

# Street food stalls

3 food stalls £40.00  
Extra stalls £14.95 per stall

## Nashville chicken shack

Crispy deep fried Hertfordshire chicken thighs served in a soft brioche roll with maple slaw and dill pickles

Breaded cauliflower bites with garlic sauce and sliced lettuce tomato in a charred wrap (ve)

### Sides

Charred buttered corn on the cob (v)

Crispy onion ring with chilli powder (ve)

Smoked cheese mac from the skillet (v/ ve available)

## Bone shack

A choice of tender plump chicken wings and slow cooked baby back ribs cooked and coated in a choice of glazes and marinades.

### Glazes

Hickory smoked BBQ glaze

Buffalo glaze

Mango and chilli

Sweet chilli glaze

### Sides

Cajun slaw with fresh herbs and spices

Dirty rice with coriander

Spiced potato wedges

## New York dirty mac and cheese

A classic mac in three cheese creamy sauce (vegan and gluten free option available). Choose three toppings to serve with your mac and cheese:

Smoked paprika and BBQ pulled shoulder of pork with honey glaze

Pulled Hertfordshire chicken thighs

Cumin beef chilli with kidney beans

Vegan mince chilli with cannellini beans (ve)

Classic ratatouille with oregano (ve)

All the above accompanied with sour cream, mozzarella, cheddar and Red Leicester cheeses, crispy onions, jalapenos, bacon bits and flavoured oils.

## Taste of Italy

Maximum 600 guests

Freshly stretched, topped sourdough pizzas with a rich tomato sauce, mozzarella and cheddar cheese with a choice of:

Pulled BBQ chicken

Pepperoni

Grilled vegetables and artichoke

Served with a traditional Italian leaf salad and sourdough garlic bread.



# Premium stalls

3 food stalls £44.00  
Extra stalls £16.50 per stall

## Taste of Greece

### A choice of freshly prepared souvlakis in a charred wrap or pita bread.

Oregano and garlic marinated Hertfordshire chicken souvlaki

Romney marsh spiced minced lamb koftas with fresh herbs

Aubergine, courgette and halloumi skewers with spiced oregano dressing (v)

All souvlakis are served with a choice toppings and accompanied with a traditional Greek salad with feta, tomato and cucumber as well as orzo salad and vine leaves.

## Taste of Caribbean

### Choose three classic carnival style West Indian dishes

Traditional Jerk chicken leg with sweet chilli style glaze

Curried lamb with thyme and scotch bonnet peppers

Jerk belly of pork strips with BBQ style glaze

Sweet potato and jackfruit curry with pimento spices (ve)

All Taste of Caribbean dishes served with slow cooked rice and peas.  
Please choose two sides from the below:

Jamaican steamed cabbage with black eyed peas

Caribbean coleslaw

Grilled spiced corn on the cob

Chilli spiced potato and sweet potato wedges

## Taste of Asia

### A traditional ramen bar. A choice of traditional white and red miso broths filled with a choice of three proteins from:

Hoisin marinated pulled chicken thighs

Slow cooked sesame pork belly

Large shiitake mushroom

Garlic king prawn dumpling

Smoked deep fried tofu (ve)

## Noodles

Udon noodles

Egg noodles

All served with Asian vegetables, beansprouts, bamboo, water chestnuts, fresh chilli, fresh herbs and a selection of traditional sauces. Finished with a soft-boiled egg.



# Dessert stalls

## Ice cream cart - The simple

Freshly churned ice cream flavours in a cone or mini tub – 2 scoops. Chef's choice 4 flavours. £2.95pp

## Ice cream cart - The indulgent

Freshly churned ice cream flavours in a cone or mini tub with an array of sauces, toppings, mini brownies and blondies, dried fruit and candy nibs. £6.95pp

## The cheesecake factory

A choice of three different classic cheesecake flavours – strawberry, mango and passionfruit – on a crunchy biscuit base. £13.95pp

Build your own toppings from a choice of sauces, including chocolate or caramel, and a selection of fruits, nuts, chocolate chips and more.

## Le crepêrie

A warm, freshly prepared large crêpe. Dressed and filled with hot and cold sauces, fresh fruit, nuts, marshmallows, chocolate bits, ice cream, fruit coulis and many more delicious toppings. £13.95pp

## Something sweet

A selection of classic traditional desserts with an individual twist. £13.95pp:

Fresh seasonal fruit pavlova

Trio of flavoured brownies or blondies

Mini Victoria sponge cakes

Individual flavoured trifles

## Pick & mix

£1.75pp

