

# THAT AMAZING PLACE CLASSIC DINING MENUS



## 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.

## All of the Menus include:

Four Canapes  
Three Starter Choices  
Three Main Meal Choices  
Three Dessert Choices, one Trio of Dessert or Dessert Sharing Stand  
Tea/Coffee & Chocolates  
Choice of Evening Food  
Events Manger, Chefs & Waiting Staff  
Complimentary Food Tasting for two

## 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

☎ 01279 432 599  
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# Canapé Selection - Choose a selection of six Canapés

## 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

## Two Course Children's Menu - £23.50 Per Child

Luxury Chicken Goujons | Ketchup Dip (df)

Garlic Bread (can be gf & df)

Macaroni Cheese

Beef Bolognese (df)

Roast Chicken Breast | Roast Potatoes | Sausage & Bacon Roll | Vegetables | Gravy (df) (gf)

Hot Dog | Basket of Chips | Ketchup Dip

Chocolate Brownie | Oreo Crumb | Warmed Chocolate Sauce | Popcorn

Fresh Strawberries | Shortbread Biscuits Chocolate Sauce (can be gf & df)

## Two Course Supplier Meal from your menu – £23.50 per person

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## Menu Option A) - £63.25 per person plus VAT

### This menu includes:

Four Canapes,  
Three Starter Choices,  
Three Main Meal Choices,  
Three Plated Dessert Choices, or one Trio of Dessert or Dessert Sharing Stand,  
Tea/Coffee and Chocolates,  
Evening Food from Menu A – G. Extra Evening Guests are charged at £8.50 per person

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

Warmed Scotch Egg | English Mustard & Parsley Remoulade

Crunchy Chicken Fillets | Katsu Sauce | Pea shoots (df)

Sticky Korean Chicken Wings (gf) (df)

Panko Chicken Caesar Salad | Croutons | Parmesan

King Prawn Cocktail | Baby Gem | Cucumber Salad (df) (gf)

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

Essex Smokie | Smoked Haddock | Caramelised Leeks | Torched Cheese Sauce (gf)

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

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

Tomato Soup | Basil Oil | Breads (vegan) (gf) (df)

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

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

### Main Meals

Hunters Chicken | BBQ Chicken Breast | Bacon | Cheese | Basket of Chunky Chips | Rocket (gf)

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

Roast Chicken Supreme | Thyme & Garlic Parmentier Potatoes | French Beans | Cream, Mushroom & Madeira Jus (gf)

Roast Turkey | Stuffing | Sausage & Bacon | Roast Potatoes | Seasonal Vegetables | White Wine & Sage Jus (df)

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

Roast Pressed Belly of Pork | Creamed Potato | Tender Stem Broccoli | Apple Jus (gf) (df)

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

Eight-hour Pot Roast Beef Brisket in Red Wine | Mash | Baby Carrots | Red Wine Pan Reduction Pea Shoots (gf) (df)

Beef Bourignonn | Chive Mash | Seasoned Croutons | Crispy Pancetta | Peashoots (gf)

Mediterranean Meatballs | Basmati Rice | Greek Salad | Tzatziki | Pitta Bread

Lamb Kofta | Greek Salad | Tzatziki | Pitta Bread

Six Hour Roast Lamb Shoulder | Rosemary & Garlic Roast Potatoes | Fine Beans | Mint Infused Red Wine Gravy (gf) (df)

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

Parmesan & Herb Haddock | Roasted New Potatoes | Fine Beans | Tomato Confit | Basil Oil | Parmesan Crisp (gf)

Pan Seared Cod | Tuscan Potato | Roast Ratatouille | Basil (gf) (df)

Panko Fish Goujons | Basket of Chunky Chips | Minted Pea Puree | Tartar (df)

Toad in the Hole | Roast Potatoes | Rich Red Wine Onion Gravy | Seasonal Vegetables (v)

