

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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☎ 07453 315591

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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

To Start

All the guests will get to enjoy bread boards and butter (gf & df where required)

Meat

Crunchy Chicken Fillets | Coronation Mayo | Pea Shoots (df) (gf)

Korean Crispy Sesame Chicken | Sticky Sauce | Asian 'Slaw | Crispy Onions (df)

Panko Chicken Caesar Salad | Croutons | Parmesan

Chicken Liver, Madeira & Thyme Pâté | Red Onion Confit | Toasted Brioche

Chicken Roast Pepper & Sun Blush Tomato Terrine | Ciabatta Shard | Aioli (df)

Warmed Scotch Egg | English Mustard & Parsley Remoulade

Spiced Lamb Kofta | Tzatziki | Tomato & Cucumber Salad | Flat Bread

Fish

Panko Coated Prawns | Sweet Chilli Sauce

Sesame Prawn Toasts | Spring Onions | Sweet Chilli Dipping Sauce

Smoked Salmon | Pickled Radish | Capers | Black Pepper (gf) (df)

Fish Goujons | Tartar Sauce (df)

Siracha & Sesame Salmon Skewers | Asian Slaw | Crispy Rice Noodles | Black Sesame Seeds (gf) (df)

Garlic & Chilli King Prawns | Rustic Bread Slate for Dipping

King Prawn Cocktail | Lemon | Lettuce (gf) (df)

Vegetarian

Goats Cheese & Caramelised Red Onion Tart | Dressed Mixed Leaves | Balsamic Reduction (v)

Baked Goats Cheese Salad | Sun Blush Tomato | Honey Dressing (v) (gf)

Roast Haloumi | Chermoula | Pomegranate | Pea Shoots (v) (gf)

Panko Haloumi | Chilli Jam Mayo (v)

Truffled Mushroom Risotto | Parmesan | Fresh Herbs | Basil Oil | Balsamic (v) (gf)

Mozzarella, Vine Tomato, Red Onion | Basil Bruschetta | Parmesan | Basil Oil | Balsamic Glaze (v)

Creamy Garlic Mushrooms | Toasted Ciabatta (v)

Vegan

Tomato Soup | Basil Oil (Vegan) (gf) (df) (vg)

Spiced Butternut Squash Soup | Herbed Seasoned Crunchy Breadcrumb Finish (gf) (df) (vg)

Avocado, Roast Aubergine & Beef Tomato Stack | Basil Oil | Pea Shoots | Balsamic (vegan) (gf) (df)

Spinach, Tomato & Basil Stuffed Mushroom | Tomato Coulis | Balsamic Reduction | Pea Shoots (vegan) (gf) (df)

Antipasti Plate | Falafel | Houmous | Olives & Sun Blush Tomato | Breads | Extra Virgin Olive Oil + Balsamic

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Main Course

Chicken | Turkey | Duck

Roast Chicken Supreme | Parmentier Potatoes | French Beans | Cream & Madeira Jus (gf)

Chicken Supreme | Dauphinoise Potatoes | Tender Stem Broccoli | White Wine, Cream & Sage Jus (gf)

Panko Chicken Kiev Escalope | Mash | Garlic & Parsley Butter | Fine Beans | Pea Shoots

Haloumi, Sun Blush Tomato & Basil Stuffed Chicken | Mash | Cherry Tomatoes | Madeira Reduction (gf)

Sticky Asian Sesame Chicken | Basmati Rice | Siracha Tender Stem Broccoli | Spring Onions (df)

Sausage Meat stuffed Turkey Breast | Roast Potatoes | Fine Beans | Cranberry Gravy (gf) (df)

Pan-Seared Duck Breast | Parsnip Puree | Potato 'Bon Bon' | Confit Carrots | Grand Marnier Reduction

Pork

Herb Crusted Pork Fillet | Garlic & Thyme Potatoes | French Beans | Crème Fraiche & Dijon Reduction (gf)

Roast Loin of Pork Stack | Stuffing | Mash | Tender Stem Broccoli | Thyme & Cider Jus | Crackling (df) (gf)

Miso Eight Hour Sticky Pork Belly | Five Spice Potatoes | Vietnamese Salad | Sesame Seeds (gf) (df)

Roast Pork Belly | Roast Potatoes | Tender Stem Broccoli | Apple Jus (gf) (df)

Butchers Sausages | Mash | Green Beans | Caramelised Red Onion Gravy | Crispy Onions

Lemon & Parmesan Pork Escalope | Creamed Potatoes | Tender Stem Broccoli | Garlic & Parsley Butter

