



2023 Autumn/ Winter pop-ups menu





pop-ups

Pop-up food stall
Minimum 50 people

£60.00

Our 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 are a great alternative to a traditional lunch or seated dinner.

Thai Vegan

Tofu satay and peanut sauce

Stir fry bamboo shoots, peas and Kua
Kling curry paste

Red butternut curry

Mushroom Panang curry

Sweet and sour vegetable salad

Pad Thai

Rice

Crispy rice, toasted peanuts

Orient

Crispy spring rolls with hot and sour
sauce

Steamed wontons with soya plum
sauce and seeds

Korean short and corn ribs

Miso salmon bao buns

Kimchi

Keralan salad

Green matcha mousse with
watermelon and flowers

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing
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.



pop-ups

Tacos

Selection of tacos served with guacamole, ensalada de col morada, pico de gallo, salsa media brava and toasted pumpkin seeds:

Tacos de papa con curcuma (turmeric and potato)

Tacos de barbacoa de res (slow cooked beef brisket)

Tacos de camarones picantes (spicy shrimps)

Side dishes:

Re-fried beans with fresh green chilli and cheese

Green rice

Salads:

Mexican slaw with flaked chilli and lime mayonnaise

Toasted sweetcorn, coriander and avocado salad

Bean, feta and chilli salad with fresh coriander, nachos and sour cream

Artisan Food Market

Selection of artisan cheeses, breads, chutney and fruit

Charcuterie platter

The fresh olive company - Selection of marinated olives, balsamic onions,

Pickled chargrilled vegetables and stuffed piquillo peppers quiche

Salted beef, forest mushroom, horseradish and watercress sandwich

Pork and Morcilla scotch egg

Artisan breadbasket with whipped butter

Selection of homemade fudge – Rose petal, pistachio, salted caramel and other chef's choices goodies

Doughnuts – Lemon curd and raspberry, apple crumble, rhubarb and custard

Tapas

Pollo Al Ajillo – Creedy Carver chicken cooked with sherry and garlic

Sliced chorizo, marinated olives, crostini and flat bread with aioli

Tortilla española with tomato, artichoke and flat parsley salad

Gambas Pil Pil – King prawns with garlic chilli and fresh parsley

Cuttlefish fritos

Stuffed padrón peppers

Crema catalana with fruit compote

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