



Buffet Menu

Menu A (€14.00 per person)

Green Salad Mixed green salad

Seasoned Fries or Patatas Bravas Deep-fried potatoes with tomato salsa

Garlic Mushrooms Seasonal blend of mushrooms sautéed in basil and garlic, and finished with white wine

Spicy Meatballs Tomato and basil sauce

Grimsby Haddock Goujons Deep fried in beer batter with lemon mayonnaise

Vegetable Paella Traditional cooked rice and vegetables

Menu B (€16.00 per person)

Green Salad Mixed green salad

Seasoned Fries or Patatas Bravas Deep-fried potatoes with tomato salsa

Garlic Mushrooms Seasonal blend of mushrooms sautéed in basil and garlic, and finished with white wine

Spicy Meatballs Tomato and basil sauce

Grimsby Haddock Goujons Deep fried in beer batter with lemon mayonnaise

Vegetable Paella Traditional cooked rice and vegetables

Chicken in Blue Cheese Chunky chicken in blue cheese sauce

Menu C (€18.00 per person)

Green Salad Mixed green salad

Seasoned Fries or Patatas Bravas Deep-fried potatoes with tomato salsa

Garlic Mushrooms Seasonal blend of mushrooms sautéed in basil and garlic, and finished with white wine

Spicy Meatballs Tomato and basil sauce

Deep Fried Brie Cranberry compote

Chicken & Goats Cheese Chilli salsa

Vegetable Paella Traditional cooked rice and vegetables

Desserts

Crema Catalana Spains version of a Creme Brulee €6.00

Hot Sponge Changes daily served with custard or vanilla ice cream €5.00

Honey Flapjack White and dark chocolate ganache and vanilla ice cream €5.50

Our Homemade Cheesecake Ask for todays flavour €5.50

Mixed Berry Mess A combination of mixed berries, meringue and fresh cream €5.50

Cheese Selection of Spanish and Continental cheeses with crackers, bread and house chutney €8.00

**TALE
OF
TWO**

CRAFT BAR & RESTAURANT