

About Us:-

We have been catering throughout the South East since 1995 and are a well known Caterer recognized for both outstanding food and a professional service. We have built up an impressive list of clients that are using us for that special occasion and we have catered for some very prestigious events.

We have the right ingredients for perfect catering – please see our Instagram page Magpie Catering for our food, staff and event images.

The Price includes:-

- A selection of canapés (Each menu option varies on amounts)
- 3 course sit-down meal plus coffee and luxury chocolates
- **A choice of menu to guests (pre-ordered) – Two starter, Three Main & Two Dessert or One Trio of Dessert**
- Dietary/Allergen menu option (eg; gluten free, dairy free, Lactose intolerance, nut free)
- Children's Menu Option at a reduced rate
- Cutlery
- Crockery
- Ovens, Fat Fryers & Urns
- Event Manager
- Waiting Staff Team
- Beverage Service Staff for your Reception drinks and through the meal up to speeches
- Full Kitchen Team (Head Chef, 2nds and Porters)
- Full laying up of the room/marquee including putting on the tables your name cards, candles, petals, cameras, etc
- This pricing structure is based on events of 60 guests. Please ask for a bespoke quotation for numbers below
- A free full menu tasting. We are delighted to arrange a free pre event tasting on your chosen menu at our catering studio in Hastingwood, Essex; this gives you an opportunity to be involved in the planning from the early stages to create an original event. You get the opportunity to see and eat the full menu in its entirety and to confirm presentation, portion size, taste, ingredients and equipment that will be used on your event. The tasting is complimentary for the bride and groom (extra guests are charged at £30.00 plus VAT per person) for weddings over 60 guests – If booking a tasting the deposit is due 2 weeks after the tasting date and in the event of you not confirming your booking with us after the tasting we would charge £35.00 per person plus VAT

All prices within the brochure are subject to VAT at the current rate

Allergens:-

For Information on if any of our dishes contain the following allergens, please do not hesitate to contact us:

Celery, Cereals Containing Gluten, Crustaceans, Eggs, Nuts, Peanuts, Fish, Lupin, Milk, Molluscs, Mustard, Sesame Seeds, Soya, Sulphur Dioxide.

Canape Selection:-

Cold Canapés

Aperol Infused Watermelon Skewer with Cucumber & Mint Gremolata (vegan) (gf) (df)

Beetroot & Whipped Goats Cheese Blini with Chives (v)

Red Pepper & Walnut Pate on a Mini Oatcake (vegan) (gf) (df)

Smoked Salmon on Wholemeal with Lemon, Chive, Pepper, Soft Cheese & Dill

Chorizo, Feta & Olive Skewer with Fresh Herbs (gf)

Avocado Chimichurri & Chilli Bruschetta (vegan) (df)

Tomato, Red Onion, Basil, Mozzarella in Balsamic & Olive Oil on Bruschetta (v)

Salmon Kebab in Parsley & Chives with a Fresh Herb Remoulade (gf) (df)

Mini Falafel topped with Houmous & Sumac (gf) (df) (vegan)

Kicking Chicken Skewer with Chilli Jam Mayo Dip (gf)

Greek Lemon Chicken Skewer with Tzatziki Dip (gf)

Hot Canapés

Mini Pork Sausage with a Honey & Sesame Glaze

Caramelised Mushroom Tartlet (vegan) (df)

Mini Vegetable Spring Roll with Thai Chilli Dipping Sauce (vegan) (df)

Avocado Stuffed Mini Jacket with Basil Oil (vegan) (gf) (df)

Piri Piri Chicken Skewer with Piri Piri Mayo Dip (gf)

Chicken Satay Skewer with Peanut Dip & Black Sesame Seeds (gf) (df)

Panko Prawn with a Lemon Mayo Dip & Hoi Sin Drizzle

Mini Mushroom Risotto finished with Chives & Parmesan (v) (gf)

Mini Mac & Cheese Pot with Crispy Onions (v)

Mini Roast Beef & Yorkshire Pudding with a Horseradish Rémoulade £1.80

Mini Cone of Cocktail Fish & Salted Chips with Lemon Mayo Dip

Menu Option A) 60 guests @ £3605.00 plus VAT

Additional day guests are charged @ £55.00 plus VAT

Additional evening guests are charged at £6.10 plus VAT

*The price includes a choice of three canapés from the list, **a choice** menu (two starters, three main meals and two desserts or one trio of dessert), coffee, tea, infusions & chocolates, evening food, waiting staff, chefs, crockery and cutlery.*

