

Street Food Market Stalls

Physicians In Africa

The menu is Plant based and Vegetarian and contains common foods regularly eaten in the regions.

CH&CO are committed to donate **50p** per person for every Physicians in Africa food stall booked.

We are partnering with leading physicians in east, central and southern Africa to create a new professional training college. We aim to improve access to well-trained physicians across the region by establishing a network of dedicated training centres and implementing an internationally recognised postgraduate medical qualification.

The college will ultimately improve health outcomes for the region's >200 million inhabitants, with a focus on expanding healthcare provision in centres serving the rural population. In these regions, the shortage of well trained doctors – as few as one per 100,000 people in Malawi – is causing daily suffering and needless loss of life. With your help, we hope to fund 12 new training units in six countries where access to doctors is severely limited. In collaboration with our caterers CH&CO we have designed a food stall based around east, central and southern African cuisine.



Physicians in Africa food stall Plant based

Bunny chow, hollowed out bread roll filled with curry
Jollof tomato Rice, spicy rice dish
Alicha spiced vegetables, stew of vegetables
Fried plantain, unsweet bananas
Injera, sour fermented flatbread
Dora Wat, spicy stew, caramelised onions
Azifa green lentil salad
Puff puff balls, fried sweet doughnuts

World Garden

A selection of vegetables from our beautiful countryside's and farms around the world showcasing plant-based dishes

Chargrilled cauliflower steak, seitan keema
Hispi cabbage, jackfruit and sweet potato chilli
Hoisin tofu, stir fried vegetables, crispy onions, coconut sauce, fresh chilli
Korean grilled tempeh, gochujang, avocado & kale slaw & seeded vegan bun
Grilled pepper and fennel, preserved lemon, pomegranate and cranberry red rice, whipped tahini
Rainbow quinoa, goji berries, avocado, tamari
mushrooms, toasted pumpkin seeds, cashew cheese

Texan Ranch

Its laid-back vibe meets ultra-cool hipster is at the forefront of the scene in Texas right now!

Buttermilk chicken waffles, sriracha bourbon bbq sauce, toasted sesame
Maple bacon doughnuts and spicy tomato ketchup
All beef slider, house pickles, naked slaw, buffalo ranch, toasted brioche bun
Corn dogs, BBQ smokey baked beans
Plant based cowboy chilli quorn mince, peppers, red beans, guacamole

Mexican Cantina

In Latin America Mexico has one of the most extensive street food cultures. Forbes named Mexico City as one of the top ten cities for street food in the world. The Mexican market stalls are called "antojitos" meaning little cravings

Woodland Mushroom mix taco, green Sauce, mole topping and tajin salt
Pulled jackfruit cooked in Adobe, guacamole, coriander
Baja fish taco, fried Pollock, chipotle soured cream
Pulled beef quesadillas, Monterrey jack, red onion salsa
Chicken, chilli, coriander and corn dough Empanadas

V – Vegetarian VE – Vegan

For those with special 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

