



## **Mothers Day - Set Menu**

Sunday 15<sup>th</sup> March 2015

**2 courses - £22.95**

**3 courses - £28.95**

### **Starters**

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

Smooth duck liver parfait coated in truffle butter served with a pear and shallot chutney and homemade bread

Pan seared mackerel fillet served with sage, lemon and sundried tomato risotto finished chorizo

Twice baked goats cheese soufflé served with apple and walnut salad

Smoked ham and Manchego croquettes with fresh watercress and tomato jam

### **Mains**

**Alma de Cuba's Sunday Roasts** – served with crisp roast potatoes, seasonal vegetables and a rich red wine jus

- Roast Beef with Yorkshire pudding
- Roast ballontine of chicken
- Roast vegetable cottage pie (v)

Market fish of the day (please ask your server for the specially selected fish) served with a choice of potatoes, salsa Verde and ginger butter

Honey and three peppers spiced sticky back baby ribs served with parmesan and truffle chips and a chive crème fraiche

Char grilled 28 day aged sirloin steak served with roasted vine tomatoes and horseradish butter

**Alma de Cuba Burgers** – All our burgers are served on a char grilled bun with crisp lettuce, plum tomato and hand cut chips.

- Frita Cubano Burger – ground beef and chorizo patty topped with swiss cheese, smoked ham and fried potato
- Peri Peri Pollo – Grilled chicken breast with a piri piri sauce and a piquillo salsa
- Roast Portobello mushroom burger – flavoured with jerk seasoning served with pineapple salsa (v)

Please note that all menus are subject to change

We cannot guarantee that our dishes do not contain nuts or nut traces

A discretionary service charge of 10% will be added to the bill of all parties of 6 or more

Roast breast of free range chicken served with coconut rice and pears and a jerk and scallion gravy

### **Desserts**

Apple and cinnamon spring rolls served with crème anglaise finished with an apple crumble ice cream

Raspberry ice soufflé served with a white chocolate mousse and fresh fruits

Alma's secret recipe sticky toffee pudding served with a rich toffee sauce and banana ice cream

Deconstructed chocolate cheesecake served with an orange and Muscat sorbet

Selection of Cheshire farms ice cream served with a fresh fruit biscotti

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