Canapés

Choice of Three from the list attached

To Start. Including Breads & Butter

Mozzarella, Vine Tomato, Red Onion & Basil Bruschetta, Basil Oil & Balsamic Glaze (v)
Watercress, Rocket, Pear, Stilton, Toasted Sesame Seeds, Olive Oil & Lemon Dressing, Parmesan Crisp (v) (gf)
Chicken Caesar Salad, Garlic Croutons, Shaved Parmesan & Crispy Bacon
Chicken Satay Skewers, Peanut Sauce, Spicy Asian 'Slaw & Black Sesame Seeds (gf) (df)
Chicken Liver, Madeira & Thyme Pâté with Red Onion Confit & Toasted Brioche
Haloumi Slate with Chermoula & Pomegranate (v) (gf)
Goats Cheese & Caramelised Red Onion Tart, Dressed Mixed Leaves & Balsamic Reduction (v)
Cantaloupe Carpaccio with Watermelon in a Lime & Mint Gremolata (vegan) (gf) (df)
Tomato Soup with Basil Oil (Vegan) (gf) (df)
Thai Infused Sweet Potato Soup, Coconut Milk & Herb Puree (vegan) (gf) (df)
Spinach, Tomato, Basil & Pine-Nut Stuffed Mushroom, Balsamic Reduction & Pea Shoots (vegan) (gf) (df)

Main Meals

Pan Roasted Chicken Supreme, Crispy Smoked Bacon Rasher, Dauphinoise Potatoes, Tenderstem Broccoli with White Wine, Cream, Lemon, Sage Jus

Chicken & Tarragon Filo Pie, Thyme & Butter Mash, Green Bean & Courgette Bundle

Roast Loin of Pork, Stuffing, Caramelised Apple, Crackling, Mustard Mash, Tender Stem Broccoli, Thyme & Cider Jus

Old Style Butchers Sausages, Chive Mash, Green Beans, Caramelised Red Onion & Craft Beer Gravy

Roast Sirloin of Beef & Yorkshire Pudding, Roast Potatoes, Fresh Vegetables with Roasting Juice Red Wine Jus

Featherblade Steak in Rioja, Horseradish Mash, Chimichurri & Turned Carrots with a Red Wine Jus

Salmon Fillet with a Garlic Breadcrumbs Finish, Chive Mash & Tender Stem Broccoli with a Prosecco & Dill Cream Sauce

Atlantic Haddock with a Herb & Parmesan Crust, Roasted New Potatoes, Fine Beans, Chablis Cream Sauce & Basil Oil Finish

Vegetable Crumble with Fine Herbs & Cheddar & Italian Cheese Crisp (v)

Stuffed Pepper, Basmati Rice, Feta, Sun-Blush Tomato, Herb & Tomato Coulis (v) (gf)

Choose two Desserts or one Trio of Dessert

Trio of Desserts 1 - Deconstructed Lemon Cheesecake, Neat Eton Mess, Chocolate Brownie & Chocolate Sauce

Trio of Desserts 2 - Berry Kissel Lemon Mousse & Orange Biscotti, Burnt Cambridge Cream, Deconstructed Banoffee Cheesecake

OR

Vanilla Pavlova, Thick Cream, Soft Fruit & Berries Cooked in Cassis (gf)

Profiteroles filled with Cream, Drizzled with a Warmed Dark Chocolate Sauce

Soft Fruit & Topsy Madeira Cake Trifle with a Shortbread Stick

Individual Lemon Cheesecake, Lemon Curd Compote, Edible Flower

Apple & Cinnamon Crumble Tart with Cinnamon Chantilly Cream

Warmed Chocolate Brownie, Chocolate Sauce, Popcorn finish

Dietary Option - Strawberry Shortcake with Chocolate Sauce & Fruit Coulis (vegan) (gf) (df) (Egg Free)

Coffee, Tea, Infusions with Chocolates

Walking Slider Menu

Midi Cheese Burger, Sliced Gherkin, Lettuce & Burger Sauce

Midi Haloumi Burger, Rocket & Chutney (v) (vegan, gf & df option on request)

Midi Cones of Salted Chunky Chips (vegan) (gf) (df)

Menu Option B) 60 guests @ £4200.00 plus VAT

Additional day guests are charged @ £66.00 plus VAT, Additional evening guests are charged at £9.80 plus VAT

