

*Alexander's*  
*Brasserie*  
Rufford Arms Hotel @<sup>The</sup>

## **Chef's Fixed Price Evening Menu**

### **Starters**

#### **Homemade Soup**

Chef's freshly prepared soup served with home baked bread

#### **Trio of Melon**

Served with homemade fruit sorbet and fresh seasonal berries

#### **Black Pudding & Chorizo Arancini**

Black pudding and chorizo bound in arborio rice with fresh herbs, coated in golden breadcrumbs served with a rich sun blushed tomato sauce

#### **Pork & Sage Terrine**

Shredded pork terrine served with an apple gel and toasted ciabatta

#### **Chive Potato Cake**

Served with wilted spinach a soft poached egg and finished with a butter sauce

### **Gin & Lime Cured Salmon**

Home cured salmon served with an apple and beetroot aioli and dressed endive

## **Main Courses**

### **Chicken and Beef Stroganoff (£2.99 supplement)**

Sautéed strips of chicken and fillet of beef in a mushroom, paprika and French mustard cream sauce served with a timbale of rice

### **Cajun Salmon Supreme**

Served on a bed of roasted red onion, peppers and kidney beans, topped with a chilled mango and avocado salsa

### **Honey Roasted Baby Gammon Joint**

Glazed with Dijon mustard served with mash potatoes, confit chantenay carrots and a rich jus

### **Cauliflower & Red Lentil Dahl**

Mildly spiced lentil curry with cauliflower and chickpeas, served with riata and a homemade garlic and coriander naan bread

### **8oz Sirloin Steak (£4.99 supplement)**

Served with a roasted flat mushroom topped with a Blacksticks blue rarebit, madeira jus and hand cut chips

### **Pan Seared Seabass**

Sat on a bed of wok fried vegetables and noodles finished with soy sauce, pak choi and spring onions served with prawn crackers

### **Chicken, Leek & Wild Mushroom Ballotine**

Chicken breast stuffed with a sauté of leeks and wild mushrooms served with dauphinoise potatoes, red onion marmalade and a red wine jus

### February Fixed Price Menu

Times & Availability: Select a starter and main course for £18 Monday to Friday Saturdays £18 before 7pm £19 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