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

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

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## Plated Desserts

Lemon Cheesecake | Lemon Curd Cômpute | 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  
Tiramisu  
Tarte au Citron | Lemon & Grand Marnier Cream | Raspberry Coulis  
Pink Swirl Pavlova | Eton Mess & Berry Cream | Raspberry Coulis (gf)  
Crème Brûlée (gf)  
Lemon Possett | Shortbread Biscuit  
Warmed Chocolate Brownie | Oreo Crumb | Chocolate Sauce | Popcorn  
Apple & Cinnamon Crumble Puff Pastry Tart | Cinnamon Chantilly Cream  
Syrup Sponge | Vanilla Bean Custard  
Steamed Jam Sponge | Jam Sauce | Custard  
Sticky Toffee Pudding | Butterscotch Sauce  
Apple & Cinnamon Crumble Puff Pastry Tart | Cinnamon Chantilly Cream  
Strawberry Shortcake with Chocolate Sauce & Fruit Coulis (gf) (df) (vg)  
Chocolate Mousse | Coulis | Biscuit Crumble (gf) (df) (vg)  
Mixed Cheeses | Chutney | Grapes | Celery | Crackers

## Trio of Desserts – Choose one

### 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)

## Sharing Dessert Stand

Lemon Cheesecake  
Chocolate Brownie Square  
Pink Pavlova | Fresh Cream | Berries | Raspberry Coulis (gf)  
Chocolate Dipped Strawberries (gf)  
Sugar Jam Fritter (df) (vg)

## Coffee, Tea and Infusions

with Chocolates

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## Menu Option B) - £73.25 per person plus VAT

### This menu includes:

Five Canapes,  
Three Starter Choices,  
Three Main Meal Choices,  
Three Plated Dessert Choices, or one Trio of Dessert or Dessert Sharing Stand,  
Tea/Coffee and Chocolates,  
Evening Food from Menu A – L. Extra Evening Guests are charged at £12.50 per person

### To Start - *All the guests will get to enjoy bread boards & butter (gf & df where required)*

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

Chicken and Chorizo Terrine | Ciabatta Shard | Aioli (df)

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

British Fishcake | Tartar Sauce | Capers | Rocket

Chunky Sesame Prawn Toast Fingers | Spring Onions | Sweet Chilli Dipping Sauce

Smoked Salmon & Dill Soft Cheese Roll | Pickled Radish | Ciabatta Shard

Garlic & Chilli King Prawns | Rustic Bread Slate for Dipping (can be gf & df) £1.00 extra

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

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

Butternut Squash Soup | Seasoned Croutons | Chermoula (vegan) (gf) (df)

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

Sweet Potato Tikki | Kachumber Salad (vegan) (gf) (df)

### Main Meals

Chicken Supreme | Smoked Bacon | Dauphinoise Potatoes | Tenderstem Broccoli | White Wine, Cream & Sage Jus (gf)

Prosciutto wrapped Chicken Breast | Fondant Potato | Fresh Asparagus | Wild Mushroom & Madeira Cream Sauce (gf)

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

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

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

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

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

Asian Soy & Ginger Spiced Beef | Basmati Rice | Roast Broccoli with Chilli & Lime (gf) (df)

Fillet of Beef | Dauphinoise Potatoes | Tender Stem Broccoli | Red Wine Jus (gf)

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

Middle Eastern Lamb Shoulder | Spiced Cous Cous | Feta | Mint

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

Twice Cooked Sticky Duck | Rice | Sunomo Cucumber Salad (gf) (df)

Mediterranean Haddock | Lemon & Garlic Whip | Julienne Roast Pepper (gf) (df)

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

Luxury Seafood Risotto | Parmesan | Chives | Balsamic (gf)

Spinach & Glazed Goats Cheese Tart | Tomato Coulis | New Potatoes | Roast Tomatoes | Balsamic (v)

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

Creamy Asparagus, Pea & Courgette Risotto | Balsamic | Fresh Herbs (vegan) (gf) (df)

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## Plated Desserts

Lemon Cheesecake | Lemon Curd Cômpute | 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  
Tiramisu  
Tarte au Citron | Lemon & Grand Marnier Cream | Raspberry Coulis  
Pink Swirl Pavlova | Eton Mess & Berry Cream | Raspberry Coulis (gf)  
Crème Brûlée (gf)  
Lemon Possett | Shortbread Biscuit  
Warmed Chocolate Brownie | Oreo Crumb | Chocolate Sauce | Popcorn  
Apple & Cinnamon Crumble Puff Pastry Tart | Cinnamon Chantilly Cream  
Syrup Sponge | Vanilla Bean Custard  
Steamed Jam Sponge | Jam Sauce | Custard  
Sticky Toffee Pudding | Butterscotch Sauce  
Apple & Cinnamon Crumble Puff Pastry Tart | Cinnamon Chantilly Cream  
Strawberry Shortcake with Chocolate Sauce & Fruit Coulis (gf) (df) (vg)  
Chocolate Mousse | Coulis | Biscuit Crumble (gf) (df) (vg)  
Mixed Cheeses | Chutney | Grapes | Celery | Crackers

