

Alexander's
Brasserie
Rufford Arms Hotel @The

Lunch Party Menu

Starters

Tomato & basil

Chef's freshly prepared soup served with home baked warm roll

Melon & fruit platter

Seasonal melon with fresh fruit & finished with fruit coulis

Baked stuffed mushroom

Baked field mushroom topped with red onion marmalade & crumbly Lancashire cheese served on a brioche croute with herb leaf and balsamic reduction

Chicken liver pate

Smooth chicken liver pate, with our own homemade chutney & toasted bread

Seafood tian

Prawns in a rich Marie-rose sauce, layered with cucumber, smoked trout & cream cheese, topped

with smoked salmon & cucumber ribbons, with wholemeal bread

Grilled black pudding stack

Served on crushed potato with a smoked bacon, mushroom & red wine sauce

Main Courses

Pan seared Goosnargh chicken

Served with served with a creamy mushroom & Marsala wine

Char grilled pork loin steak

Served with a cider, apple & sage sauce

Oven roasted salmon fillet

Simply served on a bed of green vegetables, finished with a white wine cream sauce

Wild mushroom stroganoff

Wild mushrooms sautéed with brandy & paprika finished with cream & French mustard, served with a timbale of rice

Roast leg of lamb

Carved roast leg of lamb served with rich roast gravy & mint sauce

Desserts

Chef's cold dessert selection

Selection of chef's delicious homemade desserts

Freshly brewed coffee or tea

Served with chocolate mints

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.

Available Monday to Saturday lunch between 12 noon and 2.15pm (Excludes December please refer to Christmas party menus) Designed for parties of 10 or more. Meal requirements must be pre ordered at least 2 working days prior to party. 3- Course menu £18.99/person.inc tea and filter coffee or 2-courses £15.99 inc tea and filter coffee A £50 deposit is required to secure bookings.