

*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.

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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