

*Alexander's
Brasserie*
Rufford Arms Hotel

Sunday Lunch

Starters

Soup of the day

Freshly prepared served with home baked bread roll

Smooth chicken liver and Cognac pâté

Smooth liver pate served with our own homemade chutney & toasted bread

Spiced Lamb Kofta

Served with shredded cos lettuce, beetroot and apple aioli and a homemade pitta

Potted Salmon & Trout

Shredded salmon & smoked trout bound with dill and spring onions topped with a horseradish crème fraîche, served with brown bread

Assiette of Melon Pearls

A selection of seasonal melon pearls served with a strawberry and lime salsa and fresh fruit

Grilled Black Pudding Stack

Local black pudding served with a hash brown and 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

King Prawn & Chorizo Paella (£2.99 Supplement)

Slow braised rice with saffron, king prawns and chorizo finished with fresh herbs and topped with crispy calamari

Main Courses

Roast sirloin of beef

British sirloin of beef served slightly pink with Yorkshire pudding

Roast Goosnargh Chicken

Served with rich roast gravy, stuffing and duck fat roasties

Slow Braised Lamb Shoulder

With creamy dauphinoise potatoes, minted crushed peas & a redcurrant jus

Stuffed Pork

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

Grilled Plaice Fillet

Topped with a sauté of minted fennel, white crab and peas in a herb butter, served with buttered new potatoes

Roasted Salmon Fillet

With a light white wine sauce, prawns & pomegranate, topped with a parley & pistachio crumb served with buttered new potatoes

Spiced Cod Loin

Served on a bed of chorizo, cannellini bean & cherry tomato casserole, finished with buttered new potatoes

8oz Sirloin Steak (£5 Supplement)

Succulent British steak cooked to your liking and served with a roast plum tomato, peppercorn sauce and hand cut chips.

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

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 that some products may contain genetically modified soya

1-course £12 2-courses £17 Sunday Lunch AVAILABLE SUNDAY ONLY BETWEEN 12 - 8.30pm
Please note this menu will not be available on Mothering Sunday or Father's day