



CONFERENCE
AND EVENTS

STREET FOOD

2025

Street Food

Street Food Menu: £68pp

Americana

Loaded hot dog served plain with mustard and ketchup or a range of toppings:

- Pulled BBQ pork
- Crispy onions
- Pickled jalapenos

Dietary Alternative:

A duo of plant-based sliders on a warm batch roll:

- One with smoked tomato relish and lettuce, topped with vegan cheddar.
- The other served with an avocado and chilli salsa.

The Mexican

Corn tacos filled with a choice of venison chilli con carne or vegetable and bean chilli sin carne, finished with shredded lettuce and tomato and chilli salsa with chopped coriander.

Dietary Alternative:

3 bean chilli and Cajun rice chimichangas topped with spicy tomato salsa and a lime and coriander dressing.

The Greek

Traditional wrapped gyros served in a warm flat bread with Greek salad and a choice of:

- Spiced lamb kofta's
- Roasted chicken shish
- Plant-based kofta
- Bell pepper kebabs

Finished with pickled onions, chilli siracha sauce and/or roasted garlic mayonnaise.

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Dessert Choices

Please choose 1 station theme:

Option 1 - Loaded cakes

Dressed cupcakes & loaded doughnuts finished with a choice of:

- Fudge pieces
- Chocolate brownie chunks
- Fresh seasonal berries
- Chocolate shavings
- Biscotti crumb
- Marshmallows
- Cinnamon crumble

Option 2 – Crumble station

Step 1) Choose your base:

- Stewed cinnamon apple
- Rhubarb compote
- Vanilla braised pear

Step 2) Add your extras:

- Fresh seasonal berries
- Fudge pieces
- Cookie dough chunks
- Marshmallow
- Salted caramel sauce
- Belgium chocolate sauce
- Fruit coulis
- Flavoured syrups

Step 4) Finish with: Warm oat crumble topping and your choice of traditional English custard and/or pouring cream.