*The price includes a choice of four canapés from the list, **a choice** menu (two starters, three main meals and two desserts or one trio of dessert), coffee, tea, infusions & chocolates, evening food, waiting staff, chefs, crockery and cutlery.*

Canapés

Choice of four from the list attached

To Start. Including Breads & Butter

Smoked Chicken, Mango, Avocado, Baby Chard Salad, Citrus & Mustard Dressing & Bruschetta Crisp
Retro King Prawn Cocktail, Bruschetta Crisp & Large Mediterranean Prawn
Avocado, Roasted Aubergine, Tomato Stack, Micro Basil, Basil Oil & Balsamic (vegan) (gf) (df)
Pressed Smoked Mackerel, Lemon, Dill & Horseradish Parfait & Melba Toast
Parsnip Soup with a Red Pepper Coulis, finished with a Basil Oil Pistou (v) (gf)
Thyme & Garlic Baked Camembert & Rustic Bread for Dipping
Mushroom Risotto, Shaved Parmesan, Truffle Oil & Fresh Herbs (gf)
Garlic & Chilli King Prawns in a Terracotta Pot, Rustic Bread for Dipping
Warmed Red Onion & Stilton Tart, Dressed Baby Spinach & Walnuts (v)
Sharing Board A) - Vine Tomato, Mozzarella, Red Onion & Basil Bruschetta, Marinated Olives, Calamari with Alioli, Houmous, Piri Piri Chicken & Pepper Kebab & Rustic Breads with Olive Oil & Balsamic Dip
Sharing Board B) - Haloumi with Chilli & Mint, Chunky Chorizo in Garlic, Olive Oil & Parsley, Goats Cheese & Red Onion Tart, Garlic & Chilli Prawns, Chicken Liver Pâté with Mini Jar of Chutney & Rustic Breads with Olive Oil & Balsamic Dip

Main Meals

Pan Roast Chicken Breast, Crisp Prosciutto, Fondant Potato, Fresh Asparagus, Wild Mushroom & Madeira Cream Sauce

Chicken Breast Stuffed with Sun-Dried Tomato, Haloumi & Red Pesto, Basil Mash, Pesto Roasted Vegetables & a Madeira & Balsamic Reduction

Chorizo Stuffed Loin of Pork, Irish Potato Cake, Vine Roasted Tomatoes & Balsamic Jus £1.00 extra

Slow Roast Pork Belly, Apple Mash, Salted Crackling, Tenderstem Broccoli & Pressed Apple Jus

Herb & Parmesan Crusted Sirloin of Beef, Herb Tuille, Garlic Charlotte Potatoes, Fresh Vegetables & Red Wine Reduction

Rump of Lamb, Dauphinoise Potatoes, Turned Carrots with a Red Wine & Orange Jus £1.50 extra

Slow Roasted Lamb Shank in Merlot, Turned Carrots, Creamed Potato & Chimichurri

Herb Gremolata Sea Bass Fillet, Chive New Potatoes, Parsley Butter & Seasoned Fine Beans

Smoked Fish Tart, Pea Puree, Baby Leaf with Roasted New Potatoes

Mushroom Stroganoff Filo Parcel, Cream & Brandy Sauce (vegan)

Fresh Asparagus, Cherry Tomato & Goats Cheese Tart & Chive Cream Sauce (v)

Choose two Desserts or one Trio of Dessert

Trio of Desserts 3 - Deconstructed Key Lime Pie, Mini Berry Pavlova, Salted Caramel Brownie Trifle

Trio of Desserts 4 - Lemon Possett with Mini Shortbread Heart, White Chocolate & Berry Cheesecake with Popping Candy Glitter Bark, Espresso Martini Poke Cake, Tia Maria Ganache & Chocolate Crumble

OR

Lemon Possett with a Shortbread Biscuit

Individual Cappuccino Cheesecake on a Ginger Base Finished with a Dark Chocolate Sauce

Summer Pudding, Raspberry Coulis & Fresh Mint

Burnt Cambridge Cream & British Summertime Berries (gf)

Tidy Eton Mess with Edible Flower (gf)

Steamed Jam Sponge with Jam Sauce & Custard

Mixed Cheese with Chutney, Grapes, Fig & Crackers

Coffee, Tea, Infusions with Chocolates

Turkish Street Food Station

Lamb Shish Kebab (gf)

Chicken Shish Kebab

Haloumi and Houmous (v) (vegan) (df) (gf)

