

Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert

Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert
Name	Starter
Main Course	Dessert



## PARTY MENU

Tel: 01704 822 040  
 info@ruffordarms.com  
 380 Liverpool Road, Rufford, L40 1SQ

www.ruffordarms.com

Thank you for your enquiry regarding hosting a party at The Rufford Arms. Our Head Chef and the team have created a special menu for groups of 10 or more. If you require something special for your celebration, which is not specified in this package, please do not hesitate to ask.

**Please place order details on reverse side of the menu.**

We have 14 rooms available to book for your party guests to stay the night, subject to availability.

**Please ask a member of the team for further details.**

## STARTERS

### ROASTED RED PEPPER & TOMATO SOUP

Served with warm bloomer.  
(V, VE & GF options available)

### CHICKEN LIVER PÂTÉ

Smooth homemade pâté served with toasted bloomer, dressed salad and homemade onion chutney.  
(GF option available)

### GRILLED BLACK PUDDING & CHORIZO

Grilled black pudding and chorizo served on a toasted croute finished with red wine jus.

### THAI SALMON FISHCAKE

Breadcrumbs and deep fried until golden, on a bed of sautéed julienne vegetables finished with a sweet chilli, ginger and garlic glaze.

### GARLIC MUSHROOMS

Sautéed button mushrooms in a white wine garlic cream sauce served on toasted granary bloomer.  
(V, VE & GF alternative available)

### GLAZED GOAT'S CHEESE SALAD

Sun blushed tomatoes, toasted almonds and herb croutons tossed through mixed leaves with herb dressing. Topped with glazed goat's cheese and balsamic. (V, GF alternative available)

### GARLIC CHICKEN ARANCINI

Confit chicken and risotto rice balls coated in breadcrumbs, served with a garlic and herb aioli.

## MAIN COURSES

### PAN SEARED CHICKEN BREAST

Chicken breast served with sautéed cabbage and bacon, dauphinoise potatoes and red wine jus.  
(GF alternative available)

### BELLY PORK

Slow braised belly pork served with mashed potatoes, braised red cabbage, apple compote and a calvados jus. (GF alternative available)

### CHICKEN, BACON & MUSHROOM LINGUINE

Sautéed chicken strips, onions, mushrooms and bacon in a white wine and cream sauce, tossed with ribbon pasta finished with parmesan, chives and spring onions.

### SALMON FILLET

Roasted salmon fillet served with crushed new potatoes, buttered greens and a sun blushed tomato and spinach cream sauce. (GF)

### BAKED COD LOIN

Cod loin topped with a bacon crumb, served on a lemon potato cake, with sautéed peas, shallots and bacon lardons, finished with a white wine cream sauce. (GF alternative available)

### TEMPURA HALLOUMI

Halloumi coated in a light tempura batter served with dressed leaves, chilli and tomato jam and shoe string fries. (V, VE & GF alternative available)

### SLOW BRAISED LAMB SHANK

Melt-in-the-mouth slow braised lamb shank, served with creamy mashed potatoes, roasted root vegetables, finished with a mint and red currant jus. (£6 supplement) (GF alternative available)

### 8OZ SIRLOIN STEAK

Cooked to your liking, served with a roasted plum tomato, flat mushroom, chunky chips and a pan of creamy peppercorn sauce.  
(£6 supplement) (GF alternative available)

### BEEF & BACON BURGER

Homemade beef burger topped with crispy bacon and glazed mozzarella cheese, in a toasted brioche bun with lettuce and beef tomato, served with dressed salad, fries and coleslaw.

## DESSERTS

### VANILLA CRÈME BRÛLÉE

Simply served with a home-made cookie.  
(GF option with meringue)

### TOFFEE APPLE SUNDAE

Apple compote, toffee sauce, shortbread crumble, Chantilly cream and vanilla ice cream.

### BELGIAN CHOCOLATE BROWNIE

Triple chocolate brownie served warm with Belgian chocolate sauce and vanilla ice cream.

### RASPBERRY BAKEWELL

Served warm with vanilla ice cream.

### LEMON & BLUEBERRY CHEESECAKE

Buttery biscuit base with a rich lemon cheese cake topping and blueberry compote, served with pouring cream.

### PLAIN & SIMPLE ICE CREAM

Three scoops of your choice – chocolate, strawberry or vanilla, finished with sugar wafers.  
(GF option available)

### CHEESE & BISCUITS

Lancashire, Mature Cheddar and Lancashire Blue cheese served with a selection of biscuits, homemade chutney, celery and grapes.

2 COURSES £28 | 3 COURSES £35

MINIMUM PARTY SIZE – 10 GUESTS

Meals must be ordered at least 2 working days prior to event. £50 deposit required to secure bookings. This is not available during December, please refer to our festive party menu.

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 dietary requirements. Food allergens in some of our dishes include Cereals, Crustaceans, Eggs, Milk, Nuts, Sulphur Dioxide & Seafood.

**V=** vegetarian **VE** = Vegan **GF=** Gluten Free