

Street Food Menu



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Broadway Bites

Reuben-Style New York Bagel

Tender home-cooked salt beef layered with sauerkraut, Swiss cheese, and a Dijon mustard mayo

Loaded Street-Style Hot Dogs

Jumbo chilli hotdogs topped with crispy onions, pickles, and ketchup, served in a soft brioche bun

Vegan Caesar Bowl

Baby gem lettuce in a Caesar-style tofu & garlic dressing, finished with crunchy croutons & chickpeas

New York Cheesecake (Deconstructed)

A modern take on the classic, served with rich cream cheese, biscuit crumble, and a berry compote

Taste of Britain

Cumberland Sausages & Mash

Chipolata Cumberland sausages with creamy mashed potatoes, finished with a sweet onion gravy

Brick Lane-Inspired Biryani

A fragrant and flavourful biryani, paying homage to the vibrant spices of Brick Lane

Walnut & Veggie Salad

Candied walnuts, celery, gin-infused apple, dried grapes, drizzled with a creamy blue cheese dressing

Brioche Bread & Butter Pudding

Served warm with whipped cream and delicate shavings of chocolate

Markets of Marrakech

Lamb Kofta & Lemon-Infused Couscous

Tender lamb kofta served on pressed lemon couscous, finished with a refreshing mint Righetti

Squash Tagine & Pomegranate Couscous

A fragrant squash tagine paired with fluffy couscous and bursts of pomegranate sweetness

Falafel & Mediterranean Salad

Crispy falafel served with a fresh Greek-style salad of tomatoes, cucumber, olives, and feta

Honey & Pistachio Polenta Cake

Drizzled with a pistachio-honey syrup and served with thick Greek yogurt

Eastern Essence

Bang-Bang Cauliflower Bites

Crispy cauliflower tossed in a maple-chilli glaze, topped with fresh spring onions

Wok-Tossed Prawn Noodles

Succulent prawns served with an aromatic seasoning

Thai Chicken Curry

Fragrant Thai-style chicken curry served with steamed rice and crispy prawn crackers

Mango & Coconut Mousse



Mexican Mercado

Crispy Jackfruit Taco

Shredded jackfruit served in a crunchy taco shell with vibrant toppings

Beef Mole & Rice

Rich and smoky slow-cooked beef mole, served with fluffy rice

Soft Mackerel Taco

Flaky mackerel wrapped in a warm soft taco with fresh garnishes

Churros & Dark Chocolate Sauce

Golden, cinnamon-dusted churros served with a rich dark chocolate dip

Plant-Powered Plates

Vegan Caesar Bowl

Baby gem lettuce in a Caesar-style tofu & garlic dressing, finished with crunchy croutons & chickpeas

Squash Tagine & Pomegranate Couscous

Squash tagine served with pomegranate couscous, finished with vegan yogurt & micro coriander

Jackfruit & Guacamole Taco

Tender jackfruit wrapped in a crispy taco, topped with fresh guacamole

Vegan Chilli Mustard Hotdog

A plant-based hotdog served in a vegan brioche bun, topped with chilli mustard and crispy onions

Herbs & Harvests

Sweet Potato Falafel & Cauliflower Couscous

Served on a bed of light and fluffy cauliflower couscous

Courgette & Aubergine Lentil Curry

Hearty red lentil curry with courgette and aubergine, served with fragrant rice

Chilli Lime Halloumi Burger

Grilled halloumi with a chilli-lime kick, paired with red cabbage and pickles in a soft brioche bun

Caribbean Plantain Curry

A rich and flavourful vegan curry featuring sweet plantain and aromatic Caribbean spices

Sweet Indulgence

Pecan pie with orange crème fraîche

Custard-filled doughnuts

Beignet

Churros

Lemon or lime meringue pie

Vegan brownie



4-STREET FOOD PACKAGE

Please choose 3 street food items from our menu

Please choose 1 dessert item from our menu

Includes hire of bowls and service equipment, and Chef on-site

£34.00 + VAT per person

STAFF CHARGES

*Our staff will come in an hour before your event to set-up, provide service throughout your event, and clean up after your event. For a Street Food event, we allow for 1 staff member per every 15-20 guests. We charge **£90.00 + VAT** per staff member for the first three hours of service, and **£18.00 + VAT** per staff member, per hour after.*

If you have any particular dietary requirements, please let us know and we can help you choose items to suit. Our Street Food menu is served on disposable plates. If you would like real crockery and cutlery for your event, please enquire.

We do NOT operate a nut-free kitchen. There may be traces of nuts found in all our products.

