

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

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