FOOD STALLS

THREE STALLS PACKAGE

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.

BEST OF BRITISH STALLS

Forman’s stall
H. Forman & Son London cure, beetroot & treacle cure smoked salmon (LF)(GF)
Smoked trout & pickled green peppercorn pate
Picked mussels & cockles (LF)(GF)
Potted shrimps & spiced butter
Saffron pickled eggs (vegetarian)
Caper berries, lemon & watercress (v)
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 (LF)
Goan spiced pork, burnt corn & jalfrezi peppers (LF)(GF)
Balti style chicken, crispy coconut & curried ketchup (LF)(GF)
Tikka paneer beetroot & coriander crush (vegetarian)
Garnish with fresh mango chutney, smashed poppadum’s, 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 artisan breads, pickles, relishes, heritage tomatoes & leafy celery

£50.00
per person
FOOD STALLS

(All rates exclude VAT)

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 (LF)(GF)
Served with wasabi, pickled ginger & soy sauce

Bao buns stalls
Hand-made steamed Korean buns with a variety of fillings & sauces
Slow-roasted pork belly with hoisin & pickled cucumbers(LF)
Miso glazed Portobello mushrooms with sesame walnuts (v)
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
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

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
Trelace tart
Coconut ice
Rhubarb & custard mousse
Garnish with fruit purees, powders & retro sweets
FOOD STALLS

LIQUID NITROGEN INSTALLATION
When added to retro pudding table £8pp supplement

*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