Beef

Classic Steak & Ale Pie | Basket of Chunky Chips | Peas

Beef Ragu | Tagliatelle | Pea Shoots | Basil Oil | Balsamic | Parmesan

Mediterranean Meatballs | Basmati Rice | Greek Salad | Tzatziki

Roast Topside of Beef | Yorkshire Pudding | Roast Potatoes | Fresh Vegetables | Red Wine Gravy

Beef Bourguignon | Herb Mash | Carrots | Garlic Croutons | Pea Shoots (gf)

Herb & Parmesan Crusted Beef | Thyme & Garlic Parmentier Potatoes | Fine Beans | Red Wine Reduction

Lamb

Lamb Tagine | Roast Vegetable Cous Cous | Pomegranate | Mint Yoghurt | Za 'atar

Lamb Ragu | Tagliatelle | Balsamic | Pea Shoots | Basil Oil | Parmesan

Lamb Kofta | Greek Salad | Tzatziki | Pitta Bread

Middle Eastern Lamb Shoulder | Harissa Cous Cous | Roast Courgette | Mint (df)

Rump of Lamb | Dauphinoise Potatoes | Tender Stem Broccoli | Red Wine & Redcurrant Reduction

Slow Roast Shoulder of Lamb | Garlic & Thyme Roasted New Potatoes | Fine Beans | Red Wine & Orange Reduction

Fish

Herb Crusted Salmon Fillet | Mash | Tender Stem Broccoli | White Wine & Dill Cream Sauce (gf)

Herb Topped Haddock | Roasted New Potatoes | Fine Beans | Tomato Confit | Basil Oil (gf) (df)

Fish Goujons | Basket of Chunky Chips | Peas | Tartar (df)

Herb Gremolata Sea Bass Fillet | Chive New Potatoes | Parsley Butter | Fine Beans | Lemon (gf)

Roast Cod | Ratatouille | Basil (gf) (df)

Asian Sesame Salmon | Roasted Bok Choy | Rice | Pickled Cucumber (df) (gf)

Seafood Risotto | Parmesan | Chives | Balsamic (gf)

Vegetarian/Vegan

Spinach, Feta & Lemon Strudel | Tomato & Garlic Coulis | Roasted New Potatoes (v)

Vegetable Crumble | Italian Cheese Crisp | Thyme and Garlic Parmentier Potatoes | Fine Beans (v)



Smoky Bean Chilli | Rice | Guacamole (vegan) (gf) (df)

Penne Arrabbiata | Chilli | Basil | Pea Shoots (vegan) (df)

Mushroom Stroganoff | Rice | Dressed Rocket Salad (vegan) (df) (gf)

Rice, Vegetable and Olive Stuffed Pepper | Tomato Coulis (vegan) (gf) (df)

Sweet Potato & Coconut Curry | Rice | Onion Bhajjis | Warm Naan (df) (vegan)

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Plated Desserts

Lemon Cheesecake | Lemon Curd Cômposite | Raspberry Coulis

Chocolate & Oreo Cheesecake | Oreo Crumb | Chocolate Sauce | Popcorn

Key Lime Pie | Lime Cream

Banoffee Cheesecake | Caramel Drizzle | Oreo Crumb

Profiteroles | Warmed Dark Chocolate Sauce

Double Chocolate Torte | Oreo Crumb | Chocolate Sauce

Chocolate Brownie | Oreo Crumb | Chocolate Sauce | Popcorn

Pink Swirl Pavlova | Berry Cream | Raspberry Coulis (gf)

Crème Brûlée (gf)

Lemon Possett | Shortbread Biscuit

Apple & Cinnamon Crumble Puff Pastry Tart | Cinnamon Chantilly Cream

Steamed Jam Sponge | Jam Sauce | Custard

Sticky Toffee Pudding | Butterscotch Sauce

Mixed Cheeses | Chutney | Grapes | Celery | Crackers

Strawberry Shortcake with Chocolate Sauce & Fruit Coulis (vegan) (gf) (df)

Chocolate Mousse | Coulis | Biscuit Crumble (vegan) (gf) (df)

Trio of Desserts – Choose one @ £2.50 extra

Trio of Dessert Option 1)

Lemon Cheesecake

Tidy Eton Mess | Raspberry Coulis (gf)

Warmed Chocolate Brownie | Oreo Crumb | Chocolate Sauce | Popcorn

Trio of Dessert Option 2)

Crème Brûlée (gf)

Oreo Cheesecake Pot

Pink Pavlova | Fresh Cream | Berries | Raspberry Coulis (gf)

Trio of Dessert Option 3)

Mini Biscoff Cheesecake

Profiteroles | Warmed Dark Chocolate Sauce

Strawberry Gateaux with Berry Coulis

Trio of Dessert Option 4)

Salted Caramel Brownie Trifle

Lemon Possett | Mini Shortbread Heart

Passionfruit Eton Mess (gf)

Coffee, Tea, Infusions with Chocolates

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