## Trio of Desserts – Choose one

### 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)

## Sharing Dessert Stand

Lemon Cheesecake  
Chocolate Brownie Square  
Pink Pavlova | Fresh Cream | Berries | Raspberry Coulis (gf)  
Chocolate Dipped Strawberries (gf)  
Sugar Jam Fritter (df) (vg)

## Coffee, Tea and Infusions

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## Menu Option C) - £78.25 per person plus VAT

### This menu includes:

Five Canapes,  
Three Starter Choices,  
Three Main Meal Choices,  
Three Plated Dessert Choices, or one Trio of Dessert or Dessert Sharing Stand,  
Tea/Coffee and Chocolates,  
Evening Food from Menu A – N. Extra Evening Guests are charged @ £14.50 per person

### To Start – *All the guests will get to enjoy bread boards and butter (gf & df where required)*

Spiced Beef Skewers | Shizo Salad | Ponzu Dip (gf) (df)

Parma Ham wrapped Goats Cheese Stuffed Baked Fig | Dressed Rocket | Balsamic Reduction (v) (gf)

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

Oriental Duck Bon Bons | Hoisin (df) £2.00 extra

King Prawn & Chorizo Risotto | Parmesan | Fresh Herbs | Basil Oil | Balsamic (gf)

Pan Seared Scallops | Pea Puree | Crispy Pancetta | Basil Oil | Micro Herbs (gf) £4.00 extra

Mussels Farcies | Butter | Lemon | Parsley | Breadcrumbs

Arancini | Mozzarella | Ragu Sauce | Parmesan

Sun Blush Tomato | Roast Pepper & Feta Tart | Dressed Mixed Leaves | Balsamic Glaze (v)

Tomato & Burrata Tartine | Basil Pisto | Balsamic £1.00 extra

Heritage Tomato Tart | Beetroot Puree | Rocket | Basil | Balsamic (vegan) (df)

Antipasti Slate | Falafel | Houmous | Olives | Sun Blush Tomato | Breads | Extra Virgin Olive Oil + Balsamic (vegan)

### Main Meals

Stuffed Chicken Breast | Parma Ham | Parmentier Potatoes | Tender Stem broccoli | Madeira Jus (gf)

Pan Roast Chicken Breast | Sun Blush Tomato Risotto Cake | Fine Beans | Parmesan Crisp | Tomato & Basil Purée | Basil

Chicken Chorizo & Spinach Ballotine | Crispy Pancetta | Potato Pave | Peas, Leeks and Cream (gf)

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

Herb & Parmesan Crusted Sirloin of Beef | Parmesan & Herb Tulle | Watercress Mash | Fine Beans | Red Wine Reduction (gf)

Rib-Eye Steak | Roasted Vine Cherry Tomatoes | Field Mushroom | Basket of Chunky Chips

Classic Beef Wellington | Mash | Fine Beans | Red Wine Reduction £5.00 supplement

Herb Crusted Cutlet of Lamb on Slow Roast Lamb | Roasted Garlic & Thyme Baby New Potatoes | Fine Beans | Chianti, Orange & Rosemary Reduction

Slow Roasted Lamb Shank in Merlot | Turned Carrots | Creamed Potato | Chimichurri

Herb Crusted Rack of Lamb | Dauphinoise Potatoes | Fresh Asparagus | Shrewsbury Sauce

Seared Duck Breast | Carrot & Orange Puree | Potato Bon Bon | Tender stem Broccoli | Grand Marnier Reduction

Wasabi & Soy Salmon | Sunomo Cucumber Salad | Sweetcorn Fritter

Roast Cod | Tomato Tartine | Spinach Puree | Parmesan Crisps | Dressed Rocket | Basil | Balsamic

