

Magpies Party Menu

For parties of 10 - 30 guests 2 Courses £28.95 or 3 Courses £34.95

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

Starters

Pear Apple and Beetroot with Rocket and Leaf Salad with Crispy Pompeii Potato and Beetroot Dressing **V***

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

Spicy Aubergine Fritter with Mediterranean Vegetables Basil Mash and Tempura of Broccoli with Basil Pesto **V***

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 Mango and Raspberry and Apple Jelly

Pineapple and Coconut Parfait with Mango and Passion Fruit Coulis

Mini Dessert

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

Fresh Fruit Platter with Mango and Passion Fruit Sorbet and Pink Candy Floss

A Selection of Cheese

Mature Cheddar Somerset Brie and Barnstone Blue served with Biscuits Grapes Celery and Homemade Chutney

Stokes Coffee or Twinings Tea served with Homemade Sweet £2.25

While we do all we can to accommodate guests with allergies and food intolerances we are unable to guarantee our dishes are completely allergen free

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

Phone 01507 527004

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