

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

## **Vegan Menu**

### **Starters**

#### **Marinated Tuscan olives GF [Gluten Free]**

Olives marinated in chilli & cumin oil

**£2.99**

#### **Homemade Italian dipping breads**

Ciabatta with spicy herb & chilli salsa, carrot humus & balsamic & olive oil

**£4.99**

#### **Tomato and basil soup [Gluten Free]**

Served with a crusty roll

**£4.99**

#### **Bruschetta**

Toasted bread topped with fresh tomatoes, garlic & basil, served with an olive & rocket salad

**£3.99**

**Garlic mushrooms [Gluten Free]**

Mushrooms sautéed with onions & bound in a soya cream garlic sauce with green peppercorns, served on toasted ciabatta (GF if served with gluten free toasted croute)

**£5.99**

**Assiette of melon [Gluten Free]**

With a rum and coconut sorbet and a pineapple compote garnished with fresh fruit

**£5.99**

**Mixed vegetable and tofu samosa**

Served with dressed herb leaf salad and sweet chilli reduction

**£5.99**

**Waldorf Salad [Gluten Free]**

Apple, celery, grapes & candied walnuts tossed with leaf salad and finished with a lemon & tarragon dressing

**£5.99**

## **Main Courses**

**Thai vegetable curry [Gluten Free]**

Seasonal vegetables in a Thai coconut curry sauce served with a timbale of rice,

finished with coriander & lime

### **Red pepper & cashew nut stir fry**

Stir fried red peppers, onions & cashew nuts in an oriental sauce, presented on bed of wok tossed pak choi & rice noodles, finished with coriander & spring onion

### **Red lentil and cauliflower dahl**

Slow braised red lentils, apricots & cauliflower in a mild curry spiced tomato sauce, served with mango chutney and pitta bread (GF if served with gluten free bread)

### **Roasted butternut squash & courgette pie**

Thyme roasted butternut squash, mushrooms, broad beans and courgette bound in a herb & garlic soya cream sauce topped with a puff pastry lid and served with fries or new potatoes & vegetables

### **Vegetarian sausages & Yorkshire pudding (optional vegan without Yorkshire pudding)**

Vegetarian sausages, with Yorkshire pudding, finished with a rich onion gravy

### **Mediterranean vegetable linguine**

Mediterranean vegetables finished with a rich tomato sauce, tossed with ribbon pasta, topped with a rocket and pine nut salad

### **Mushroom stroganoff [Gluten Free]**

Wild & button mushrooms sautéed with brandy & paprika finished with soya cream & French mustard, served with a timbale of rice (GF is French mustard is replaced with Dijon)

## **Desserts**

### **Apple Crumble**

Served with vanilla soya milk custard

**£5.75**

### **Vanilla pancakes with fruit compote**

Sweet pancakes served warm with strawberry compote and coconut, cashew and date ice cream

**£5.75**

### **Sorbet & Ice Cream [Gluten Free]**

Please ask for today's homemade sorbet and dairy free ice cream flavour, served with fresh fruit

**£5.75**

### **Chocolate Brownie [Gluten Free]**

Chocolate, hazelnut and strawberry brownie, served with strawberry ice cream

**£5.75**

All main courses priced at £9.99

(GF denotes dish is gluten free)

**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