

Street Food Stations

1 Food Station of your choice - £18.00 per person

2 Food Stations of your choice - £23.00 per person

3 Food Stations of your choice - £26.00 per person

This package & prices include Chef Katherine to set up on the day & food served on disposable street food packaging & cutlery.

A waitress will be required for parties of 20 people or more at a cost of £12 per hour (minimum of 3 hours).

Minimum 20 people

Paella Station

- Traditional Paella of Chicken, Spanish Chorizo Sausage, Saffron, Onions, Vine Tomatoes, Peppers, Garden Peas, Mussels, Prawns & Squid
- Vegetarian Paella with Vine Tomato, Bell Pepper & Artichoke (v)
- Classic Rosemary Foccacia Bread
- Tomato, Red Onion & Basil Salad
- Mixed Leaf Baby Herb Salad

Taste of India Station

- Chicken Tikka Masala
- Lamb Dansak
- Seafood Pathia
- Seasonal Vegetable Biryani (v)
- Served with Pilau Rice, Poppadoms, Garlic Naan, Lime Pickle, Mango Chutney, Mint & Onion Salad

The Charcuterie Station

- A selection of British Salami & Ham
- Olives, Sun-blushed Tomatoes
- Pesto Spinach Pasta
- Selection of British Cheese Board
- Grapes, Tomato Jam, Figs, Sourdough Bread & Butter
- Rocket Leaf Salad, Balsamic Vinaigrette



Picnic Station

- Classic Homemade Pork Scotch Eggs
- Pork, Sage & Apricot Sausage Rolls
- Potato Salad, Chunky Coleslaw
- Poached Salmon Caesar Salad
- Individual Leek & Cheddar Quiche
- Selection of Bread & Pickles

Taco Station - Served in Crispy Taco Shells

- Slow Roasted Barbecue Beef Brisket
- Mexican Pulled Chicken
- Vegetable Chilli (v)
- Served with Tomato Salsa, Refried Beans, Guacamole, Sour Cream, Lettuce, Cheese
- Mexican Rice (v)

Dessert Station

- White Chocolate & Lime Cheesecake topped with Bourbon Biscuit & Lime Curd
- Chocolate Fudge Brownies topped with Chocolate Sauce, Salted Caramel Sauce, Chantilly Cream & Honeycomb
- Buttermilk Panna Cotta with Shortbread & Summer Berry Compote
- Lemon Posset topped with Meringue, Lemon Curd, Black Olive Caramel & White Chocolate