

CHRISTMAS CONJURED

A MAGICAL EVENING AT

MENU OPTIONS

THE
MAGICIANS
TABLE

CHRISTMAS MENU

2026

STANDING
RECEPTIONS

CANAPES AND BOWLS

CANAPE AND BOWLS

Please choose four canapes and three bowls.

CANAPES

- Pulled turkey croquette with spiced red cabbage puree
- Red lentil dhal, labneh, zhoug, poppadum, coriander (vg on request)
- Slow braised cider pork belly with sour apple and apple crumb
- Poached pear, charcoal toast, red onion marmalade, Cashel blue, chervil (vg on request)
- Brie Gougères with hot honey
- Mini Yorkshire pudding, rich braised beef, fresh horseradish, watercress
- Orange cured salmon, Beetroot gel, black pepper blini
- Mackerel pate taco with fried capers and cranberries
- Fig and pomegranate pavlovas
- Dark chocolate brownie with toasted cranberry crumb

BOWLS

- Spiced parsnip and onion bhaji, minted yoghurt with a lime, red onion & chipotle chutney (v)
- Roast pumpkin and stilton tortellini with toasted hazelnuts, crispy sage and burnt butter (v)*
- Roasted beets with whipped feta, toasted walnuts, Hackney honey and rosemary focaccia (v)
- Roast salmon, celeriac and sprout remoulade, fried capers and a dill emulsion
- Garlic King prawn mac n cheese with shallot crumb
- Wild boar and apple stuffing bao bun, watercress, chilli jam
- Pulled sticky lamb shoulder with red onion molasses, hung yogurt, pomegranate and poppy seed flatbread
- Roast turkey, thyme crushed roast potatoes, sprout slaw and cranberry sauce
- Gingerbread Tiramisu
- Dark chocolate and mint pavlova with Irish coffee cream

DINING
MENU

TWO COURSE
PLATED MENU +
DESSERT CANAPE

STARTER

Please select one option plus vegetarian alternative

- Braised red cabbage puree, turkey bon bon and apple crisps
- Orange-cured salmon with pickled beetroots, crème fraiche and watercress
- Smoked haddock croquette with celeriac and sprout remoulade, fried capers, and a dill emulsion
- Wild mushroom and chestnut rilette, pickled shallots, cranberries and toasted brioche (vegan)
- Figs roasted in balsamic, vegan burrata, rocket, pomegranate and toasted seeds (vegan)

MAIN

Please select one option plus vegetarian alternative

- Classic roast turkey with parsnip puree, charred carrots, Brussel sprouts, roast potatoes and turkey jus
- Roast chicken with pomme puree, gremolata, broccoli and charred carrot
- Braised lamb shoulder with pickled walnut jus, sweet potato puree, confit roast shallot and kale
- Pan-roasted stone bass with celeriac puree, confit leeks, kale and a white wine & lemon sauce
- Lemon thyme and cauliflower risotto, brie, toasted pine nuts and burnt lemon butter
- Spiced squash with goats cheese & roast chestnut wellington, garlic mash with a chestnut, red onion & cranberry chutney (vg)

DESSERT CANAPES

Please select three options – each guest will receive two pieces each

- Gingerbread and pumpkin cheesecake with vanilla Chantilly
- Spiced pear and ginger crumble with crème fraiche
- Dark chocolate brownie with toasted cranberry crumb
- Bakewell tart with cranberry jam and glacé cherries
- Fig and pomegranate pavlova

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.