

Alexander's
Brasserie
Rufford Arms Hotel @The

Chef's Fixed Price Evening Menu

Starters

Homemade soup

Chef's freshly prepared soup served with home baked bread

Chicken and Pheasant Terrine

Layered chicken & pheasant breast served with a wasabi mayonnaise, pickled shallots & crusty bread

Smoked Salmon Arrancini

Smoked salmon and spring onions bound in arborio rice and coated in golden breadcrumbs, deep-fried and served with a chive mayonnaise

Melon and Fruit Platter

Trio of melon served with a banana and caramelised walnut compote finished with fresh fruits

Black Pudding, Leek and Pork Pithivier

Black pudding, leek & pork encased in puff pastry, served with a fruity homemade brown sauce & red wine jus

Parsnip, feta and Butternut Squash Salad

Honey roasted butternut squash & parsnips tossed through mixed herb leaf with a wholegrain mustard dressing, finished with feta pieces

Main Courses

Chicken and Beef Stroganoff (£2.99 supplement)

Chicken and beef fillet in a creamy mushroom, paprika and French mustard sauce, served with a timbale of rice

Roasted Cod Loin

Served on a bed of apple & roasted fennel risotto, with white crab meat finished with a lemon and dill emulsion

Pan Seared Goosnargh Chicken Breast

Simply served with a smoked bacon and cherry tomato ragu with baby roasted potatoes

Seared Salmon Supreme

Served on a bed of creamy butterbeans with prawns and orange segments, served with buttered new potatoes

8oz Sirloin steak (4.99 supplement)

Cooked to your liking served with a stuffed flat cap mushroom with a red onion & cranberry jam topped with wensleydale cheese

Cauliflower Cheese Wellington

Cauliflower bound in a rich cheese sauce bound in puff pastry and baked, served with a pea puree and creamed potatoes

Slow Braised Lamb Shoulder

Slow braised with spices served with a mild korma sauce, pressed Bombay potatoes & Coriander crisps

February Fixed Price Menu

Times & Availability: Select a starter and main course for £17.50 Monday to Friday Saturdays £17.50 before 7pm £18.50 afterwards (Some dishes may carry supplements) Food Allergies & intolerances. Before ordering your food and drinks, please speak to a member of our team if you have a food allergy or intolerance. In some cases dishes can be modified to accommodate certain allergies/intolerances Food allergens include: Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Mollusc