ABBOTTS BARTON

SAMPLE LUNCH MENU

MAIN COURSE

Confit of Duck Leg
Tender duck leg slowly cooked in its own fat, finished with a silky red wine and berry jus.

Pan-Fried Seabass Fillet
Delicate seabass fillet, pan-seared, served with a fragrant white wine and saffron sauce.

Mushroom Wellington (V)
A medley of wild mushrooms sautéed with fresh tarragon, encased in golden puff pastry.
Served with a light vegetable gravy.

Classic Tuna Niçoise Salad
Fresh tuna with crisp green beans, boiled egg, black olives, and anchovies,
served alongside lightly toasted ciabatta.

Vegetable Selection
Honey-glazed carrots and tender broccoli florets.
Rosemary-infused fondant potato and dill-buttered new potatoes.

DESSERT

Traditional Dorset Apple Cake
Served warm with your choice of custard, cream, or ice cream.

Food allergies and dietary requirements will always be catered for, and our chef can prepare alternative dishes to suit a resident's individual preference.

ABBOTTS BARTON

SAMPLE SUPPER MENU

MAIN COURSE

Homemade Cream of Tomato & Basil Soup
Served with a freshly baked bread roll.

Wholetail Scampi and Chips
Crisp wholetail scampi served with hand-cut chips, tangy tartare sauce, and a fresh lemon wedge.

Three Cheese & Onion Quiche (V)
A rich blend of cheeses and caramelised onion in a buttery pastry shell,
served with a dressed seasonal salad.

DESSERT

Vanilla Crème Brûlée Cheesecake
Smooth vanilla cheesecake on a crunchy biscuit base,
finished with a caramelised sugar crust.

Don't forget
Homemade sandwiches of your choice.
An assortment of cheese and biscuits
& New Forest ice-cream.

See our brochure to learn more.

REFINED LIVING
BY COLTEN CARE

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