Sole Meunière | King Prawns | Samphire | Skinny Fries

Spinach, Feta & Lemon Strudel | Tomato, Garlic Confit Reduction | Roasted New Potatoes | Summer Vegetables (v)

Squash and Spinach Wellington | Thyme & Garlic Parmentier Potatoes | White Wine and Thyme Reduction (vegan) (df)

Sweet Potato & Coconut Curry | Rice | Onion Bhajis | Warmed 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  
Tiramisu  
Tarte au Citron | Lemon & Grand Marnier Cream | Raspberry Coulis  
Pink Swirl Pavlova | Eton Mess & Berry Cream | Raspberry Coulis (gf)  
Crème Brûlée (gf)  
Lemon Possett | Shortbread Biscuit  
Warmed Chocolate Brownie | Oreo Crumb | Chocolate Sauce | Popcorn  
Apple & Cinnamon Crumble Puff Pastry Tart | Cinnamon Chantilly Cream  
Syrup Sponge | Vanilla Bean Custard  
Steamed Jam Sponge | Jam Sauce | Custard  
Sticky Toffee Pudding | Butterscotch Sauce  
Apple & Cinnamon Crumble Puff Pastry Tart | Cinnamon Chantilly Cream  
Strawberry Shortcake with Chocolate Sauce & Fruit Coulis (gf) (df) (vg)  
Chocolate Mousse | Coulis | Biscuit Crumble (gf) (df) (vg)  
Mixed Cheeses | Chutney | Grapes | Celery | Crackers

## Trio of Desserts – Choose one

### 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)

## Sharing Dessert Stand

Lemon Cheesecake  
Chocolate Brownie Square  
Pink Pavlova | Fresh Cream | Berries | Raspberry Coulis (gf)  
Chocolate Dipped Strawberries (gf)  
Sugar Jam Fritter (df) (vg)

## Coffee, Tea and Infusions

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## Evening Food Menus

### A) Simple Finger Buffet includes waiting staff, foliage to decorate the table, food platters, plates & napkins

Selection of Freshly Prepared Mixed Sandwiches on White & Brown Bread  
Mixed Wraps  
Spring Rolls (v)  
Baby Sausages with Honey & Sesame Glaze

### B) Cheese & Pâté Counter includes waiting staff, foliage to decorate the table, food platters, plates & napkins

Mixed Cheeses British Blue, Brie, Aged Cheddar, Fruit Cheese, Garlic Cheese, etc (gf)  
Pâté (gf)  
Houmous (vegan) (gf) (df)  
Fresh Figs (gf) (df) (vegan)  
Celery (gf) (df) (vegan)  
Red & White Grapes (gf) (df) (vegan)  
Savoury Crackers (Including gluten free oatcakes)  
Rustic Breads  
Butter (gf)  
Onion Chutney (gf) (df) (vegan)  
Branston Pickle (gf) (df) (vegan)

### C) Walking Gyros & Fries includes platters, napkins Chef & Waiting Staff to walk the food around

Marinated Chicken Thigh Gyro | Tzatziki | Tomato & Cucumber Salad | Flatbread  
Haloumi Gyro | Tzatziki | Tomato & Cucumber Salad | Flatbread (v)  
Vegan Jackfruit | Tzatziki | Tomato & Cucumber Salad | Flatbread (vegan)

Fries (vegan) (gf) | Ketchup

### D) Walking Fish & Chips includes platters, napkins Chef & Waiting Staff to walk the food around

Goujons of Fish | Chunky Chips | Tartar | Ketchup | Vinegar  
Chicken Tenders | Chunky Chips | Ketchup | Vinegar  
Vegan Goujons | Chunky Chips | Ketchup | Vinegar

### E) Walking Loaded Hot Dog Menu includes platters, napkins Chef & Waiting Staff to walk the food around

Hot Dog | Mustard | Ketchup | Crispy Onions | Hot Dog Roll  
Veggie Dog | Mustard | Ketchup | Crispy Onions | Hot Dog Roll

Trays of Dirty Fries – Smoked Paprika, Mayo, BBQ Sauce, Crispy Onions & Jalapenos (v) (df)

