



Mothers Day 2014

Sunday March 30th

2 courses - £20.95 per person

3 courses - £26.95 per person

STARTERS

Homemade soup of the day with crusty artisan bread (V)

Creamy herb infused goats cheese served with char grilled sour dough, sun blush tomato tapenade and arugula leaves (V)

Smoked salmon ceaser salad, marinated anchovies, garlic roasted croutons, soft boiled egg and parmesan all tossed in an anchovy dressing

Oriental duck spring rolls, sweet marinated cucumber and spring onion served with a black plum and tomato chilli jam

Pan fried cod fillet with watercress & pea puree and crushed minted warm pea salad

Air dried Serrano ham, shaved Manchego cheese, sun blush tomato and balsamic dressing

MAINS

Alma de Cuba roasts of the day

Roast 28 day aged Welsh sirloin of beef

or

Breast of butter roasted chicken

or

Pan friend roast vegetable and chickpea patties (V)

All served with roast potatoes, honeyed chanteney carrots, Savoy cabbage & bacon & a light red wine jus

Market fish of the day

Please ask your server for the specially selected fish

Served classically with chips, béarnaise sauce, roast plum tomato and a fresh lemon wedge

Or

Crushed sweet potato mash, South American greens and ginger butter

Butter roasted potato gnocchi served with petit pois, steamed asparagus, confit shallots, mint and herby butter sauce (V)

Honey and three pepper spiced sticky baby back ribs served with sour cream and parmesan glazed potato wedges

Char grilled 28 day aged Welsh rib eye steak served with chips, grilled tomato and garlic and rosemary roasted Portobello mushroom

Alma de Cuba House Burgers

Our burgers are served on a char grilled bun with crisp lettuce, plum tomato, dill pickle served with hand cut chips and black plum chilli jam

100% Beef and mature cheddar cheese

Char grilled chicken fillet topped with maple glazed bacon and mature cheddar

Roast Portobello mushroom, fig chutney with grilled goats cheese (V)

Sweet roasted butternut squash risotto served with roasted squash, crisp apple, fresh sage, apple blossom parmesan and drizzled with an orange dressing (V)

Roast breast of free range chicken served with coconut rice n peas and a very spicy jerk and scallion gravy

DESSERTS

Caramelised pecan pannacotta with golden rum soaked raisins and fruit biscotti

Warm sticky toffee pudding with maple infused figs and a honeycomb coated vanilla ice cream

Bramley apple, berry and cinnamon crumble served with fresh custard

Rich chocolate & hazelnut brownie with peanut caramel toffee, salted caramel ice cream and chocolate candy

Selection of farmhouse ice – creams served with biscotti biscuit

A selection of the finest cheeses served with scotch oat cakes, maple fig and onion relish, black grapes, spiced pecans and homemade piccalilli

(all of our cheese is supplied by The Liverpool Cheese Co)

Supplement £2.95

Childrens Menu

(2 courses, only suitable for children of 8 years and under)

£7.95

Sunday roast dinner

Roast 28 day aged Welsh sirloin of beef

or

Breast of butter roasted chicken

or

Pan friend roast vegetable and chickpea patties (V)

All served with roast potatoes, honeyed chanteney carrots, Savoy cabbage & bacon & a light red wine jus

Classic burger served on a flour bap with fresh homemade chips and cherry tomato salsa
(please choose either a 6oz beef burger or a 6oz chicken fillet)

Fusilli pasta with a lightly spiced tomato sauce

Or

With a grilled chicken fillet

Or

Fresh homemade meatballs

Grilled Old English sausages with mash potato, fresh peas and gravy

Dessert

Selection of ice creams