

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

Lunch Party Menu

Starters

Carrot and coriander soup

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

Melon & fruit platter

Seasonal melon with fresh fruit & finished with a passion fruit syrup

Baked stuffed mushroom

Sautéed wild mushrooms with shredded butternut squash and roasted pomegranate, served on toasted brioche

Chicken liver pâté

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 and chorizo

Sliced black pudding and chorizo served on a toasted crumpet, white onion puree and a red wine jus

Main Courses

Pan seared Goosnargh chicken

Served with served a creamy baby onion, Dijon mustard and thyme sauce

Rolled slow braised belly pork

Slow braised and served with braised red cabbage and a cider jus

Oven roasted salmon fillet

Simply served with a cherry tomato and prawn ragu

Wild mushroom stroganoff

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

Roast leg of lamb

Carved roast leg of lamb served with rich roast gravy, roast potatoes & mint sauce
All main courses served with seasonal vegetables

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 £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.