

Maggies Party Menu

For parties of 8 - 20 guests 2 Courses £29.95 or 3 Courses £34.95

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 Rock Terrine with Maggie's Piccilli and
Homemade Orange Pumpenickel Bread **M**

Main Course

Tomato Tart with Onion and Roasted Sweet Pepper Marmalade with
Tempura of Broccoli and Mango and Chili 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 with
Lemon Passion Fruit and Raspberry Panna Cotta and
Passion Fruit and Coconut Parfait with Passion Fruit Coulis

Mini Dessert

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

A Selection of Cheese

Lincolnshire Poacher Somerset Brie and Banstone 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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