### F) Walking Slider Menu includes platters, napkins Chef & Waiting Staff to walk around the food

Cheeseburger | Sliced Gherkin | Lettuce | Burger Sauce | Brioche Bun  
Haloumi Burger | Rocket | Chutney | Mayo | Brioche Bun (v)  
Vegan Burger | Rocket | BBQ Sauce | Burger Bun (vegan)

Medium Cones of Salted Chunky Chips (vegan) (df)

### G) Walking Munchies includes platters, napkins Chef & Waiting Staff to walk the food around

Bacon Rolls | Ketchup | Brown Sauce  
Oozy Cheese & Chutney Toasties (v)  
Falafel Wraps | Houmous | Crispy Onions | Chutney (vegan) (df)

Medium Cones of Salted Chunky Chips (vegan) (df)

### H) Walking Turkish Wraps includes all food platters, napkins, Chef & Waiting Staff to serve the food

Lamb Shish Kebab | Garlic Sauce | Shredded Iceberg | Red Cabbage & Red Onion | Tortilla  
Chicken Shish Kebab | Garlic Sauce | Shredded Iceberg | Red Cabbage & Red Onion | Tortilla  
Haloumi | Garlic Sauce | Shredded Iceberg | Red Cabbage & Red Onion | Tortilla (v)  
Falafel | Houmous | Shredded Iceberg | Red Cabbage & Red Onion | Tortilla (vegan) (df)

Cones of Fries (vegan) (gf)

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[I\) Bagel Bar includes platters, napkins Chef & Waiting Staff](#)

Hot Salt Beef | Gherkins | Mustard  
Smoked Salmon | Cream Cheese | Rocket | Lemon  
Falafel | Houmous | Rocket | Mango Chutney (vegan) (df)

Home-made Slaw (gf) (df)  
Cones of Chunky Chips (gf) (df) (vegan)

Includes logs, wooden boards, slates, foliage, china plates, cutlery, staff taking guests food orders and tending/clearing

[J\) Walking Mexican includes platters, napkins Chef and Waiting Staff](#)

Beef Chilli Bowls | Rice | Guacamole & Tortillas (gf)(df)  
Quesadilla | Guacamole & Salsa (df)

Trays of Nachos – Tortilla, Guacamole, Salsa, Cheese & Jalapeños (v)

[K\) Walking Indian Feast includes platters, napkins Chef & Waiting Staff to walk the food around](#)

Chicken Tikka Wrap | Lettuce | Mango Chutney | Onions | Yoghurt & Mint Sauce  
Chana Masala Wrap | Lettuce | Coconut | Coriander (vegan) (df)  
Vegetable Samosa (vegan)  
Onion Bhajis (vegan) (df)

[L\) Walking Party Food Menu includes platters, napkins Chef & Waiting Staff to walk the food around](#)

Panko Haloumi | Chilli Jam Mayo (v)  
Mini Fish & Chip Cones | Ketchup | Tartar  
Mini Pizzas – Cheese & Tomato | Pepperoni | Parma Ham with Rocket  
Mini Cheese & Chutney Toasties (v)  
Pulled Pork Sliders | 'Slaw | BBQ Sauce  
Cones of Sweet Potato Fries (vegan) (gf) (df)

[M\) Pizza Horsebox](#)

Choose four choices from the list below if you have a favourite, we can simply swap one option out for your preferred choice.

Pepperoni  
Margherita  
BBQ Chicken with Sweetcorn & Red Onion  
Meat Feast with Peppers & Onion  
Hawaiian – Ham & Pineapple Chunks  
Caramelized Red Onion & Goats Cheese  
Deli - Parma Ham, Olives & Rocket  
Ham & Mushroom  
Cheesy Garlic Bread

We can also offer GF bases and vegan options.

[N\) BBQ Menu includes chefs, waiting staff, foliage to decorate the table, food platters, plates & napkins](#)

Sausages (Including some vegan)  
Beef Burger (Including some vegan)  
Marinated Chicken Skewers  
Salted Chips (vegan) (gf)

[Sides](#)

Fried Onions  
Gherkins  
Mustard  
Burger Sauce  
BBQ Sauce  
Brioche Burger Rolls  
Hot Dog Rolls  
Mixed Salad  
Coleslaw

Includes logs, wooden boards, slates, foliage, china plates, cutlery, staff taking guests food orders & tending/clearing

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