



pop-ups



pop ups

Pop ups provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation.

They can also be a great alternative to a traditional seated lunch or dinner.

Minimum 50 people @ £50.00 per person

Tapas

Pollo Al Ajillo – Creedy Carver chicken cooked with sherry & garlic (GF)
Sliced chorizo, marinated olives, crostinis & flat bread with aioli
Tortilla Española with tomato, artichoke & flat parsley salad (V)(GF)
Gambas Pil Pil – King prawns with garlic chilli & fresh parsley (GF)
Cuttlefish Fritos
Stuffed Padron peppers (VE)(GF)
Crema Catalana with fruit compote (V)(GF)

Duke Street Market Table (a selection of artisan cheeses, breads, chutney and fruit)

Charcuterie platter
The fresh olive company - Selection of marinated olives & balsamic onions (VE)(GF)
Pickled char-grilled vegetables & stuffed piquillo peppers quiche (V)
Salted beef, forest mushroom, horseradish & watercress sandwich
Pork & Morcilla scotch egg
Artisan breadbasket with whipped butter
Selection of homemade fudge – Rose petal, pistachio, salted caramel & other chef's choices goodies (V)
Doughnuts – Lemon curd & raspberry, apple crumble, rhubarb & custard (V)

(VE) Vegan (V) Vegetarian (GF) Gluten Free

For those with dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT.

SATS_Pop_Ups_Menu_Spring/Summer_2022

Thai Vegan

Tofu satay & peanut sauce (VE)(GF)
Stir fry bamboo shoots, peas & Kua Kling Curry paste (V)(GF)
Red butternut curry (V)(GF)
Mushroom Panang curry (VE)(GF)
Sweet & sour vegetable salad (VE)(GF)
Pad Thai
Rice (VE)(GF)
Crispy rice, toasted peanuts (VE)(GF)

Orient

Crispy spring rolls with hot 'n' sour sauce (VE)
Steam wontons with soya plum sauce & seeds (VE)
Korean short & corn ribs (GF)
Miso salmon bao buns
Kimchi (VE)
Keralan salad (VE)
Green matcha mousse with watermelon & flowers (V)(GF)



pop ups

Taco

Tacos de papa con curcuma (turmeri & potato) (VE)
Tacos de barbacoa de res (slow cooked beef brisket)
Tacos de camarones picantes (spicy shrimp)

Served with:

Guacamole (V)(GF)
Ensalada de col morad (V)(GF)
Pico de gallo (V)(GF)
Salsa media brava (VE)(GF)
Pepitas tostadas (toasted pumpkin seeds) (VE)(GF)

Side dish:

Re-fried beans with fresh green chilli & cheese (VE)(GF)
Green rice (VE)(GF)

Salads:

Mexican slaw with flaked chilli & lime mayonnaise (V)(GF)
Toasted sweetcorn, coriander & avocado salad (VE)(GF)
Bean, feta & chilli salad with fresh coriander (VE)(GF)
Nachos & sour cream (V)



(VE) Vegan (V) Vegetarian (GF) Gluten Free

For those with dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask your event planner.

All prices are per person and exclude VAT.

SATS_Pop_Ups_Menu_Spring/Summer_2022

