

THAT AMAZING PLACE LUNCH/DINNER MENUS

£35.00 p/p plus VAT



ABOUT US

We have been catering throughout the South East since 1995 and are a well-known caterer recognized for both outstanding food and professional service.

We love what we do and have a passion for food and can't wait for our next event!

PLEASE SEE OUR INSTAGRAM PAGE
MAGPIE CATERING FOR FOOD PHOTOS,
EVENT IMAGES AND CLIENT REVIEWS

THE PRICE INCLUDES:

Three Starter Choices
Three Main Meal Choices
Three Dessert Choices or one Trio of Dessert
Tea/Coffee & Chocolates
Events Manger, Chefs & Waiting Staff

Allergens:

Please note that items on these menus may contain all or some of the following allergens:

Celery, cereals containing gluten (such as wheat, barley, and oats), Eggs, Lupin, Milk, Mustard, Peanuts, Sesame, Soybeans, Sulphur Dioxide and Sulphites and Tree nuts (such as almonds, hazlenuts, walnuts, brazil nuts, cashews, pecans, pistachios, and macadamia nuts).



All of the Menus are subject to VAT at the current Rate

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Canapé Selection

Choose a selection of five Canapés from the list below - £9.50 per person

Vegan

- Avocado Chimichurri & Chilli Bruschetta (vegan) (df)
- Cannellini Bean Crostini, Sun Blush Tomato & Salsa Verde (vegan) (df)
- Mini Vegetable Spring Roll with Thai Chilli Dipping Sauce (vegan) (df)
- Avocado Stuffed Mini Jacket with Basil Oil (vegan) (gf) (df)
- Mini Vegetable Samosa with Mint Dip (vegan) (df)

Vegetarian

- Roasted Gnocchi, Sun Blush Tomato & Olive Stack (v)
- Panko Haloumi Fries with Chilli Jam Mayo (v)
- Goats Cheese & Red Onion Confit Tartlet with Balsamic Reduction (v)
- Tomato, Red Onion, Basil & Mozzarella Bruschetta with Parmesan (v)
- Beetroot & Whipped Goats Cheese on Parmesan & Sage Shortbread (v)
- Sun Blush Tomato Arancini with Arabiatta Dip (v)

Meat

- Mini Pork Sausage with Honey & Sesame Glaze
- Piri Piri Chicken Skewer with Piri Piri Mayo Dip (gf) (df)
- Basil Chicken Skewer, Parmesan Finish, Basil Mayo Dip (gf)
- Asian Sticky Pork Belly with Dipping Sauce (gf) (df)
- Mini Roast Beef & Yorkshire Pudding with Horseradish Rémoulade
- Antipasti Skewers – Parma Ham, Olive, Sun Blush Tomato, Mozzarella & Grated Parmesan (gf)

Fish

- Smoked Salmon on Wholemeal with Lemon, Chive, Pepper, Soft Cheese & Dill
- Tempura Prawn with Hoi Sin Drizzle
- Sesame & Soy Salmon Skewers with Siracha Mayo Dip (gf) (df)
- Asian King Prawn, Wasabi Avocado, Thai Rice Cake
- Mini Cone of Panko Fish & Salted Chips with Ketchup

MENU - £35.00 PER PERSON PLUS VAT

To Start

Breaded Brie with a Cranberry & Orange Compote (v)

Chicken Liver Parfait, Toasted Brioche & Onion Chutney

Smoked Salmon, Capers & Dressed Rocket Salad (gf) (df)

Spiced Carrot & Lentil Soup served with Warm Naan Bread (df) (gf)

Mixed Bread Boards and Butter (gf & df where required)

Main Meal

Roast Norfolk Turkey, Stuffing, Sausage wrapped in Bacon, Roast Potatoes & Gravy (df) (can be gf)

Herb Crusted Salmon Fillet, Roasted New Potatoes, White Wine & Cream Sauce (gf)

Spinach & Ricotta Pancakes Al Forno (v) (Vegan version available if required)

On the tables Dishes of Mixed Vegetables

Desserts

Christmas Pudding with Brandy & Cinnamon Whipped Cream

Pink Meringue Nest, Berries, Whipped Fresh Double Cream, Raspberry Coulis (gf)

Rich Chocolate Mousse & Biscuit Crumble (vegan) (gf) (df)

Cheeseboard - Aged Cheddar, Brie and British Stilton served with Crackers, Onion Chutney, Grapes & Celery

Coffee and Tea

Served with Mini Mince Pies