

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 chicken liver and Cognac pâté

Homemade pate with our own chutney & homemade toasted brioche

£6.99

Assiette of melon

Fresh cantaloupe, honeydew and watermelon served with a homemade sorbet, fresh fruit and passion fruit syrup

£5.99

Grilled black pudding and chorizo

Sliced black pudding and chorizo served on a toasted crumpet, topped with breaded brie, finished with a red wine jus

£6.99

Roasted fig and goat's cheese salad

Roasted fig, herb croutons, herb leaf salad and torn Parma ham topped with glazed goat's cheese, finished with herb oil

£6.99

Cod, salmon and crab fishcake

Crisp fishcake served with a creamy parsley sauce topped with a poached egg

£6.99

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 skewer and crayfish chow mein

Grilled King prawns skewer served on a bed of egg noodles, with julienne of vegetables and crayfish tails served with an oriental sauce and finished with coriander

£7.99

Baked Camembert

Served with red onion marmalade and warm ciabatta

£5.99

Homemade Italian dipping breads

Ciabatta with spicy herb & chilli salsa, hummus, balsamic & olive oil

£4.99

Goats cheese bruschetta

Toasted ciabatta topped with fresh tomatoes, garlic & basil, finished with glazed goat's cheese pieces 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 with creamy dauphinoise potatoes, sautéed savoy cabbage & bacon, served with a baby onion, Dijon mustard & thyme sauce

£14.99

Marinated lamb rump

Tender lamb rump served pink coated in a black pudding crumb with roasted garlic mashed potatoes, finished with a red current jus

£16.99

Duo of Goosnargh duck

Pan seared duck breast served pink with a pulled duck bon bon, port & roasted sloe jus with a thyme scented fondant potato

£16.99

Beer battered haddock & chips

An old favourite served with mushy peas & hand cut chips

£12.99

Teriyaki salmon

Oven roasted salmon supreme topped with a sesame & herb crumb, on a bed of pak choi, carrot ribbons & noodles tossed with a sweet teriyaki sauce

£14.99

Seabass fillet & king prawns

Pan seared seabass & sautéed king prawns, served on a wilted spinach potato cake, finished with a roasted cherry tomato ragu

£16.99

Fillet steak

Prime British fillet steak cooked to your liking, on a bed of sautéed wild mushroom & shredded butternut squash 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

Chicken strips & seasonal vegetables 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