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

**Brick Lane roti bar** (can be vegetarian or vegan)
Fresh wholemeal rotis packed with punch
Kale, sweet potato, cauliflower and green pea (LF)
Goan spiced pork, burnt corn and jalfrezi peppers (LF) (GF)
Balti style chicken, crispy coconut and curried ketchup (LF) (GF)
Tikka paneer beetroot and coriander crush (V)
Garnish with fresh mango chutney, smashed poppadum’s, tomato, coriander, red onion salad, raita and chillies

**Borough Market**
*Interactive market stall showcasing the best of Borough Market*
Artisanal cheeses - Cornish Blue, Oxford Isis, West Country Brie and Lincolnshire Poacher and Driftwood goats’ cheese
British roast selection – Slow cooked Aberdeen Angus, honey roast gammon served with horseradish and English apple puree and soft buns
Warm House made fig chutney sausage rolls, scotch eggs, cheddar straws and mushroom tarts (V)
Served with artisan breads, pickles, relishes, heritage tomatoes and leafy celery

**American Diner Classic**
*New York style diner bites*
Monterey Jack slider with brioche bun and ketchup
Beetroot slider with guacamole and crispy onions (VG)
Loaded hot dog and French’s mustard
Popcorn chicken cone with buffalo wing sauce
Philadelphia cheese melt sandwiches (V)
Served with a selection of Sauces and toppings
FOOD STALLS

년 60 people (can be made vegan and/or vegetarian)
Selection of nigiri, maki, California and reverse rolls (LF) (GF)
Served with wasabi, pickled ginger and soy sauce

Retro pudding table
Old-fashioned puddings with a modern twist (subject to seasonal change)
Lemon tart
Black forest slice
Passion fruit cheesecake
Chocolate torte
Macarons
Choux buns
Eclairs
Garnish with fruit purees, powders and retro sweets

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 and hazelnut, key lime pie, espresso martini
Rhubarb and custard lollipops, Baileys and cream
Super smooth vanilla bean ice-cream
Garnish with freeze-dried raspberries, hot fudge sauce, popping candy, bee pollen, dried vanilla yoghurt

Umami and fermented foods
Selection of food with fermented elements
Kimchi selection
Soy beef with spinach, egg and rice toasted sesame and kimchi (GF)(LF)
Sesame chicken bowl, wilted bok choi, rice, egg, shredded carrot and kimchi (GF) (LF)
Pepper and mushroom bowl, egg noodles, fried tofu, daikon, edamame beans and kimchi (VG)

Tofu Selection
Crunchy vegetable and smoked tofu salad with sesame dressing (V) (LF)
Miso soup with silken tofu, Chinese cabbage and spring onions (VG)
Chilli chicken ramen with udon noodles and tofu (LF)
Served with a selection of Asian style sauces and toppings

El Rancho Savoya
Classic Mexican bites
Spicy beef and vegetarian tacos
Pork Poblana, chipotle peppers and salsa roja
Tuna ceviche with avocado and coriander
Vegetable chilaquiles
Spiced corn cob with lime and chilli
Served with a selection of hot sauces, sour cream and guacamole