

Example Street Food Menu

£11.90 per person (Minimum 20 covers)

Hosts are asked to choose two main dishes

Aromatic creamy chicken Tikka masala served with naan breads

Pre-marinated pieces of tender chicken, grilled and enveloped in a creamy spiced tomato sauce

Tender Mongolian beef

Melt in the mouth slow cooked strips of beef served with julienne of carrots in a savoury brown sauce made with hoisin sauce, soy sauce, chilli peppers with a hint of ginger

Moroccan Vegetable Tagine (V)

Spiced chickpea and roasted vegetable tagine with apricots and pine nuts

Chilli con carne

The perfect blend of ground steak, spices, and beans loaded up with Tortilla chips, jalapeno peppers, grated cheese and sour cream

Italian pasta parcels (V)

Spinach and ricotta tortellini in a creamy Provençale sauce finished with extra mature cheddar cheese (Vegetarian)

Shredded jerk chicken

With pineapple and fresh coriander served with handmade coleslaw and jerk mayonnaise

Fragrant green Thai chicken curry

Tender chicken breast with trimmed green beans in a fragrant, hot coconut sauce with lemongrass, coriander and galangal and fresh coriander

Three Bean Chilli (V)

- Fresh corn tortillas, three bean chilli with grated cheese, guacamole, sour cream and jalapenos

Baked Tandoori salmon

With hand made salsa of fresh tomato, onion, cucumber, and coriander

Pulled pork in cider, smoky paprika and herbs

Accompanied with hand made apple sauce

Middle Eastern falafel patty served with pitta bread (V)

And red pepper hummus

Roasted pepper, courgette mushroom and red onion skewers (Vegan)

Marinated in a spicy smoked Cajun sauce



All the dishes are served with

Lambs lettuce, spinach, and rocket with julienne of beetroot

Fresh baby leaves tossed with julienne of beetroot served with a classic French dressing

Moroccan taboule

Fresh couscous mixed with chickpeas, red onion, garlic, fresh mint, and coriander, roasted peppers, cucumber with a hint of mild chilli and lemon dressing

An assortment of fresh bread rolls/rustic bread and a variety of sauces

Finger Desserts - Selection of all three

Chocolate fudge brownie

This fudgy cocoa brownie has just the right amount of sweetness with a deep, bittersweet chocolate flavour

Fresh fruit skewers

Profiteroles dipped in Belgium chocolate

Sweet, moist choux pastry ball filled with whipped cream and dipped in a selection of luxurious chocolates

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**Replace: Finger desserts for large desserts examples listed below at an extra £2.50**

Summer Berry Pavlova filled with whipped cream piled high with fresh seasonal fruit garnished with mint  
Indulgent dark chocolate and raspberry torte served with berry compote and vanilla crème fraîche  
Fresh tropical fruit platter accompanied with a mango coulis and light lemon cream

**Add: Selection of British and Continental cheeses with assorted crackers, chutney, mixed grapes and celery sticks for £3.80 per person**

All prices are subject to VAT

Prices can vary depending on final menu choices, guest numbers and equipment choices

