

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

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