Offered with a choice of Chilli Sauce, a mix of shredded Iceberg, Red Cabbage & Red Onion

Served wrapped in a Tortilla with parchment and a napkin (Gluten free bread available on request)

Menu Option C) 60 guests @ £4630.50 plus VAT

Additional day guests are charged @ £76.00 plus VAT

Additional evening guests are charged at £14.20 plus VAT

*The price includes a choice of five canapés from the list, **a choice** menu (two starters, three main meals and two desserts or one trio of dessert), coffee, tea, infusions & chocolates, evening food, waiting staff, chefs, crockery and cutlery.*

Canapés

Choice of five from the list attached

To Start. Including Breads & Butter

Spicy King Prawns on Asian Slaw with Chilli Jam, Crispy Rice Noodles & Black Sesame Seeds (gf) (df)

Roasted Fig, Parma Ham, Goats Cheese & Rocket with Goats Cheese Mousse & Radish (v) (gf)

Pea & Mint Soup with Garlic Confit & Cream Finish (v) (gf)

Duck, Orange & Cointreau Parfait & Toasted Brioche

Chilli Seabass Fillet with a Fennel, Rocket & Navel Orange Salad £1.50 supplement (gf)

Warmed Caramelised Onion, Feta, Pine Nut Tart, Dressed Mixed Leaves & Sun-Dried Tomatoes (v)

Roasted Fresh Fig & Goats Cheese Tart, Leaf Salad & Honey Dressing (v)

Smoked Salmon, Crème Fraiche, Horseradish & Dill Dressing topped with Micro Cress

Pan Seared Scallops, Pea Puree, Crispy Pancetta, Basil Oil & Micro Herbs (gf)

Asian Salmon Skewers, Beanshoot, Red Onion & Coriander Salad, Chilli Jam, Crispy Rice Noodles & Black Sesame Seeds (gf) (df)

Little Picnic Plate - Chicken Liver, Madeira & Thyme Pâté, Quails' Scotch Egg, Cheddar Cheese & Spring Onion Tartlet, Red Onion Confit & Toasted Brioche

Main Meals

Pan Roasted Chicken Breast, Sun Blushed Tomato Risotto Cake, Fine Beans, Parmesan Crisp, Plum Tomato, Pepper & Red Onion Coulis

Pan-Seared Duck Breast, Parsnip Puree, Potato 'Bon Bon', Confit Carrots with Kumquats & Grand Marnier Reduction

Noisette of Lamb, Fondant Potato, Glazed Fennel, Merlot, Redcurrant & Orange Reduction

Herb Crusted Rack of Lamb, Dauphinoise Potatoes with Asparagus & Shrewsbury Sauce

Aged Rib-Eye Steak, Roasted Vine Cherry Tomatoes, Roasted Portobello Mushroom, Basket of Chunky Chips, with Mason Jars of Ketchup & Mustard

Fillet Steak Diane, Dauphinoise Potatoes with Fine Beans & Pea Shoots £5.00 extra

Pork served Three Ways - Pork Fillet & Parsnip Puree, Pork Belly on Wilted Spinach & Pulled Pork on Potato Rosti, Mushroom & Somerset Cider Sauce (Not available if having a choice of main meals)

Pork Fillet, Colcannon, Quails' Scotch Egg with Foraged Mushroom & Dijon Mustard Sauce

Herb Crusted Seabass on Prawn & Kale Risotto with Basil Oil & Pea Shoots

Cornish Monkfish Fillets Meuniere with Potato Rosti & Spinach Pesto

Spinach, Feta & Lemon Strudel with a Tomato, Garlic Confit Reduction (v)

Creamy Leek Pie with Sesame Seed Puff Pastry (vegan)

Choose two Desserts or one Trio of Dessert

Trio of Desserts 5 - Fresh Strawberries, Clotted Cream with British Butter Shortbread Biscuit,

Passionfruit & Vanilla Cheesecake with Prosecco Syllabub, Vanilla Bean Panna Cotta with Summer Berries

Trio of Desserts 6 - Prosecco, Raspberry & Lime Posset with Matcha & Hazelnut Biscotti, Apple Sharlotka Cake with Gingerbread Latte Cream, Oreo Cheesecake Dirt Flower Pots with Edible Flower & Leaves

Trio of Traditional Hot British Desserts 7 - Bakewell Tart with Raspberry Ripple Cream, Apple & Cinnamon Crumble, Sticky Toffee Pudding with Butterscotch Sauce

