

- ★ Bespoke on-site catering with the very best in service and quality
- ★ Wide range of healthy, delicious options with decadent treats to finish
- ★ Freshly prepared on the day by our dedicated team

- ★ We provide an extensive catering menu as a guide but our team is more than happy to cater to your requirements if you have something else in mind
- ★ Free range meat and poultry to ensure our quality is of the highest standard

# Street Food

## MENU

Replace the traditional wedding breakfast or incorporate into your evening entertainment!  
Choose one of the following styles of food, we will set up to create a mini festival stand.  
Food is served in high quality disposable packaging to add to the festival atmosphere.

### PRICES

Prices are dependent on location, numbers and event.  
Please contact us for a tailored quote on 0161 946 9494.

#### TASTE OF INDIA

- Chicken tikka massala
- Lamb dansak
- Pilau rice
- Poppadoms
- Naan breads
- Lime pickle
- Mango chutney
- Mint sauce
- Onion salad
- Seasonal vegetable biryani 'Fun Buns' (v)
- Tossed mixed salad of maddocks leaves, tomatoes, radish and onions

#### AMERICAN BBQ

- Pulled pork with apple and fennel coleslaw
- Classic beef burger with relish, mature cheddar and gherkin
- Veggie burgers with vine tomato salsa (v)
- Caribbean jerk shredded chicken with chargrilled pineapple
- Marinated mackerel with chilli and lime, finished with vine tomato salsa
- Hot Dog Cider Dog: Pork and apple sausage with mustard, mature cheddar and piccalilli
- Moo Dog: Beef sausage with guacamole, sour cream, tomato salsa and lime

#### POSH PIES

- Steak and ale
- Chicken, chorizo and leek
- Pork, stuffing and caramelised apple
- Moroccan lamb and chickpea
- Goats' cheese, sweet potato, spinach and red onion (v)
- Classic cheese, potato and onion (v)

#### CARVERY

- Carvery roast sandwiches, with baby roast potatoes and roast veggies

#### DESSERTS

- Strawberries and cream
- Home made scones with jam and fresh Cornish cream
- Cream tea