

THE GREEN MAN CELEBRATES THE CHINESE NEW YEAR

THE YEAR OF THE RED HORSE

As we start to look forward to a New Year, full of optimism and happiness, we are once again celebrating the vibrant colours and wonderful food of the Chinese New Year 2026 on Thursday 19th and Friday 20th February 2026 as they too celebrate the New Year with their festival that celebrates the beginning of a new year on the traditional lunisolar and solar Chinese Calendar

This Year is the year of the Red Horse, known as the Spring Festival (春节), this celebration is the most spectacular event in China, bringing families together and filling homes with warmth, traditions, and vibrant decorations and we have the most wonderful authentic Imperial Chinese Banquet for you to enjoy.

We are delighted that Nick, Dave, and the team, have prepared a menu that highlights the very best of Chinese cooking. Indeed, Nick has worked in some of the top and highly acclaimed Singapore's finest eateries back in the day and when he had a little less grey hair.

Our annual Chinese Banquet is normally very popular, and tables get booked up very early so in the first instance, please email us on greenmanpartridgegreenbookings@hotmail.com or call us 01403-710250 and enjoy some well-deserved celebration time!

STARTERS

Imperial Mixed Hors D'Oeuvres for minimum of 2, sharing all of the following!

Chinese Honey and Chilli Spareribs,
Green Man Sesame Prawn Toast,
Steamed Pork Dumpling with Ginger and Soy Dipping Sauce
Spiced Chicken Satay, our own special Satay Sauce enhanced with Lemongrass and Chilli & served with Pineapple and Spring Onion
Vegetable Spring Rolls with Sweet Chilli Sauce
Classic Steamed King Prawn Gyoza with a Fresh Ginger Vinegar Dipping Sauce
Prawn Crackers

INTERMEDIATE COURSE

Aromatic Crispy Roast Duck served with Pancakes, Shredded Spring Onion,
Cucumber, Shredded Leek and Hoi Sin Sauce

MAIN COURSES to include sharing dishes of each of the following

Crispy Fillet of Rising Sun Lemon Chicken with a tangy fresh Lemon Sauce
Seared Fillet of Pork with Black Beans, Chilli, Garlic, Ginger, hint of Orange and Green Peppers
Cantonese Style Steamed Seabass Fillet with Dried Mandarin, Spring Onion, Coriander and Ginger
Chinese Style Tender stem Broccoli and Pak Choi with Red Pepper, Ginger, Oyster Sauce, Garlic, Soy
Green Man Special Fried Rice

£55 per person

Desserts and Coffees available additional on the evening.

Service & all drinks/wines are charged additionally.
A 10% optional service charge will be added to the bill

Due to the complex nature of this menu and many dishes containing various allergens such as celiac, nut, soy, eggs, sesame, shellfish etc , we are sadly very limited to cater for these dietary requirements. We thank you for your understanding.