



Food Stalls

Street Food Market Stalls

Street Food market stalls

Market food stalls offer a creative addition to larger canapé or bowl food receptions. They provide an opportunity for your guests to interact with our chefs, watch their food being created and enjoy the sense of theatre involved in its preparation.

Our head chef Martin Rookard has developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering.

Minimum 50 people.

Three food stalls	£60.00 per person
Party Package	£55.00 per person (3 x bowls, 2 x stalls)
Add a food stall to another menu	£20.00 per person



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



Street Food Market Stalls

Physicians for 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 for 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.



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

Physicians for 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



Street Food Market Stalls

Panipuri Bhel Puri Chaat Stall

Puri or pani is a common street snack in several regions of India. It consists of a round hollow puri fried crisp filled with a mixture of flavour water, tamarind chutney, chili, chaat masala potato, onion and chickpeas. Bhel Puri is often identified with the beaches of Mumbai. It is thought to have originated within the GU cafes and street food stalls. They are made with puffed rice and sev (a fried snack shaped like thin noodles made with besan flour) mixed with potatoes, onions, chaat masala and chutney. It has a balance of sweet, salty tart, spicy flavours.

Plant based holy chow spiced chickpea, potato, spinach, fresh ginger, mango

Paneer tikka khurchan - Indian cottage cheese marinated in yoghurt and spices

Puffed rice spiced vegetables, tangy tamarind sauce

Puducherry style fish pie, coriander crust

Seekh Kebab spring lamb cooked over coal, pomegranate salad

Posh Dogs

The humble hotdog has come a long way this street food staple has had a new lease of life with striking new combinations

Spanish Smoky

Chorizo sausage, piquillo peppers, aioli

The Frenchie

Merguez sausage, Lyonnaise onions

Classic Dog

Cumberland sausage, caramelised onions, frenchies mustard

Kids Puppy dog

Frankfurter, caramelised onions, tomato sauce

Vegan dog

Softened leeks, frenchies mustard, crispy onion

Cod dog

Battered cod, naked slaw, house tartare sauce, crispy shallots

Something sweet?

Choose one from the following:

Churros, Doughnuts and Cannoli's £20.00

Spanish churros, spiced bitter chocolate

Cannoli white chocolate cheese-cake cannoli, toasted pistachios

A selection of artisan fresh doughnuts, honeycomb, salted caramel, tonka custard

Broken mess £10.00

A selection of meringues, creams, curds, mousses, compotes, fudges, bakes and fresh fruit

The 80's Sweet Shop £10.00

Blue lemon sherbets, rhubarb and custard bon bons, fizzy cola bottles, flying saucers, honeycomb and candy floss

Ice-Cream Bike serving Tacos and Gourmet Corn £10.00

A Selection of Yard Farm ice-creams with different toppings

A selection of sweet and salted popcorn

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

