

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

Evening A La Carte Menu

Starters

Chef's Soup of the Day

Freshly prepared served with home baked bread roll

£5

Smooth Chicken Liver & Cognac Pâté

Homemade pâté with our own chutney & homemade toasted brioche

£7

Potted Salmon & Trout

Shredded salmon & smoked trout bound with dill and spring onions topped with a horseradish crème fraîche, served with brown bread

£7

King Prawn & Chorizo Paella

Slow braised rice with saffron, king prawns and chorizo finished with fresh herbs and topped with crispy calamari

£8

Confit Chicken Leg

Confit chicken leg served on a bed of stir-fried rice bound in a creamy butter curry sauce and naan bread croutes, finished with coriander oil

£7

Melon & Strawberry Daiquiri

Melon pearls served with a strawberry and lime salsa topped with a frozen strawberry rum granita

£6

Thai Spiced Haddock & Crab Cakes

Shredded haddock and white crab meat bound with lime and chilli and coated in sesame seeds pan seared and served with a sweet chilli mayonnaise

£7

Grilled Black Pudding Stack

Locally sourced black pudding served with a hash brown, red cabbage puree & apple gel, topped with a soft poached egg and madeira jus

£7

Sun Blushed Tomato, Basil & Mozzarella Arancini

Slow braised arborio rice with fresh herbs coated in golden breadcrumbs with a rich Napoli sauce

and topped with fresh parmesan

£7

Baked Camembert

Served with red onion marmalade and warm ciabatta

£6

Homemade Rosemary and Sea Salt Focaccia

Tear and share focaccia served with sundried tomatoes, olive oil and balsamic dip

£5

Ciabatta garlic bread

Oven baked ciabatta topped with garlic butter

£3

Main Courses

Stuffed Pork

Pork fillet stuffed with a peach, sage and sausage farce and wrapped in Parma ham served on a bed of creamy mash potato, apple gel and a madeira jus

£15

Duo of Lamb

Seared lamb loin served slightly pink, served with a pulled lamb and apricot hotpot, creamy

dauphinoise potatoes, red cabbage puree, finished with a lamb jus

£17

Goosnargh Chicken Breast

Seared chicken breast served with a goat's cheese and bacon potato rosti, balsamic roasted cherry vine tomatoes and a rich red wine jus

£15

Thai Poached Cod Loin

Cod loin poached in coconut milk served with a king prawn Thai style curry, steamed rice, finished with mango chutney, garlic and coriander naan bread

£15

Glazed Duck Breast

Passion fruit and orange glazed duck breast served slightly pink, with a buttered fondant potato, sautéed savoy cabbage and a rich passion fruit & duck jus

£17

Roasted Salmon Fillet

Topped with a parsley and pistachio crumb, on a bed of crushed new potatoes with a pomegranate and prawn sauce finished with a parsley oil

£15

Pan Seared Sea Bass

Served with a sauté of minted fennel, flaked white crab and peas with a brown crab mayonnaise

and buttered new potatoes

£17

Beer Battered Haddock & Chips

An old favourite served with mushy peas and hand cut chips

£13

Fillet 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

£24

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

£18

10oz Gammon steak

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

£14

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

£20

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

£18

Butter Chicken

Marinated chicken breast chargrilled & bound in mild curry sauce served with braised rice, raita, mango chutney & a mini homemade naan

£14

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