

*Alexander's*  
*Brasserie*  
Rufford Arms Hotel @<sup>The</sup>

## **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.

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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.