

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

## **Party Evening 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

### **Mushrooms on Toast**

Sautéed button mushrooms with spinach, pine nuts and garlic served on thick homemade toasted bread finished with a drizzle of white truffle oil

## **Main Courses**

### **Stuffed Pork fillet**

Pork fillet stuffed with a peach, sage & sausage farce, wrapped in Parma ham served on a bed of creamy mash potato, apple gel and a madeira jus

### **Slow braised lamb shoulder**

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

### **Thai Vegetable Curry**

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

### **Char grilled Sirloin Steak (£4.99 Supplement)**

Sirloin steak cooked to your liking, topped with a flat mushroom & tomato, served with hand cut chips. Finished with a creamy three peppercorn sauce

## **Desserts**

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

A selection of chef's delicious homemade desserts

### **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

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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 £21 or 2 courses £18