



Magpies Festive Party Menu



For parties of 10 - 30 guests 2 Courses £24.95 3 Courses £29.95

Available 8 November – 22 December

Advance booking and pre-order essential

Starters

Roasted Butternut Squash Soup with Crispy Fried Mascarpone and Date Ravioli
with Apple and Poppyseed **V**

Homemade Salmon and Lemongrass Fishcake with Beetroot Cured Smoked Salmon and
King Prawn Tempura with Pomegranate Dressing **F**

Duck and Guinea Fowl Terrine with Crunchy Winter Salad and Homemade Piccalilli **M**

Main Course

Savoury Halloumi Green Onion and Cranberry Choux Fritters on Black Beans
with Crispy Fried Green Beans **V**

Spiced Mango Masala Sea Bass with Ribbon Carrots and Courgette with Tempura of
Sprouting Broccoli with Parmentier Potatoes and Citrus Beurre Blanc **F**

Traditional Roast Turkey with Roasted Potatoes Apple and Chestnut Stuffing
Cranberry and Shallot Compote Creamy Bread Sauce and
a Selection of Seasonal Vegetables **M**

Dessert or Cheese

A Selection of Desserts

Dark Chocolate and Matcha Caramel Slice with Caramel Sauce and
Passion Fruit and Raspberry Pomegranate Panna Cotta with Mini Glazed Lemon Pot

Mini Dessert

Mini Traditional Christmas Pudding with Red Marzipan Berries and White Sauce
served with a Single Shot of Espresso and Homemade Sweets

A Selection of Cheese

Lincolnshire Poacher Camembert and Blue Stilton served with
Biscuits Celery Grapes and Homemade Chutney

Stokes Coffee or Twinings Tea served with Homemade Sweet £2.25

V = Vegetarian **F** = Fish/Shellfish **M** = Meat

Booking is essential and party numbers/order to be confirmed
at least five days before arrival

A non-refundable deposit of £15.00 per person is required to secure the booking