



C&S Catering
Coxford Abbey Farm
Coxford
King's Lynn
Norfolk
PE31 6TB

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A la Carte menu

Starters

Pea & watercress soup with crispy pancetta £4.95

Smoked tomato soup, crispy fried tortilla strips & ricotta quenelle. £4.90

Classic prawn cocktail. £4.95

Tian of Cromer crab (in season) & avocado, with a lightly dressed baby leaf salad. £6.25

Smoked Narborough Trout Terrine with a Horseradish
Dressing & Cucumber Salad £4.95

Parmesan biscuit, oven dried plum tomatoes, rocket & a balsamic dressing. £4.95

Crispy tortilla basket, filled with a smoked chicken & orange salad,
poppy seed dressing. £5.95

Salad of Asparagus and New Potatoes, with Gorgonzola and Basil. £5.25

Coarse Farmhouse pate with red onion chutney. £4.95

Warm tartlet of broad beans, with an olive, tomato & broad bean salad. £5.25

Ravioli of crayfish with lobster tail dressing. £6.25

Terrine de fois gras, toasted brioche & an apricot chutney. £6.95

Main courses

Roast monkfish, stuffed with Italian herbs & garlic & wrapped in Parma ham, set on a pool of roasted red pepper sauce. £16.50

Orange glazed salmon set on a bed of delicately steamed vegetables & a crisp rice noodle cake £12.95

Oven roast breast of chicken, on a bed of roasted red onions, garlic & plum tomatoes, with a rich tomato & basil sauce. £11.95

Grilled chicken breast marinated in garlic & thyme, set a parsnip mash, with roasted root vegetables & a rich sherry jus. £11.95

Olive oil & lavender scented corn fed chicken with roasted garlic & fennel. £12.95

Roast breast of duck marinated in sweet chilli & soy, apple & fennel rosti, baby bok choy & a rich port jus. £14.95

Seared fillet of beef set on a potato galette with roasted baby leeks & asparagus with peppercorn & brandy sauce. £17.25

Seared rib eye steak with roasted vine ripened tomatoes & a béarnaise sauce £14.95

Slow roasted beef & oxtail with a horseradish mash, rich beef gravy, baby onions & lardons of bacon. £12.95

Roast rump of lamb, caramelised garlic, puree of flageolet beans & a port & redcurrant jus. £15.95

Seared pork tenderloin set on a griddled apple & black pudding with a rich caramelised cider sauce. £13.95

Seared loin of venison, with sweet potato mash & a beetroot & juniper jus. £15.95

Oven roast poussin, Drambuie & wild mushroom jus. £12.95

Surf & Turf ~char-grilled rib eye steak with shelled lobster tails, garlic & herb butter. £16.95

All of the above main course dishes include a choice of either a panache of fresh seasonal mixed vegetables or a crisp mixed leaf salad & a potato dish of choice

Desserts

Classic Italian Tiramisu. £4.95

Dark chocolate mousse with an espresso sauce anglaise. £4.95

Greek Yoghurt & black pepper ice cream, with red berries & shortbread biscuits. £4.75

Griddled pineapple flamed in rum with a coconut ice cream. £4.95

Classic cheesecake (in a choice of flavours). £4.50

White chocolate & raspberry mousse with a raspberry coulis. £4.95

Passion fruit bavarios, lemon crème brulee & a Muscat granita. £6.25

*Assiette of pears with orange & cardomom, & Greek yoghurt
& cracked black pepper ice creams.* £6.25

Sweet goats cheese & fig galette, Acacia honey & pistachios. £4.50

Bitter chocolate tart, pistachio ice cream. £4.50

Classic crème brulee, with red berries. £4.25

Stem ginger crème caramel, caramelised orange. £4.50

White Chocolate & Rhubarb Mousse £4.50

Lavender Summer Pudding £4.95

Fresh strawberries with cracked black pepper in a Cabernet Sauvignon syrup,
Served with vanilla ice cream £5.50

Classic panna cotta, lavender tuile biscuits. £4.50

“Burnt” Lemon tart with fresh berries £4.50

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A selection of local Norfolk, English & continental cheeses,
Served with a selection of fruit & oat cakes.£4.25

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Tea or coffee & handmade petit fours £2.50