

*Alexander's
Brasserie*
Rufford Arms Hotel @The

Christmas Day 2020

Starters

Wild Mushroom & Brandy Soup

Served with herb croutons & homemade bread
gluten free option available

Trio of Melon Pearls

Cantaloupe, honeydew & watermelon pearls served with a pink gin & tonic sorbet, topped with a blackberry coulis
gluten free and vegan

Seafood Duo

Deep fried salt & pepper king prawns served with a salmon & prawn fishcake, lemon & chive mayonnaise, finished with a micro salad

Ham Hock Terrine

Slow braised & pressed ham hock served with a pineapple relish & toasted white bloomer
gluten free option available

Main Courses

Traditional Roast Turkey

With homemade stuffing, bacon wrapped sausages, cranberry sauce & rich gravy
gluten free option available

10oz Ribeye Steak

Cooked to your liking served with a roasted field mushroom, cherry vine tomatoes and hand cut chips, finished with a creamy Diane sauce
gluten free option available

Wild Mushroom & Lancashire Cheese Arancini

Slow braised arborio rice breadcrumbed and deep fried until golden brown on a bed of Napoli sauce, served with a rocket & micro herb salad finished with a chive oil

Pan Seared Duck Breast

Served slightly pink on a bed of creamed cabbage, with roasted chestnuts, dauphinoise potatoes, red wine jus and finished with a caramelised pea
Gluten free option available

Tempura Cod

Tempura battered cod loin on a bed a of roasted pepper, shallot & caper salsa, with a rich butter sauce and buttered new potatoes
Gluten free option available

Desserts

Traditional Christmas Pudding

Served with brandy sauce

Vanilla Crème Brûlée

Served with a homemade biscuit (GF without biscuit)

Sticky Toffee Pudding

Served with butterscotch sauce and vanilla ice cream

Plain & Simple Ice Cream

A choice of 3 scoops of vanilla, chocolate & strawberry served with wafers GF without the wafers

White Chocolate & Bailey's Cheesecake [Gluten Free]

With raspberry ripple ice cream and honeycomb shards

Winter Berry Eton Mess

Meringue shards, berry compote, vanilla ice cream and Chantilly cream GF

Two sittings served 12 noon or 2.45pm

£75.00 ADULT £35.00 CHILD 5-12YRS £15.00 UNDER 5's

£10/person to secure booking. Full balance and meal requirements by 11th December 2020

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