

The White Horse
Raymond's Riverside
Chinese Restaurant



OPENING TIMES

12:00pm-2:30pm

5pm – 11pm

7 days a week & Bank Holidays

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Sandhurst Lane

Sandhurst

Nr Longford

Gloucester GL2 9NG

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www.thewhitehorsechineserestaurant.co.uk

Set Meal

A

£16.00 per head – minimum for 2 persons

White Horse Set Platter

Crispy Aromatic Lamb

Chicken in Garlic & Chilli Sauce
Sizzling Beef with Ginger & Spring Onion
Yung Chow Fried Rice

B

£18.50 per head – minimum for 2 persons

White Horse Set Platter

Crispy Aromatic Duck

Deep Fried Pork in Sweet and Sour Sauce
Chicken with spicy yellow bean and hoisin sauce
Deep Fried Shredded Chilli Beef
Yung Chow Fried Rice

C

£21.00 per head – minimum for 2 persons

White Horse Set Platter
Steamed Scallop with Vermicelli

Crispy Aromatic Duck

Kung Po King Prawn
Sizzling Chicken in Satay Sauce
Beef in Black Pepper and Red Wine Sauce
Yung Chow Fried Rice

D

£26.00 per head – minimum for 4 persons

White Horse Set Platter

Crispy Aromatic Duck

Braised Lobster in Black Bean Sauce
or Ginger & Spring Onion

Sizzling Fillet Steak in Cantonese Sauce
King Prawns & Scallops in Japanese BBQ sauce
Duck in Orange and Cointreau sauce
Mixed Vegetables
Yung Chow fried rice

E

(Oriental Vegetarian Set Meal)

£16.00 per head – minimum for 2 persons

Oriental Vegetarian Hot Platter

Vegetarian Yuk Sung

Deep Fried Vegetarian Soy Chicken Cantonese Style
“Ma Po” Tofu
Stir Fried Courgette with Garlic Sauce
Mixed Vegetable Fried Rice

v.: suitable for vegetarian

Soup

£

1	Chicken with sweet corn soup	2.50
2	Mixed fresh seafood and tofu soup	2.80
3	Hot and sour soup	2.80
4	Wan Ton soup	2.80
5 v	Mixed vegetable soup	2.80
6	Crab meat with sweet corn soup	3.00
7	Tom Yum Gai – Spicy Thai clear soup with chicken, lemongrass and fresh chilli	3.80
8	Tom Yum Gung – Spicy Thai clear soup with king prawns, lemongrass and fresh chilli	4.80

Appetisers

£

9 v	Thai tofu – Deep fried in fragrant coconut sauce topped with crushed cashew nuts	3.00
10 v	Deep fried brie with mango and lemon caulis	3.00
11	Spring rolls	3.30
12 v	Vegetable spring rolls	3.30
13 v	Crisped seaweed	3.50
14	Pan fried minced pork dumpling	3.30
15	Chicken Satay Skewers – skewered pieces of succulent chicken breast meat in a slightly hot peanut sauce	3.80
16	Ban Ban chicken (cold dish) – Sliced chicken breast meat served with shredded cucumber and satay sauce	3.80
17	Fried smoke chicken	4.80
18	Spare ribs in Japanese barbeque sauce (4)	5.30
19	Spare ribs with spicy salt and peppercorn (4)	5.30
20	Spare ribs with Peking sauce (4)	5.30
21	Stuffed crab claws	3.50 each
22	Thai fish cake- slightly spicy served with chilli fish sauce	3.80
23	Sesame Prawn toast	4.30
24	Steamed fresh scallop – served with garlic and superior soy sauce, a magic seafood appetiser	4.80 each
25	Butterfly king prawns (4)	4.80
26	Pan fried green mussels – In a lightly flavoured black bean sauce – In white wine sauce with parsley	4.80
27	White Horse Set Platter (Minimum for two people) – Sesame prawn toast, crispy seaweed, crispy Wan Ton, chicken satay skewer and spare rib in Peking sauce and vegetable spring roll	5.30pp
28 v	Vegetarian Hot Platter (minimum for two people) – Crispy seaweed, vegetable spring rolls, Thai tofu, deep fried Brie, vegetable soy ‘beef’ satay skewer	5.30pp
29	Seafood Set Platter (minimum for two people) – Stuffed crab claws, sesame prawn toast, crispy seaweed, crispy shredded squid, butterfly king prawn	7.80pp

