



CARTEL

Festive Menu

3 Course Meal £45 Per Person

STARTERS

Mixed Olives (V)

Fine selection of mixed olives.

Scallops (GF)

Pan fried with olive oil and seasoned with butter

Beef Bao Bun (D)

2 soft bao buns filled with shredded beef, spring onion, chilli and sesame seeds.

Bang Bang Chicken Wings (D)

Boneless wings coated in panko breadcrumbs and glazed in bang bang sauce.

Pan Fried King Prawns (D, GF)

King prawns fired in chef's special spices.

MAIN COURSE

Lamb Shank (D)

Slow cooked to perfection and served with mashed potatoes.

Portobello Mushroom (D, GF, V)

Flat mushroom topped with pan roasted vegetables and mozzarella cheese. Served with salad.

Fillet of Beef

Seared and pan fried. Served with hand cut chips and vegetables.

Chicken Fillet Asparagus (D, GF)

Butterflied chicken infused with creamy mushroom. Served with rice.

Seabass

Served with salted spinach

DESSERT

Mixed Berry Cheesecake

Sticky Toffee Pudding

Banoffee Pie

Irish Coffee