



## Street Food stalls

Fancy something a little different for your guests? Why not try our street food stalls? Offering cuisine from around the world, each stand is beautifully decorated in vibrant colours, giving a greater variety of choice and flavours and offering a memorable dining experience.

Please choose 3 food stalls from below: - £34.00 per person

### **New York Dirty Mac Bar**

Classic mac 'n' cheese, slow-cooked pulled meats or roasted vegetables, seasonings, toppings to include: mixed cheese, crispy bacon, jalapenos, mixed herbs and peppers

### **Traditional Lincolnshire Hog Roast**

Whole spit-roast hog, sage and onion stuffing, apple compote, soft rolls and crackling. Accompanied by garden leaf salad

### **Taste of Lebanon**

Chicken shish Tawook, Lebanese kofta (minced beef), spinach wrap triangles and kibbeh (lamb meat balls) served with a variety of side dishes and sauces

### **World Sliders**

Mini burgers with influences from around the world including classic American sliders, curried chicken, chilli burgers and served with a variety of salads and accompaniments

### **Donut stall**

Selection of donuts, toppings and fillings to create your own personal donut dessert.

Includes:

Selections of mini donut cups and flavoured, frosted and filled donuts

Assorted creams and toppings

### **Classic dessert stall**

A selection of well-loved mini Classic desserts for you to choose 3 from including:

Eton Mess

Custard tart

Chocolate brownie

Pecan pie

Mini Victoria sandwich

Sherry trifle slice

Profiteroles with assorted toppings

### **Fruit stall**

Want to have a healthier dessert option? Try our fruit stall with an array of fruit skewers, melon wedges and fruit shots, crystallised pineapple and tropical fruits

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Combinations of all menus and food stalls can be created. Please contact the co-ordinators to discuss.



## Premium Street Food Stalls -

£15.95 per stall per person

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Even more luxurious than our street stalls are the premium stalls. Swap a menu choice with any of the selections below.

### **Taste of the Deep Blue**

Celebrating the best of the oceans; confit salmon, shellfish popcorn, homemade seafood sticks, salt cod fishcakes, served with buckwheat noodles, spelt, orange fregola, rice and sweet potato fries accompanied by a selection of dips and sauce including yuzu sauce, bacon butter, lemon curd tartare, soy and mirin vinegar, tarragon oil, black garlic aioli and mango jam

### **Taste of Scandinavia**

Enjoy the healthy eating habits of the Scandinavians by selecting from Hay Smoked Norwegian salmon, malt roast chicken, soused mackerel, slow roast pork loin and Swedish meatballs accompanied by rye bread and a variety of Scandinavian style side dishes including roasted beetroots, creamed potatoes and braised barley in cider and sage

### **Regional British Cheese selection**

Chef's selection of the best of British cheeses, artisan wafers and breads, grapes, celery and homemade chutney