Espresso Tiramisu, Tia Maria Caramel, Dark Chocolate Crumbs & Fresh Raspberries

Vanilla Panna Cotta with Balsamic Strawberries (gf)
Chocolate and Oreo Cheesecake, Crumbled Oreo & Popcorn
Tarte au Citron, Lemon & Grand Marnier Cream, Raspberry Coulis with a Sesame Seed Sugar Shard
Sticky Toffee Pudding with Butterscotch Sauce
Bakewell Tart with Jam Sauce & Custard
Syrup Sponge with Vanilla Bean Custard

Coffee, Tea, Infusions with Chocolates

Indian Street Bowl Food

Bowls of Chicken Tikka Masala, Basmati Rice and Naan Bread (gf)
Mushroom Bhaji (vegan) (df) (gf)
Mini Vegetable Samosa with Tomato Chutney (vegan) (df)
Cocktail Onion Bhaji with Mango Chutney (vegan) (gf) (df)

Menu Option D) 60 guests @ £2600.00 plus VAT

Additional day guests are charged @ £42.50 plus VAT

Additional evening guests are charged at £14.50 plus VAT

These prices include a choice of three canapés from the list, afternoon tea menu, coffee, tea, infusions & chocolates, evening food as shown, waiting staff, chefs, crockery and cutlery.

Canapés

Choice of three from the list attached

Afternoon Tea Menu

Freshly Prepared Mixed Sandwiches on White and Brown Bread
Aged Cheddar & Caramelised Onion Chutney
Ham & Cucumber
Egg Mayonnaise & Cress
Chicken & Cranberry
Smoked Salmon & Lemon Mayonnaise

A Selection of Cakes on Cake Stands

Scone with Raspberry Jam & Clotted Cream
Mini Lemon Drizzle Cupcake
Finger of Victoria Sandwich
Slice of Rich Chocolate Cake
Mini Fresh Fruit Chantilly Tart

Unlimited Tea, Coffee and Infusions through the tea

Evening Food BBQ

Old Style Butchers Sausage (Including some vegan)
6oz Beef Burger including vegetarian (gf) (df)
Fried Onions
Cheddar Cheese Slices
Haloumi
Mixed Salad
Coleslaw
French Bread, Rolls & Butter
Seasoned Chunky Chips

Selection of Sauces

Menu Option E) 60 guests @ £3077.00 plus VAT

Additional day guests are charged @ £50.00 plus VAT

Additional evening guests are charged at £17.50 plus VAT

These prices include a choice of four canapés from the list, afternoon tea menu, coffee, tea, infusions & chocolates, evening food as shown, waiting staff, chefs, crockery and cutlery.

Canapés

Choice of four from the list attached

Luxury Afternoon Tea Menu

Freshly Prepared Mixed Sandwiches on White and Brown Bread
Smoked Salmon with Lemon Zest, Baby Leaf Spinach & Cream Cheese
Coronation Chicken
Brie & Cranberry
Egg Mayonnaise & Watercress
Red Leicester & Grated Carrot with Coriander Mayo

Caramelised Onion & Cheddar Cheese Tartlet (v)

Spinach & Ricotta Puff Pastry Roll (v)

Sausage Roll

Baby Pork Sausage with a Honey & Sesame Glaze

Lemon & Rosemary Seasoned Chicken Skewer (gf) (df)

A Selection of Cakes on Cake Stands

Scone with Raspberry Jam & Clotted Cream
Individual Chocolate Drip Cake with Chocolate Dipped Strawberry
Individual Victoria Sandwich with Baby Rose
Baby Lemon Tart with Fresh Raspberry

Unlimited Tea, Coffee and Infusions through the tea

Evening Food BBQ

Old Style Butchers Sausage (Including some vegan)
6oz Beef Burger including vegetarian (gf) (df)
Cheddar Cheese Slices (gf)
Piri Piri Chicken & Vegetable Kebab (gf) (df)
50% Tikka Vegetable Kebab (vegan) (gf) (df)
Belly of Pork (gf) (df)
Salted Crackling Shards (gf) (df)
Apple Sauce (vegan)
Stuffing (v)
Fried Onions (v) (gf) (df)

Seasoned Chunky Chips
French Bread and Rolls (Gluten free bread on request)
Butter (gf)
Mixed Salad (vegan) (gf) (df)
Coleslaw (gf)
Selection of Sauces

Children's Menu @ £20.00 Per Child

(Children under five eat for free)

