

# FOOD STALLS

(All rates exclude VAT)

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## THREE STALLS PACKAGE

**£50.00**  
per person

Present your lunch or dinner as an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room ensuring that all your guests experience what each food stall is offering.

Minimum 50 people (sushi stall, minimum 60). The food stalls take two hours to set up, so please only chose them as your catering option if time for set up is allowed within your event schedule.

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## BEST OF BRITISH STALLS

### Forman's stall

H. Forman & Son London cure, beetroot & treacle cure smoked salmon  
Smoked trout & pickled green peppercorn pate  
Picked mussels & cockles  
Potted shrimps & spiced butter  
Saffron pickled eggs (vegetarian)  
Caper berries, lemon & watercress (vegetarian)  
*Served with artisan breads & butter, fennel & apple remoulade & condiments*

### Brick Lane roti bar (can be vegetarian or vegan)

Fresh wholemeal rotis packed with punch  
Kale, sweet potato, cauliflower & green pea  
Goan spiced pork, burnt corn & jalfrezi peppers  
Balti style chicken, crispy coconut & curried ketchup  
Tikka paneer beetroot & coriander crush (vegetarian)  
*Garnish with fresh mango chutney, smashed poppadums, tomato, coriander, red onion salad, raita & chillies*

### Borough Market

#### **Interactive market stall showcasing the best of Borough Market**

Artisanal cheeses - Cornish Blue, Oxford Isis, West Country Brie & Lincolnshire  
Poacher & Driftwood goats cheese  
British roast selection – Slow cooked Aberdeen Angus, honey roast gammon served with horseradish and English apple puree & soft buns  
Warm House made fig chutney sausage rolls, scotch eggs, cheddar straws & mushroom tarts (vegetarian)  
*Served with Paul Rhodes breads, pickles, relishes, heritage tomatoes & leafy celery*

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## PACIFIC RIM STALLS

### Sushi stall

#### **For a minimum of 60 people (can be made vegan and/or vegetarian)**

Selection of nigiri, maki, California & reverse rolls  
*Served with wasabi, pickled ginger & soy sauce*

SAVOY

LONDON

PLACE

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## PACIFIC RIM STALLS

### Bao buns stalls

**Hand-made steamed Korean buns with a variety of fillings & sauces**

Slow-roasted pork belly with hoi sin & pickled cucumbers

Miso glazed Portobello mushrooms with sesame walnuts (vegetarian)

Slow-braised beef shin, gochujang, coriander, radish & peanuts

Sticky ginger & chilli salmon with spring onions

*Garnish with kimchi, radish & sesame slaw, spring onion relish*

### Torched steak lab

**Flame torched to order...stand back for the best steak sandwich**

Feather blade organic steak, cooked sous-vide @ 55°C and torched at 1,350°C

Crispy shallots, fried dill pickles, fermented fennel

Homemade sriracha, French's mustard, Bloody Mary ketchup

Torched ciabatta

### Cheese stall

**British & Irish artisan farmhouse cheeses**

Oxford Isis

West Country Brie

Cornish Blue

Keen's Cheddar

Lincolnshire Poacher

*Served with chutneys, quince presse, rye bread & crackers*

### Retro pudding table

**Old-fashioned puddings with a modern twist (subject to seasonal change)**

Burnt lemon meringue pie

Black forest gateau

Toffee apple tart

Treacle tart

Coconut ice

Rhubarb & custard mousse

*Garnish with fruit purees, powders & retro sweets*

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## LIQUID NITROGEN INSTALLATION

**£8.00**

*When added to your retro pudding table*

per person

**This is an interactive stall where the chef creates wonderful theatre at minus 196°C!**

Dragon's breath - caramel popcorn, chocolate & hazelnut, key lime pie, espresso martini Rhubarb & custard lollipops, Baileys & cream

Super smooth vanilla bean ice-cream

*Garnish with freeze-dried raspberries, hot fudge sauce, popping candy, bee pollen, dried vanilla yoghurt*

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