

THE
TRAFFORD ARMS

Mexican Supper

Saturday 28th January 2017

Starters for your table to share

Salpicon de carne (warm tortillas with shredded beef, avocado and grilled cheese), Sweetcorn fritters (deep fried and flavoured with chilli and coriander), Homemade nachos with dips – Queso fundido with chorizo (melted cheese and chorizo), salsa playera de lajo (tomato, olive and caper salsa), Salsa de cacahuete y chille de arbo (smooth peanut dip)

Main Courses – *choose from*

Carne adovada – spicy, slow-cooked pork stew flavoured with oregano and smoky chipotle chillis

Vegetarian enchilada verde – vegetables roasted with oregano and mixed spices wrapped in a tortilla and topped with salsa verde

Tacos de pescado – battered cod served in a warm tortilla topped with cabbage, marinated onions and jalapenos

All served with Arroz a la Mexicana (rice cooked in a tomato stock with oregano and sweetcorn), guacamole, sour cream and grated cheese

Pudding

Trio of : Churros (sweet fritter rolled in cinnamon sugar and served with chocolate sauce), Pastel de tres leches (sponge cake made with evaporated, condensed and fresh milk), Tequila and lime marinated strawberries

Three courses for £19.95 including coffee

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