

Alexander's
Brasserie
Rufford Arms Hotel @^{The}

Evening A La Carte Menu

Starters

Soup of the day

Freshly prepared served with home baked bread roll

£4.99

Smooth duck & orange pate

Homemade pate with our own chutney & homemade toasted brioche

£6.99

Goats cheese & fennel salad

Pickled fennel, orange segments & pine nuts tossed with seasonal leaves, topped with glazed goats cheese, finished with herb oil

£6.99

Assiette of melon

With a rum & coconut sorbet and pineapple compote garnished with fresh fruit

£5.99

Breakfast black pudding

Sliced black pudding served on a muffin topped with soft poached egg, bacon crisp and a wholegrain mustard and thyme cream sauce

£6.99

Trio of Mackerel

Pan seared mackerel fillet, mackerel fish cake and peppered smoked mackerel finished with a beetroot preserve, chive mayonnaise & potato salad

£7.99

Seafood Tian

Cray fish tails & prawns bound in rich Marie-rose sauce, layered with cucumber, smoked trout & cream cheese, topped with smoked salmon & cucumber ribbons. Served with homemade wholemeal bread

£7.99

King prawn & scallop salad

King prawns, queen scallops & chorizo sautéed in a garlic, served with rocket salad and a chilli & lime oil dressing

£7.99

Baked Camembert

Served with red onion marmalade and warm ciabatta

£5.99

Homemade Italian dipping breads

Ciabatta with spicy herb & chilli salsa, carrot humus & balsamic & olive oil

£4.99

Goats cheese bruschetta

Toasted ciabatta topped with fresh tomatoes, garlic & basil, finished with glazed goat's cheese, served with an olive & rocket salad

£3.99

Ciabatta garlic bread

Oven baked ciabatta topped with garlic butter

£2.99

Main Courses

Goosnargh chicken

Succulent pan seared chicken breast wrapped in Parma ham, with bacon potato rosti and a rich mushroom & herb chicken velouté

£14.99

Marinated lamb rump

Tender lamb rump served pink, with colcannon mashed potatoes, minted broad beans, finished with a red current and caper jus

£16.99

Goosnargh duck

Pan seared duck breast served pink & slow braised confit duck rilette, finished with a peach and orange duck jus & thyme scented fondant potato

£16.99

Beer battered haddock & chips

An old favourite served with mushy peas & hand cut chips

£12.99

Oven roasted salmon supreme

Served on a sauté of courgette ribbons, pak choi & water melon, finished with citrus butter and baby new potatoes

£14.99

Pan Fried Seabass fillet

Pan seared seabass fillet served on a bed of wok fried noodles, vegetables, chilli & ginger with a sweet oriental sauce, finished with prawn, cray fish wontons & a lemon ginger mayonnaise

£16.99

Fillet steak

Prime British fillet steak cooked to your liking, topped with a sauté of wild mushrooms, roasted shallots & shredded wild garlic, finished with red wine jus. Served with hand cut chips

£26.99

8oz Sirloin steak

Succulent British sirloin steak cooked to your liking & served with roasted garlic & thyme stuffed tomato, flat mushroom & hand cut chips. Add a sauce - creamy pepper corn, Dianne or port and Stilton for £2.50 extra

£17.99

10oz Gammon steak

Best dry cured gammon with egg & pineapple, served with hand cut chips & dressed house salad

£13.99

10oz Ribeye steak

Succulent British steak cooked to your liking & served with roasted garlic & thyme stuffed tomato, flat mushroom & hand cut chips. Add a sauce - creamy pepper corn, Dianne or port and Stilton for £2.50 extra

£19.99

10oz Rump

Succulent British steak cooked to your liking & served with roasted garlic & thyme stuffed tomato, flat mushroom & hand cut chips. Add a sauce - creamy pepper corn, Dianne or port and Stilton for £2.50 extra

£17.99

Thai vegetable & chicken curry

Seasonal vegetables & goosnargh chicken in a Thai coconut curry sauce served with a timbale of rice, finished with coriander & lime

£13.99

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.

The dishes on this menu are homemade and cooked fresh to order by head chef & his team. We use only the freshest ingredients, mainly sourced from a wealth of fantastic local suppliers, right on our doorstep. Please allow time for your meals to be prepared & cooked. All prices include VAT. Parties of 10 or more are required to pre order meal requirements 48 hours in advance. 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 WE ASK THAT YOU REFRAIN FROM USING E CIGARETTES OR SIMILAR PRODUCTS WITHIN THE RESTAURANT FOR THE COMFORT OF ALL PATRONS