



Coxford Abbey Farm  
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Norfolk  
PE31 6TB

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## *C & S Catering dinner party menu*

### *Starters*

Roast butternut squash soup with a cinnamon crème fraiche. £4.75

Cream of onion soup. £4.50

Lobster bisque, finished with whisky & cream. £4.95

Classic prawn cocktail. £4.50

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

Salad of Crottin goats cheese marinated in olive oil, rosemary, garlic & chilli, roasted beetroot, pinenuts & a tangy citrus dressing. £5.95

Giant pumpkin ravioli filled with spicy pork, oriental veg stir fry with sesame seeds. £5.95

Farmhouse pate with a homemade chutney, & chunky bread. £4.95

Trio of fresh melon with a raspberry sauce. £3.50

## Main courses

Grilled salmon, with a lemon & chive butter sauce.	£12.95
Smoked haddock & pea risotto	£11.95
Roast chicken breast, marinated in thyme & olive oil, with roasted baby leeks & red onions, served with a red wine sauce.	£11.95
Grilled chicken breast on a bed of roasted winter root vegetables, & served with a wild mushroom sauce.	£11.95
Pan fried Magret duck breast with with a wild cherry sauce .	£14.95
Peppered fillet of beef with whisky & caramelised onions, served with a rich red wine gravy.	£17.25
Roast sirloin of beef, Yorkshire pudding & a rich beef jus.	£11.95
Braised lamb shank in a garlic & rosemary sauce.	£13.95
Roast rump of lamb, on a bed of flagelot beans, served with a port & redcurrant sauce.	£15.95
Grilled pork chop, with apple & celeriac mash, pan fried black pudding & a caramelised apple gravy.	£11.95
Houghton Venison sausages on a bed on grain mustard mash & a red onion gravy.	£10.50
Surf & Turf ~char-grilled rib eye steak with a whole langoustine, garlic & herb butter.	£15.50

## Vegetarian main courses

Tomato & mozzarella filled, potato gnocchi with a spinach cream sauce.	£10.00
Chanterelle mushroom risotto, with pearl barley.	£9.50
Tomato tart tatin topped with caramelised onion & grilled goats cheese.	£10.50
Duo of potato rostis on a bed of wilted greens, topped with a poached egg	£9.50
Grilled Haloumi cheese on a bed of roasted autumn vegetables, wild mushroom sauce.	£10.50
Moroccan vegetable "soup", served on a bed of spiced cous-cous.	£10.00

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

## Desserts

Classic crème brulee, with red berries. £4.25

Orange crème caramel, with caramelised oranges. £4.50

Stuffed peaches baked in Amaretto, with a light custard, &  
Crushed amaretti biscuits. £4.95

Classic panna cotta, & lavender biscuits. £4.50

Bitter chocolate & roasted almond torte, fresh cream. £4.50

Blueberry & syrup tart, with clotted cream. £4.25

Classic glazed lemon tart with fresh raspberries. £4.50

Toffee & banana crumble with sauce anglaise. £4.50

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A luxury selection of English & continental unpasteurised cheeses, with a selection of biscuits &  
fruit. £4.25

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Tea or coffee & homemade petit fours £2.50