

Alexander's
Brasserie
Rufford Arms Hotel @The

Desserts

Desserts

Rice Pudding [Gluten Free]

Creamy vanilla rice pudding served with a mixed berry compote (Gluten free)

£5.95

Vanilla Crème Brulée [Gluten Free]

Served with a homemade biscuit

(Gluten free without the biscuit) please note the biscuit changes regularly and sometimes contains nuts please ask staff for details

£5.95

Pear & Almond Tart

Crisp pastry with poached pear, topped with almond sponge served warm with vanilla ice cream
(Contains nuts)

£5.95

Lemon & White Chocolate Panna Cotta

Served with strawberry sorbet & vanilla tuiles

£5.95

Toffee Apple and Gingerbread Sundae

Toffee apple compote with ginger bread pieces, vanilla ice cream and Chantilly cream

£5.95

Homemade Ice Cream

Please ask for today's homemade flavour. Served in a brandy snap basket with a pan of warm chocolate sauce.

£5.95

Plain & Simple Selection of Ice Creams [Gluten Free]

Chocolate, strawberry &/or vanilla ice cream, served with sugar wafers (Gluten free when taken without the wafers)

£4.99

3 Cheese & Biscuits Platter

Selection of Lancashire, Stilton, Cheddar, Blacksticks blue & Brie cheese served with biscuits, grapes, celery and homemade chutney

£7.99

5 Cheese & Biscuits Platter

Selection of Lancashire, Stilton, Cheddar, Blacksticks blue & Brie cheese served with biscuits, grapes, celery and homemade chutney

£9.99

Food allergies & intolerances 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 in some of our dishes include: **Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Mollusc.** Please note that some products may contain genetically modified soya