v.: suitable for vegetarian

Intermediates

£

30 v	Vegetable Yuk Sung	4.80
31	Pan Fried King Prawn in spicy sweet sauce	5.00
32	Pan Fried King Prawn in garlic butter	5.00
33	Yuk Sung – Finely chopped chicken/pork and fried chunky vegetable mixed with crispy vermicelli served with a boat of iceberg lettuce	5.80
34	Crispy Aromatic Lamb –served with pancakes, or lettuce wrap, spring onion, cucumber and Hoi Sin sauce	7.30
35	Crispy Aromatic Duck –served with pancakes, spring onion, cucumber and Hoi Sin sauce	
	1/4 (Quarter)	9.00
	1/2 (Half)	17.00
	Whole	32.00

Seafood

£

36	Stir fried squid with fresh seasonal vegetables	8.00
37	Deep fried squid with spicy salt and fresh chilli	8.00
38	Deep fried monk fish with spicy salt and peppercorn – Lightly flavoured, deep fried with sprinkling of fresh chilli	9.80
39	Deep fried monk fish in sweet and sour sauce	9.80
40	King Prawns in sweet & sour Sauce	8.50
41	King prawns in Japanese Barbeque sauce	8.50
42	King prawns in spicy Szechwan sauce	8.50
43	Kung Po Chilli King prawns	8.50
44	Stir fried king prawns in a fragrant fish sauce – Oriental yu-shang sauce	8.50
45	Stir fried king prawns with fresh asparagus	9.00
46	Stir fried king prawns and scallops with seasonal fresh vegetables served in a bird's nest	9.50
47	Sizzling king prawns in black bean sauce	9.50
48	Sizzling king prawns in satay sauce	9.50
49	Sizzling king prawns with ginger and spring onion in white wine sauce	9.50
50	Steamed whole sea bass with ginger and spring onion	15.00
51	Pan fried whole sea bass in sweet spicy “five willows” sauce	15.00
52	Oriental seafood hotpot – Fresh scallops, mussels, squid and prawns simmered slowly with fresh vegetables in a hot pot	10.50

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Poultry

£

53	Deep fried chicken with plum sauce	7.30
54	Deep fried chicken in lemon sauce	7.30
	– Chicken breast meat, thinly coated in batter, deep fried served with lemon sauce	
55	Chicken in spicy yellow bean hoi-sin sauce	7.30
56	Chicken with cashew nuts	7.30
57	Deep fried chicken in sweet and sour sauce	7.30
58	Chicken in spicy Szechwan sauce	7.30
59	Chicken in Japanese BBQ sauce	7.30
60	Chicken with garlic and chilli sauce	7.30
61	Stir fried chicken with fresh asparagus	7.80
62	Chicken braised in a creamy coconut sauce, with fresh chilli and coriander	7.80
63	Kung Po chilli chicken	7.80
64	Chicken in black pepper and red wine sauce	7.80
65	Sizzling chicken in satay sauce	8.30
66	Sizzling chicken with black bean sauce	8.30
67	Sizzling chicken with ginger and spring onion	8.30
68	Boned roast duck in orange and cointreau sauce	9.00
69	Boned roast duck in plum sauce	9.00
70	Boned Chinese roast duck	9.00
71	Boned roast duck with ginger and pineapple	9.00
72	White Horse hotpot	11.50
	– Seafood, duck, chicken, pork, tofu and Chinese mushroom simmered slowly with fresh vegetable in a hot pot	

