

# Magpies Party Menu

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

Advance booking and pre-order essential

## Starters

Fresh Pasta Linguine with Wild Mushrooms Black Truffle Parmesan and Rocket with Poached Quail Eggs **V**

Sea Trout with Beetroot Feta and Leaf Salad with Beetroot Dressing **F**

Ham Hock Terrine with Magpies Piccalilli and Homemade Orange Pumpnickel Bread **M**

## Main Course

Tomato Tart with Onion and Roasted Sweet Pepper Marmalade with Tempura of Broccoli and Mango and Chilli Salsa **V**

Roasted Sea Bass with Buttered Shrimp and Mediterranean Vegetables with Basil Mash and Lightly Curried Sauce **F**

Honey and Sesame Roast Pork Fillet with Sweet Potato Gratin and Crispy Fried Parmesan Green Beans **M**

## Dessert or Cheese

A Trio of Desserts

Dark Chocolate Pot with Cocoa Crisp and Caramel Sauce  
Lemon Passion Fruit and Raspberry Panna Cotta  
Passion Fruit with Coconut Parfait and Passion Fruit Coulis

Mini Dessert

White Chocolate Crème Brulee served with a Single Shot of Espresso and Homemade Sweets

A Selection of Cheese

Lincolnshire Poacher Somerset Brie and Barnstone Blue served with Biscuits Grapes Celery 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 is to be confirmed at least five days before arrival

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

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