# CHRISTMAS CONJURED A MAGICAL EVENING AT MAGICIANS TABLE

CHRISTMAS MENU 2025

# STANDING RECEPTIONS

# STREET BOWLS

Please choose three savoury and one sweet dish per person. If you would like additional dishes please contact the team.

# **VEGETARIAN**

Vegetable bhuna with coconut, burnt lemon, rice and naan - *gf on request* 

Brie and cranberry arancini *- gf on request* Halloumi, pepper & pesto burger

Slow cooked miso aubergine bao bun, dry slaw, coriander - vg & gf

# **FISH**

Tilapia bhuna, coconut, almonds, lemon, naan bread Beer battered fish, chips, tartare sauce (can be made gf) - *gf on* request

Prawn balchao (rich Goan curry), flatbread - gf

# **MEAT**

Pulled lamb shoulder slider with red cabbage and cheddar - *gf on request* 

Mini bagel, sticky pork, sour apple chutney
Pulled turkey leg bao with cranberry jam and pickled red cabbage
Chicken Massaman curry, coconut rice – *gf*Mini bratwurst, bacon jam, crispy onions

# **DESSERTS**

Dark chocolate brownie - *vg, gf on request*Chocolate delice, coffee cream, strawberries
Poached pear tarte tatin, clotted cream
Winter pavlova - vegan meringue, dried fruits - *gf on request* 





# CANAPE AND BOWLS

# CANAPES

Please choose four canapes and three bowls.

# **VEGAN**

Baked sweet potato, black bean tostada, salsa, vegan feta Piccalilli toast – roasted & pickled cauliflower, raisin jam, rye toast Coconut & coriander dhal, poppadum shard – *gf* 

# **VEGETARIAN**

Gorgonzola and butternutsquash tortellini, burnt butter Smoked goat's cheese tart, teardrop pepper,sumac Poached pear, Cashel blue cheese, red onion marmalade, sourdough - vg & gf on request Roasted fig, homemade ricotta, citrus onions, crisp bread - vg &

gf on request
Wild mushroom & tarragon tortellini, white wine & truffle sauce
Mini tomato bruschetta with nut free pesto - vg & gf on request

# **FISH**

Kedgeree – smoked haddock, curry mayonnaise,rice crisp – *gf* Charred tiger prawn, chill and garlic – *gf* 

MEAT (all can be made gluten free on request)
Sticky pork belly, chilli & apple salsa, sea salt and crackling
crumb - gf

Venison, celeriac purée, rosti potato - gf

Lamb Ioin, parmesan crust - gf

Wild boar wrapped in cured ham, red onion marmalade, potato crisp

Pan fried queen scallop, carrot butter, lime & herb oil - *gf* Smoked trout, pickled cucumber, chive blini crumb Smoked mackerel, pickled grapes,sourdough toast crumb





# DESSERT CANAPE OPTIONS

# **DESSERT**

Dark chocolate brownie - vg, gf on request
Chocolate delice, coffee cream, strawberries
Poached pear tarte tatin, clotted cream
East London Liquor Co rum and pineapple baba - gf on request
Winter pavlova - vegan meringue, dried fruits - gf on request





# BOWL FOOD

# **VEGAN**

BBQ & carpaccio of beetroot, tofu aioli, olive soil, baby herb salad- gf Roasted cauliflower, cauliflower puree, pickled samphire, raisins, toasted seeds - gf

Miso glazed aubergine, sweetcorn puree, bao bites, toasted seeds, pickled ginger - *gf* 

# **VEGETARIAN**

Homemade ricotta & tarragon croquette, glazed fig, red onion & peppercorn salsa - *vg, gf on request*Goat's cheese& cranberry tortellini, sage & burnt butter sauce

# **MEAT**

Chicken and truffle croquettes with parsnip puree and crispy chicken skin - vg on request

Roast rump of beef, triple cooked chips, béarnaise, watercress - *gf*Roast pulled pork, black bean feijoada, wild mushroom, crackling, baby celery cress - *gf* 

Braised beef featherblade, cauliflower purée, grilled leaves - *gf* Lamb rump, crispy kale,sweet potato purée, mint jus - *gf* 

### **FISH**

Slow cooked salmon, roasted beetroot, crushed jersey royal, herb oil - gf Roast stone bass, saffron potato, vegetable crisp, tarragon sauce - gf Smoked trout rillette, sourdough croutons, pickled turnips - vg on request

Tiger prawn bhuna, coconut, lemon, naan bread - *gf on request*Korean-spiced monkfish, vegetable noodles, chilli & coriander salsa - *gf*Crispy soft-shell crab, chilli, spring onion & garlic - *gf*Salted cod, chorizo crumb, sweet potato gnocchi, smoked paprika
sauce - *gf on request* 





# **BOWL FOOD DESSERT**

# **DESSERT**

Cardamon and winter berry crème brulee - *gf*Chocolate delice, baileys cream, strawberry compote, white chocolate cookie
Beetroot sponge, Kirsch, honeycomb bites - *vg*, *gf* on request







# DINING MENU

Please select one starter, one main and one dessert, plus an additional vegetarian option per course.

All other dietary requirements can be catered for.

### STARTER

Smoked mackerel, pickled shallots and raisin puree with brioche Ham hock terrine, cranberry chutney and sourdough crisp Whipped vegan feta, red onion marmalade, poached pear on brioche toast - vg

### MAIN

Roast chicken leg, butterbeans with shallots and pancetta Slow-cooked lamb belly, garlic mash, roasted squash and red wine sauce

Symplicity chorizo mince & butter bean pie with garlic mash (vg - Symplicity is meat natural meat alternative)

### **DESSERT**

Blood orange posset, torched blood orange, honey sable Rum baba, cinnamon cream and roasted figs Vegan chocolate brownie, candied orange and orange cream

Please ask our team for our Sour Dough Pizza options, served by the slice on large circulated boards, during the reception.





# OUR ETHOS

- We do not use any single use plastic consumables. Our disposable plates, packaging, cutlery and glassware, are sourced from Vegware, a company that produces fully compostable and biodegradable plantbased items.
- These items are recycled through our food waste by Hackney Council, where they produce compost for Hackney parks. This means we take all our waste away with us after each event. We are working with our suppliers to ensure that they buy into our vision for sustainability and as such do not deliver our produce in single use plastic packaging.
- We try to ensure all our suppliers are local, of which 90% are within a 10-mile radius. We source locally for many reasons but most importantly to maintain our own strict standards on quality and to help reduce CO2 emissions. We believe in supporting our community and as such have long established partnerships with our local suppliers, some of which have been with us for over 30 years, so as we have grown, they have too. We use sustainable fish sources, recycle our oil bottles, cardboard, glass and food waste, and purchase products with reduced packaging.
- We are also fully certified as a Fair-Trade company and working towards attaining the sustainable restaurants accreditation. We work closely with Streets Kitchen, offering our kitchen facilities two nights a week at no charge for their team to prepare meals for the local community, and any excess ingredients or food is given straight to the team, ensuring it goes where it is most needed.
- We also work with Magic Breakfast, a charity dedicated to providing breakfast for children who would otherwise go without. Their goal is to ensure that no child goes to school hungry – this costs as little as 34p aday per child. We match any donation that a client makes, our suggested amount is 34p per guest, meaning we can feed two children for every guest at your event.
- Refuge Community Kitchen: Our newest partnership includes team volunteer days and bespoke menus that directly fund their work.













