

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

## **Party Evening 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

#### **Wild mushrooms**

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 breast**

Served with served with 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

### **Rufford Arms lamb shank (£2.99 Supplement)**

Slow braised lamb shank joint with a rich mint & red currant sauce  
All main courses served with seasonal vegetables

### **Wild mushroom stroganoff**

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

### **Char grilled sirloin steak (£4.99 Supplement)**

Sirloin steak cooked to your liking, with a flat mushroom & tomato, finished with a creamy peppercorn sauce

## **Desserts**

### **Chef's homemade selection of desserts**

A selection of chef's delicious homemade desserts

### **Filter coffee or tea**

Freshly brewed coffee or tea served with mint chocolates

**£1.99**

### **Food allergies & intolerances**

**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

---

Every evening after 5pm. For parties of ten or more. Meal requirements need to be pre ordered 2 working days prior to party. A non-refundable deposit of £50 required to secure bookings 3 Courses £20.99 2 courses £17.99 coffee & mints £1.99 Menu not available during December, please refer to Christmas party menu