetizers

Crispy Vietnamese Style Prawn Spring Roll

Red rice wrap, prawn, fresh herbs with fruity spicy sauce

Sirloin Steak Roll

Roasted spices, black pepper garlic sauce

Spare Ribs with Roasted Spices

Roasted sea salt with herbs

To follow

Crispy Aromatic Duck

Pancakes, leek, cucumber, Hoi Sin sauce

Main

choose one dish per person if party has less than 5 people.

All the dishes served with egg fried rice

Korean Sweet & Spicy Chicken

Gochujang (spicy red chilli sauce) with honey

Sizzling Fillet Steak

Teriyaki sauce

Roasted Char Siu Pork

Cashew nuts and mixed vegetables

XO Mixed Seafood

King prawns, Monk fish, XO sauce

Sizzling Lamb Fillet

Black pepper garlic sauce

To finish

Fresh Fruits

**VEGETARIAN £35.50 PER PERSON
FOR TWO OR MORE PEOPLE**

Starter to share

Buddha Treasure with Kale

Trio Mushroom Dumpling

Steamed dumpling, 3 kinds Oriental mushrooms

Kimchi Bao

Steamed bun, Kimchi

Spicy Samosa

Mixed vegetables, curry sauce

Skewered Mock Chicken

Satay sauce

Sweet Corn Cake Fritter

Sweetcorn, raisins, spices

To follow

Crispy Aromatic Mock Duck

Pancakes, Hoi sin, leek, cucumber

Main

Choose one dish per person if party has less than 5 people.

All the dishes served with egg fried rice

Crispy Sticky Mock Chicken

Caramel soy, sesame

Satay Mixed Seasonal Vegetables

Tofu, spicy peanut sauce

Mock Chicken with Green Pepper

Chilli black bean sauce

Buddha Delights

Asparagus, mixed vegetables, cashew nuts

Tofu with Aubergine

Sichuan spicy sauce

Thai Style Mixed Vegetables

Thai red curry sauce

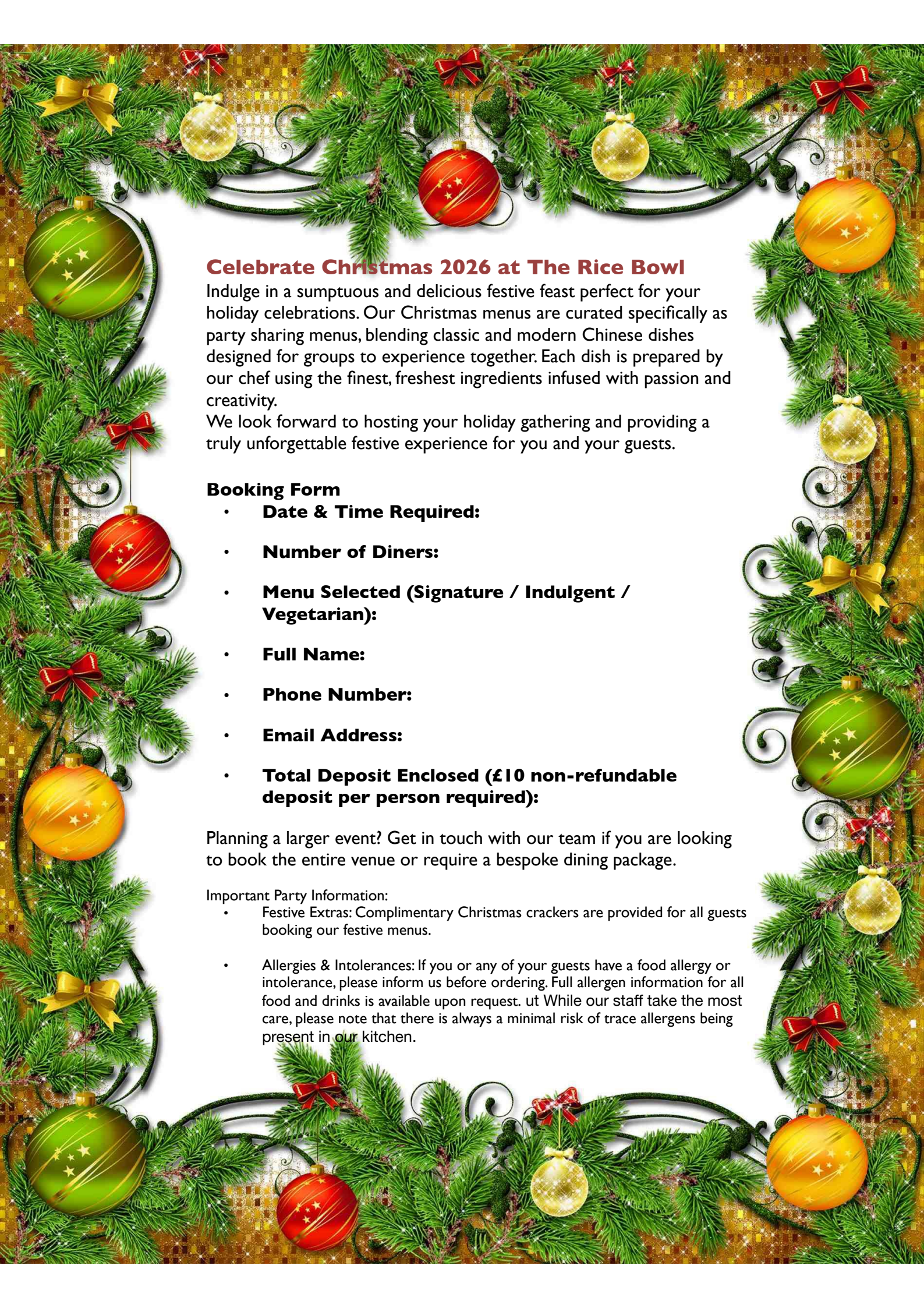
Gong Bao Tofu

Cashew nuts, spicy fruity

Sizzling Tofu

Teriyaki sauce

To finish



Celebrate Christmas 2026 at The Rice Bowl

Indulge in a sumptuous and delicious festive feast perfect for your holiday celebrations. Our Christmas menus are curated specifically as party sharing menus, blending classic and modern Chinese dishes designed for groups to experience together. Each dish is prepared by our chef using the finest, freshest ingredients infused with passion and creativity.

We look forward to hosting your holiday gathering and providing a truly unforgettable festive experience for you and your guests.

Booking Form

- **Date & Time Required:**
- **Number of Diners:**
- **Menu Selected (Signature / Indulgent / Vegetarian):**
- **Full Name:**
- **Phone Number:**
- **Email Address:**
- **Total Deposit Enclosed (£10 non-refundable deposit per person required):**

Planning a larger event? Get in touch with our team if you are looking to book the entire venue or require a bespoke dining package.

Important Party Information:

- **Festive Extras:** Complimentary Christmas crackers are provided for all guests booking our festive menus.
- **Allergies & Intolerances:** If you or any of your guests have a food allergy or intolerance, please inform us before ordering. Full allergen information for all food and drinks is available upon request. While our staff take the most care, please note that there is always a minimal risk of trace allergens being present in our kitchen.