

# Street Food Market Stalls

## Street Food market stalls

Minimum 50 people

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.

Three food stalls	£65.00 per person
Party Package	£60.00 per person (3 x bowls, 2 x stalls)
Add a food stall to another menu	£22.50 per person

(VE) Vegan (V) Vegetarian (GF) Gluten Free (h) Healthy Choice

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.

RCPL\_ Food\_Stalls\_Menu\_Spring/Summer\_2022



# 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 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 for Africa food stall (plant based)

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

### Green Sushi (VE)

A selection of plant-based sushi including:

Cauli rice maki rolls, smoked beetroot, baby cucumbers (VE) (GF)  
Californian roll – teriyaki carrot, hummus, toasted sesame seeds (VE) (GF)  
Nigiri – roasted pepper, smoked tofu, toasted nori, charred asparagus (VE) (GF)  
Poke bowls and pickled ginger (VE) (GF)

### Katsu station

*Katsu Sando is a Japanese style fried pork sandwich. Pork cutlet deep fried with panko breadcrumbs then covered in with sweet and fruity Tonkatsu sauce and ketchup mixture. Served on toasted brioche with shredded cabbage.*

Pork Katsu Sando  
Crispy fried cauliflower wings (VE)  
Salmon Katsu, panko crumb, Katsu curry  
Sticky coriander rice, Japanese pickles, cucumber and carrot ribbons, lime wedges, Shichimi  
Togarashi

### Bonda station

*Classic South Indian Street food of spiced masala potatoes, fried in chickpea batter and finished with Indian classic roadside dishes.*

Spiced potato bondas, coriander and chickpeas (VE)  
Black lentil dahl, lamb keema and slow cooked butter chicken  
Mango salad, coriander chutney, lime pickle, crushed poppadoms, grated paneer (V)

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## Gyros and souvlaki

*A selection of traditional Greek snacks, typically served on or with a pita bread. This stall is vibrant, fresh and one of our most popular!*

Char grilled halloumi, mint, parsley and fennel salsa (V)  
Slow cooked pork belly, oregano, garlic and smoked paprika  
Chicken souvlaki, cucumber and feta salad  
Soft pittas, toasted wraps, tzatziki, smoked chilli sauce, pickle red cabbage, shredded iceberg, charred lemon, red pepper humus

## London Larder

*Our London Larder is our secret ingredient. A specially selected group of local suppliers whose commitment to quality in their field is unmatched. Their products give our menus a sense of place, one that reflects our London heritage and base.*

Cobble Lane cured meats; fennel salami, Coppa, Beer sticks, spicy Nduja  
Paxton and Whitfield cheeses, house pickles, Peters Yard biscuits  
Ginger Pig sausage rolls  
Forman's Smoked salmon Scotch eggs  
Paul Rhodes breads from Greenwich, celery sticks, vine tomatoes, grapes, baby cucumbers and heritage carrots from New Covent Garden Market

## Something sweet

### Churros, Doughnuts and Cannoli's

*A meal isn't a meal without something sweet to end on, well that's what we think anyway!*

Spanish churros and spiced bitter chocolate  
White chocolate cheese-cake cannoli, toasted pistachios  
A selection of artisan fresh doughnuts, honeycomb, salted caramel, tonka custard

### Afternoon Tea Stall

*This is a British classic, introduced in the early 1940's! We have chosen a few of our favourite items for you to enjoy.*

A selection of plain and raisin scones, Cornish clotted cream, Kentish strawberry jam  
Mini Victoria sponges, vanilla buttercream, raspberries  
Salted chocolate tarts, orange jelly  
Mini macaroon fingers

### Broken mess

*Enjoy our deconstructed Eton Mess bar full of delicious, sweet things for you to create your very own version of the classic Eaton Mess.*

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

## The 80's Sweet Shop

*You can't beat a good old fashioned pick n mix. Choose your favourite and fill you boots (bag!)*

Blue lemon sherbet  
Rhubarb and custard bon bons  
Dolly mixtures  
Fizzy cola bottles  
Flying saucers  
Honeycomb

## Ice cream bike

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

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