Beef

£

73	Deep fried shredded chilli beef	8.00
74	Beef with black pepper in red wine sauce	8.00
75	Beef with ginger and pineapple	8.00
76	Beef in spicy Szechwan sauce	8.00
77	Beef with garlic and chilli sauce	8.00
78	Sizzling beef with ginger and spring onion	9.00
79	Sizzling beef in black bean sauce	9.00
80	Sizzling beef in satay sauce	9.00
81	Sizzling fillet of beef Cantonese style	10.80
82	Peppercorn dusted fillet Steak – pan fried medium rare	10.80
83	White Horse Pan Fried fillet Steak – pan fried medium rare	10.80

<u>Pork</u>	£
84 Pork with Garlic & Chilli sauce	7.30
85 Stir fried pork with asparagus	7.80
86 Pan fried loin of pork in a sticky honey and Chinese clove sauce	8.00
87 Loin of pork with spicy salt and fresh chilli	8.00

<u>Lamb</u>	£
88 Stir fried lamb with spicy Szechwan sauce	8.00
89 Lamb with Japanese Barbecue sauce	8.00
90 Stir fried lamb with fresh basil, chilli and lemon grass	8.00
91 Lamb with black pepper in red wine sauce	8.00
92 Lamb with garlic and chilli sauce	8.00
93 Sizzling lamb with spicy yellow bean and hoi sin sauce	9.00
94 Sizzling lamb with ginger and spring onion	9.00

<u>Vegetarian</u>	£
95 Vegetarian "beef" in black pepper & red wine sauce	6.30
96 Vegetarian "beef" in spicy yellow bean & hoi sin sauce	6.30
97 Vegetarian "beef" in black bean sauce	6.30
98 Stir fried Vegetarian "beef" with asparagus	6.30
99 Stir fried mixed vegetables with Garlic	6.30
100 Stir fried Chinese Leaves with Garlic	6.30
101 "Mo Po" tofu in garlic and chilli sauce	6.30
102 Braised tofu in fragrant fish sauce – oriental Yu-Shang sauce	6.30
103 Mixed vegetable hot pot – tofu, asparagus, Chinese mushrooms & fresh seasonal vegetables	6.30
104 Stir fried aubergine with spicy salt & peppercorn	6.30
105 Stir fried monk vegetables	6.80
106 Deep fried tofu with spicy salt & peppercorn	6.80

<u>Rice & Noodles</u>	£
107 v Steamed fragrant rice	1.80
108 Fried rice with eggs	2.50
109 Fried noodles with bean sprout	3.80
110 Yung Chow fried rice	5.80
111 Chicken fried rice	5.80
112 Rainbow fried rice	5.80
– Rice fried with ham, shrimp, and green pepper with spicy tomato sauce	
113 v Vegetable fried rice	5.80
114 Singapore fried rice	5.80
115 Fried Singapore vermicelli	5.80
116 Fried chicken noodles	5.80
117 Fried mixed seafood noodles	8.00
– Prawns, scallops and squid	

v = suitable for vegetarians

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Chefs Specials

Starter

Pan Fried Scallops 6.80
(with ginger, garlic, coriander and a hint of lime)

Main Courses

1. Sizzling Monk Fish 10.80
with ginger & spring onions
2. Sizzling Monk Fish 10.80
in white wine sauce with fresh asparagus & mushrooms
3. Stir fried Monk Fish 9.80
in spicy Szechwan sauce
4. Light fried Monk Fish 9.80
in Kung Po chilli sauce
5. Monk Fish in Japanese BBQ sauce 10.80
with fresh asparagus
6. Loin of Pork 8.00
with spicy salt & peppercorn
7. Loin of Pork with Peking sauce 8.00
8. Whole Fresh Lobster Seasonal Price
baked in ginger & spring onion (typically 1.5lb)

3 Course Sunday Buffet Lunch

£8.95 per head

Every Sunday between 12:00pm – 3.00pm

Orient Express Lunch

Two courses only **£6.95** per head

Monday to Saturday

12:00pm -2.30pm

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