

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

Lunch Party Menu

Starters

Mushroom & Thyme Soup

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

Assiette of Melon Pearls

A selection of seasonal melon served with a homemade fruit sorbet & seasonal berry

Smooth Chicken Liver & Cognac Pâté

Homemade pâté with our own chutney & homemade toasted brioche

Potted Salmon & Trout

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

Grilled Black Pudding Stack

Locally sourced black pudding served with a hash brown & a red wine jus topped with a bacon

crumb

Main Courses

Pan Seared Chicken Breast

Simply served with a red wine jus and roast potatoes

Slow Braised Lamb Shoulder

With creamy dauphinoise potatoes, red cabbage puree & a redcurrant jus

Thai Vegetable Curry GF

Seasonal vegetables in a Thai spiced coconut curry sauce served with a timbale of rice, finished with coriander & lime

Alexander's Brasserie Beef Burger

6oz beef burger topped creamy Lancashire cheese in a brioche bun with lettuce & tomato, served with coleslaw & fries

Roasted Salmon Fillet

With a light white wine sauce, prawns & pomegranate, topped with a parley & pistachio crumb served with buttered new potatoes

Chicken Satay Style Curry

Strips of chicken in a mild satay style curry of tomato, peppers & coriander, served with a timbale of rice, garlic & coriander naan and mango chutney

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. 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.**

Please note some items may contain genetically modified soya

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 £21/person.inc tea and filter coffee or 2-courses £17 inc tea and filter coffee A £50 deposit is required to secure bookings.