

Street food stalls

3 food stalls £42.50 Extra stalls £17.25 per stall

Nashville chicken shack

Crispy deep fried Hertfordshire chicken thighs served in a soft brioche roll with maple slaw and dill pickles

Breaded cauliflower bites with garlic sauce and sliced lettuce tomato in a charred wrap (ve)

Sides

Charred buttered corn on the cob (v)

Crispy onion ring with chilli powder (ve)

Smoked cheese mac from the skillet (v/ ve available)

Juntos – A Taste of Portugal

Choose two of the classical Portuguese mains

Frango Churrasco; Grilled free-range chicken, marinated with garlic, coriander & piri piri in brioche roll

Bifana Portuguesa; Tender pork shoulder steak sandwich with caramelised onions & mustard

Tortilha de batatas com queijo; Baked potato & Cheddar tortilla.

Piri piri; Spiced mushroom and tofu skewer

Salads and dips

Salada de melao; Melon & Castello Branco cheese salad

Salada de grao de bico; Chickpea, pepper, roasted red onion & soft herb salad

Pate de feijao branco; Whipped butterbean & smoked paprika dip

Arroz de tomate; Portuguese tomato rice

New York dirty mac and cheese

A classic mac in three cheese creamy sauce (vegan and gluten free option available). Choose three toppings to serve with your mac and cheese:

Honey glazed BBQ pulled shoulder of pork

Pulled free range chicken thighs

Hertfordshire beef chilli with kidney beans

Fermented mushroom chilli with cannellini beans (Vg)

Classic ratatouille with oregano (Vg)

All the above accompanied with sour cream, mozzarella, cheddar and Red Leicester cheeses, crispy onions, jalapenos, bacon bits and flavoured oils.

Taste of Italy

Maximum 600 guests

Freshly stretched, topped sourdough pizzas with a rich tomato sauce, mozzarella and cheddar cheese with a choice of:

Grilled vegetables and artichokes

Margherita

Pulled BBQ chicken

Pepperoni

Served with a traditional Italian leaf salad and sourdough garlic bread.

Please note all prices are per person and exclusive of VAT



Premium stalls

3 food stalls £46.00 Extra stalls £17.95 per stall

Taste of Greece

A choice of freshly prepared souvlakis in a charred wrap or pita bread.

Oregano and garlic marinated Hertfordshire chicken souvlaki

Romney marsh spiced minced lamb koftas with fresh herbs

Aubergine, courgette and halloumi skewers with spiced oregano dressing (v)

All souvlakis are served with a choice toppings and accompanied with a traditional Greek salad with feta, tomato and cucumber as well as orzo salad and vine leaves.

BBQ Taste of the South

Mains (Choose 4 mains)

Brisket burnt ends ,
Ginger, beer can chicken
BBQ pulled pork,
pretzel bun with slaw
Smokey baby back ribs

Buffalo style chicken wings
Chipotle chicken wings
Crispy plantain burger (Vg)
Buffalo cauliflower wings

All served with pickled red onion, pickled chilli and a chopped lettuce and soft herbs salad

Mains (Choose 4 mains)

Cobb salad
Southern, loaded fries

Northern, loaded tiger fries
Zingy 'slaw

Sauces

Buffalo sauce
South Carolina BBQ sauce

Ranch dressing

Please note all prices are per person and exclusive of VAT

Taste of Sabrina Gidda

Our caterer Vacherin's celebrity chef, Sabrina's culinary influences are Punjabi, Italian and Modern British

Mains

"Lindi pepper paneer tikka, tamarind & gunpowder"

Achari Chalk Stream trout baked in banana leaf

Salt marsh lamb kebabs, mashed aubergine

Salads (Choose 2 sides)

Tempered spice slaw (Vg)

Punjabi panzanella (Vg)

Spicy crushed potato salad (Vg)

Spiced squash & broccoli salad, dukkah & coconut yoghurt (Vg)

Breads and pickles

Tunworth naan and Jaldi flat bread

Fresh green chutney

Biji's chutney 1967



Dessert stalls

Ice cream cart - The simple

Freshly churned ice cream flavours in a cone or mini tub – 2 scoops. Chef's choice 4 flavours. £3.95pp

Ice cream cart - The indulgent

Freshly churned ice cream flavours in a cone or mini tub with an array of sauces, toppings, mini brownies and blondies, dried fruit and candy nibs. £8.95pp

The brownie factory

Up to three choices of gooey homemade brownies with different topping and frosting from:

Triple chocolate brownie, Oreo brownie, raspberry blondie, Biscoff blondie, dark chocolate vegan brownie and orange vegan brownie

(Both plant-based options are nut free and can be made gluten free upon request). £13.95pp

The Cake-Pop Pop Up

Up to three choices of homemade cake pop dipped in Belgium chocolate
From:

Chocolate Brownie, Raspberry Blondie, Lemon Drizzle, Biscoff, Oreo and Summer Berries.

(All options are nut free and can be made vegan and gluten free upon request). £13.95pp

Le crepêrie

A warm, freshly prepared large crêpe. Dressed and filled with hot and cold sauces, fresh fruit, nuts, marshmallows, chocolate bits, ice cream, fruit coulis and many more delicious toppings. £13.95pp

Something sweet

A selection of classic traditional desserts with an individual twist. £13.95pp:

Fresh seasonal fruit pavlova

Trio of flavoured brownies or blondies

Mini Victoria sponge cakes

Individual flavoured trifles

Pick & mix

£2.50pp



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