

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

Lunch Menu Monday To Saturday

Starters

Soup of the day [Gluten Free]

Freshly prepared served with home baked bread roll

£4.99

Seafood Tian

Prawns in a rich Marie-rose sauce, layered with cucumber, smoked trout & cream cheese, topped with smoked salmon & cucumber ribbons, with homemade wholemeal bread

£5.99

Black pudding

Sliced black pudding served on a toasted muffin, topped with a sauté of bacon & mushrooms, finished with a creamy wholegrain mustard & thyme sauce

£5.99

Duck & orange liver pate

Homemade pate with chef's own recipe chutney & homemade toasted bread

£5.99

Goats cheese & fennel salad

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

£5.99

Goats cheese bruschetta

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

£5.99

Thai chicken

Sauté strips of chicken breast with Thai spices & coconut cream sauce, served with rice. Or as a main course £9.99

£5.99

Melon Assiette

Melon assiette served with a pineapple compote, garnished with fresh fruit

£5.99

Whitebait with Lemon Crème Fraiche

Whitebait, dusted with paprika flour simply fried, served with a fresh citrus dip

£5.99

Wild mushrooms

Wild mushrooms sautéed in butter, with shredded wild garlic & asparagus, served on a garlic toasted croute

£5.99

Cod, Salmon and crab fishcake

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

£5.99

Duck and vegetable spring rolls

Confit duck and vegetable spring rolls served with a plum sauce and salad garnish

£5.99

Main Courses

Hunters Chicken

Butterflied breast of chicken topped with barbeque sauce, bacon lardons and creamy Lancashire cheese, served with dressed house salad & sauté potatoes

£9.99

Slow braised beef and mushroom pie

Slow braised beef with mushrooms bound in a rich gravy topped with a puff pastry lid and seasonal vegetables

£9.99

Dry cured 10oz gammon steak

Topped with either pineapple or fried egg, served with hand cut chips & dressed house salad. Enjoy both egg and pineapple for £1 supplement

£9.99

Pork fillet medallions

Served with a sticky apple & whole grain mustard sauce. Finished with seasonal vegetables baby roast potatoes

£9.99

Oven roasted salmon supreme

Served on a bed of sautéed broad beans & asparagus, with crushed new potatoes, finished with a raspberry vinaigrette & seasonal vegetable

£9.99

Seafood fettuccine

Cod, salmon & prawns cooked in a white wine cream reduction finished with peas, spring onion and fresh herbs bound together with fettuccine pasta

£9.99

Grilled plaice fillet

Simply served with a sweet cherry tomato & caper salsa, buttered new potatoes & vegetables

£9.99

Beer battered haddock & chips

An old favourite served with hand cut chips & mushy peas

£9.99

Red pepper & cashew nut stir fry

Wok fried with oriental sauce tossed with pak choi, coriander & noodles *contains nuts

£9.99

Red lentil and apricot hotpot

Slow braised red lentils, apricots, carrot & potato, served with pickled red cabbage & bread

£9.99

Poached Salmon Salad

Poached salmon sat upon a seasonal mixed leaf salad with new potatoes, served with a dill mayonnaise and topped with a poached egg

£9.99

Classic chicken Caesar salad

Sautéed strips of chicken Tossed with shredded baby gem lettuce, bacon lardons, parmesan shavings, croutons and Caesar dressing

£9.99

Minute steak & fries

(£1.50 supplement when taken as part of 2 course meal deal)

Pan seared sirloin minute steak topped with pepper sauce, served with fries & dressed salad

£10.99

Vegetarian sausages & Yorkshire pudding

Vegetarian sausages, with Yorkshire pudding, roast potatoes & seasonal vegetables finished with a rich onion gravy

£9.99

Sandwiches & Ciabattas

Sandwiches

On either brown or white soft farm house bread with dressed salad garnish Choose one of the following fillings Cheese, tuna, prawn Marie rose or turkey

£4.99

Warm ciabatta-Brie and cranberry

Warm baked Italian bread ciabatta filled with melted brie & sweet cranberry sauce, served with a sprinkling of hand cut chips & dressed house salad

£7.99

Warm ciabatta-Hot roast beef & onion

Warm baked Italian bread ciabatta filled with roasted sirloin of beef served pink, with sautéed

onions, served with a sprinkling of hand cut chips & dressed house salad

£7.99

Warm ciabatta-Bacon & Lancashire cheese melt

Warm baked Italian bread ciabatta filled with grilled back bacon covered in creamy Lancashire cheese, finished with spring onion, served with a sprinkling of hand cut chips & dressed house salad

£7.99

Warm ciabatta-Cajun chicken

Warm baked Italian bread ciabatta filled with marinated Cajun chicken breast, roasted red pepper, coriander & lemon mayonnaise, served with a sprinkling of hand cut chips & dressed house salad

£7.99

Lite Bites

Seabass fillet

Pan seared seabass served on a bed of sauté potatoes, pak choi, cherry tomatoes, capers and prawns

£7.99

Chicken caesar salad

Sautéed strips of chicken tossed with shredded baby gem lettuce, bacon lardons, parmesan shavings, croutons and Caesar dressing

£6.99

Cod, Salmon and crab fishcake & fries

Crisp fishcake served with a parsley white wine cream sauce, fries and dressed salad

£7.99

Red pepper & cashew nut stir fry

Stir fried red peppers, onions & cashew nuts in an oriental sauce, presented on bed of wok tossed pak choi & noodles, finished with coriander and spring onions

£6.99

Garlic king prawns

King prawns sautéed in a garlic cream sauce with shallots & bacon, served on a bed of linguini pasta, finished with parmesan crisp & parsley

£7.99

Fish Goujons Sandwich

Lightly beer battered fish goujons served in a brioche bun with tartar sauce, hand cut chips and salad

£7.99

Served 12-2.30pm Monday to Friday 12-4.45pm Saturday Why Not Try The Meal deal Choose two courses starter & main or main and dessert for £14.50 Please note our dishes are cooked to order. Some dishes contain nuts and gluten. If you have allergies please advise our staff in order we can check ingredients for you before ordering