



C&S Catering
Coxford Abbey Farm
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Winter A la Carte menu

Starters

Pea & watercress soup with crispy pancetta £4.25

Smoked haddock & potato soup £4.50

Spiced pumpkin soup £4.25

Classic prawn cocktail. £4.50

Salad of pigeon with roast beetroot & walnuts £4.95

Parmesan biscuit, oven dried plum tomatoes, rocket & a balsamic dressing. £4.75

Smoked chicken set on a mixed green bean salad. £4.75

Salad of Asparagus and New Potatoes, with Gorgonzola and Basil. £4.75

Mixed game terrine with red onion chutney. £4.95

Warm tartlet of broad beans, with an olive, tomato & broad bean salad. £4.50

Ravioli of crayfish with lobster tail dressing. £5.95

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

'Casseroled' 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 on a bed of parsnip mash, with roasted root vegetables & a rich sherry jus. £11.95

Pan fried breast of peppered duck set on a bed of buttered spinach with a wild black cherry sauce. £14.95

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

Roast sirloin of beef, Yorkshire pudding & a rich beef jus. £11.95

Slow roasted beef & oxtail with a horseradish mash, rich beef gravy, baby onions & lardons of bacon. £12.50

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. £13.95

Oven roast partridge, Drambuie & wild mushrooms with a rich game jus. £12.95

Roulade of turkey breast stuffed with porcini mushrooms & pancetta, rich turkey gravy. £12.50

Surf & Turf ~char-grilled rib eye steak with shelled lobster tails, garlic & herb butter. £16.25

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
- Whiskey brioche & butter pudding with pecan nuts & sultanas. £4.50
- 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
- Apple & Blackberry crumble with custard £3.95
- Classic cheesecake (in a choice of flavours). £4.50
- White chocolate & raspberry mousse with a raspberry coulis. £4.95
- Individual apple strudel with a classic vanilla ice cream & Maple syrup. £4.50
- Passion fruit bavarios, lemon crème brulee & a Muscat granita. £5.25

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

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Tea or coffee & homemade petit fours £2.50