

*Alexander's  
Brasserie*  
Rufford Arms Hotel

## **Thursday Summer Sizzler**

### **Starters**

#### **Chef's soup of the day [Gluten Free]**

Freshly prepared and served with a home baked bread roll

**£4.99**

#### **Melon assiette [Gluten Free]**

Melon assiette served with a pineapple compote, garnished with fresh fruit

**£5.99**

#### **Wild mushrooms [Gluten Free]**

Wild mushrooms sautéed in butter, with shredded wild garlic & asparagus, served on a garlic toasted croute

**£5.99**

#### **Black pudding**

Sliced black pudding served on a toasted muffin, topped with a sauté of bacon & mushrooms, finished with a creamy wholegrain mustard & thyme sauce

**£5.99**

### **Duck & orange liver pâté [Gluten Free]**

Homemade pâté with chef's own recipe chutney & homemade toasted bread

**£5.99**

### **Ciabatta garlic bread with cheese**

Oven baked ciabatta topped with garlic butter, finished with cheddar and mozzarella cheese

**£3.99**

## **Main Courses**

### **Cajun salmon salad**

Salmon fillet marinated in Cajun spices served on a mixed leaf salad with onions, peppers & cherry tomatoes. Finished with lemon mayonnaise

### **Homemade 6oz burger**

Served on a brioche bun with baby gem lettuce & tomato, topped with Lancashire cheese. With hand cut chips and celeriac coleslaw

### **Thai chicken curry [Gluten Free]**

Sauté strips of chicken breast & vegetables with Thai spices & coconut cream, finished with coriander & lime, served with rice

### **Plaice fillet [Gluten Free]**

Simply served with a sweet cherry tomato & caper salsa, buttered new potatoes & vegetables

### **Curried duck confit [Gluten Free]**

Confit duck leg marinated in a light curry spices, served with salad, mint yoghurt dressing, mango chutney and fries

### **Seafood linguini [Gluten Free]**

Cod, salmon & prawns cooked in a white wine cream reduction finished with peas, spring onion and fresh herbs bound together with ribbon pasta

### **Goats cheese & fennel salad [Gluten Free]**

Pickled fennel, orange segments & pine nuts tossed with seasonal leaves, topped with glazed goats cheese, finished with herb oil and ciabatta bread

### **Pork fillet medallions [Gluten Free]**

Pork fillet medallions with a rich tomato & herb sauce, bacon lardons and creamy Lancashire cheese. Finished with seasonal vegetables and baby roast potatoes

All Main Courses £10, menu available every Thursday from 5-9pm.

Please note: All dishes marked as gluten free can be modified to be gluten free, but are not necessarily gluten free to start with. If you are gluten intolerant, please let your server know.