

Charters

NEW YEAR'S EVE

Celebrate with DJ Sav

31st December

Join DJ Sav to welcome in the New Year,
dance the night away to
an array of retro tunes.
8pm – late, free entry

**Free
Entry**

Charters
www.charters-bar.com



181004

Wishing you a very
**MERRY
CHRISTMAS**
and a Happy New Year



East
The Taste of the Coast

01733 315 702

www.east-restaurant.co.uk

Upper Deck Charters, Town Bridge, Peterborough PE1 1FP

Three course festive sharing menu

For 4 people or more. Booking is required.
This menu includes all of the following:

£28.50
per person

Starters

Yakitori

Japanese-style grilled chicken on skewers

Squid Fish Cakes

Spicy fish and squid cakes, flavoured with herbs, served with a cucumber relish

Korean Spare Ribs

Soft and tender spare ribs grilled with Korean sauce

Crab Toast

Crab meat with spices on toast, served with plum sauce

Main course

Char Sui Pork

Cantonese-style barbecue pork with pak choi

Massaman Chicken

Slow-cooked chicken with onions, potatoes and roasted peanuts with herbs and spices in a rich curry

Chilli Prawns

King prawns, sautéed with garlic, chilli and spring onions on a bed of flash-fried lettuce

Teriyaki Crispy Duck

Fried duck breast with Teriyaki sauce

Braised Lemongrass Beef

Slow-cooked beef with lemongrass, chillies, shallots and kaffir lime leaves

Jasmine Rice

Steamed fragrant jasmine rice

Dessert

Festive Dessert

Variety of homemade desserts



Four course festive sharing menu

For 4 people or more. Booking is required.
This menu includes all of the following:

£35.50
per person

Starters

Korean Spare Ribs

Soft and tender spare ribs grilled with Korean sauce

Crab Toast

Crab meat with spices on toast, served with plum sauce

Yakitori

Japanese-style grilled chicken on skewers

Squid Fish Cakes

Spicy fish and squid cakes, flavoured with herbs, served with a cucumber relish

Second course

Aromatic Duck with Pancakes

Duck served with cucumber, spring onions, steamed pancakes and hoisin sauce

Main course

Scallops and Asparagus with XO sauce

Sautéed scallops and asparagus with XO sauce

Braised Lemongrass Beef

Slow-cooked beef with lemongrass, chillies, shallots and kaffir lime leaves

Char Sui Pork

Cantonese-style barbecue pork with pak choi

Massaman Chicken

Slow-cooked chicken with onions, potatoes and roasted peanuts with herbs and spices in a rich curry

Chilli Prawns

King prawns, sautéed with garlic, chilli and spring onions on a bed of flash-fried lettuce

Jasmine Rice

Steamed fragrant jasmine rice

Dessert

Festive Dessert

Variety of homemade desserts

Three course vegetarian festive sharing menu

For 2 people or more. Booking is required.
This menu includes all of the following:

£19.95
per person

Starters

Steamed Dumplings

Steamed chives and cabbage in Japanese pastry and served with a sweet, tangy, dark sauce

Spring Rolls

Vermicelli, carrots, and cabbage wrapped in a paper pastry, deep-fried, served with a sweet chilli dip

Sweetcorn Croquettes

Seasoned sweetcorn, deep fried and served with a sweet chilli dip

Tempura Vegetables

Crispy vegetables deep-fried in a light tempura batter, served with a wasabi and soy dip

Main course

Singapore Vegetable Curry

Rich curry with turmeric spices. Singapore's signature dish

Three Flavour Tofu

Tofu, deep fried with peppers, onions and pineapple, flavoured with a spicy tangy sweet sauce

Pak Choi with Mushroom Sauce

Flash-fried pak choi with garlic in a mushroom sauce

Jasmine Rice

Steamed fragrant jasmine rice

Dessert

Festive Dessert

Variety of homemade desserts

Allergies and Intolerances

Please be aware that all our dishes are prepared in a kitchen where nuts and gluten are present, as well as allergens, therefore we cannot guarantee that any food items is completely free-from traces of allergens. All our food is prepared & cooked to order. Please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selection.