Please choose ONE from each course for ALL of your children

Fresh Melon with Strawberries (gf & df)
Luxury Chicken Goujons with BBQ Dip (df)
Baby Prawn Cocktail (gf)
Garlic Bread

oOo

Creamy Tomato Pasta Bowl (v)
Roast Chicken Breast, Roast Potatoes, Sausage & Bacon Roll, Yorkshire Pudding, Vegetables & Gravy
Sausages, Mash, Vegetables & Gravy
Fish Fingers, Chips & Beans
Cottage Pie & Vegetables (gf & df)

oOo

Chocolate Brownie with a Warmed Chocolate Sauce

Suppliers Meal Options – e.g. Photographers, Videographers, Musician's Band, DJ, Etc.)

Working Lunch @ £8.50 per person

Cheddar & Cucumber Baguette
Packet of Crisps
Piece of Fruit
Piece of home-made Cake
Bottle of Mineral Water

1 Course Hot Lunch @ £15.00 per person

(This is one of the main meals that you have chosen for your guests)

2 Course Hot Lunch @ £20.00 per person

(This is one of the main meals & desserts that you have chosen for your guests)

Other Evening Menu Options

Cheese & Pâté Counter @ £6.10 p/p

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

Chip Shop Menu @ £6.10 p/p

Midi Battered Fish & Chips
Battered Sausage & Chips (v, vegan gf & df sausages on request)
Ketchup, Brown Sauce & Vinegar

Munchie Menu @ £6.10 p/p

Crisp Back Bacon in Buttered Rolls
Triangles of Cheese Toasties (v) (vegan, gf & df option on request)
Midi Cones of Seasoned Potato Wedges (v)
Ketchup & Brown Sauce

Extended Slider Menu @ £7.50 p/p

Midi Cheese Burger, Sliced Gherkin, Lettuce & Burger Sauce
Midi Haloumi Burger, Rocket & Chutney (v) (vegan, gf & df option on request)
Pulled Pork Sliders & 'Slaw
Midi Cones of Salted Fries (vegan) (gf) (df)

Deli Buffet @ £9.80 p/p

Piri Piri Chicken Kebab (gf) (df)
Sliced Ham with English Mustard (gf) (df)
Goats Cheese & Red Onion Tarts (v)
Calamari with Garlic Dip
Houmous finished with Olive Oil & Pine-Nuts (vegan) (gf) (df)
Mixed Breads and Pitta Bread – gluten free on request
Potato Salad with Chives, Onion and Mayonnaise (gf)
Mixed Leaf Salad (Vegan) (gf) (df)
Coleslaw (gf)
Selection of Olives (Vegan) (gf) (df)

Indian Street Food @ £9.80 p/p

Bowls of Chicken Tikka Masala & Basmati Rice (gf)
Mushroom Bhaji (vegan) (df) (gf)
Mini Vegetable Samosas with Tomato Chutney (vegan) (df)
Cocktail Onion Bhajis with Mango Chutney (vegan) (gf) (df)

Asian Street Food @ £10.95 p/p

Chicken Pad Thai
Aromatic Duck Pancakes with Hoi-Sin Sauce, Spring Onion & Cucumber
Mini Vegetable Spring Roll with Thai Chilli Dipping Sauce (vegan) (df)
Chicken Satay Served on Small Wooden Paddle Skewer with Spicy Peanut Sauce (gf) (df)
Panko Prawn with a Thai Chilli Dipping Sauce

BBQ Menu @ £14.50

Old Style Butchers Sausage (Including some vegan)
6oz Beef Burger including vegetarian (gf) (df)
Fried Onions
Cheddar Cheese Slices
Haloumi
Mixed Salad
Coleslaw
French Bread, Rolls & Butter
Seasoned Chunky Chips

Selection of Sauces

BBQ @ £17.50 per person

Old Style Butchers Sausage (Including some vegan)
6oz Beef Burger including vegetarian (gf) (df)
Cheddar Cheese Slices (gf)
Piri Piri Chicken & Vegetable Kebab (gf) (df)
50% Tikka Vegetable Kebab (vegan) (gf) (df)
Belly of Pork (gf) (df)
Salted Crackling Shards (gf) (df)
Apple Sauce (vegan)
Stuffing (v)
Fried Onions (v) (gf) (df)
French Bread and Rolls (Gluten free bread on request)
Butter (gf)
Mixed Salad (vegan) (gf) (df)
Coleslaw (gf)

Selection of Sauces