



Interactive Food Stalls

Spring/Summer 2023

Summer at the RCP

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 Executive 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

Party Package

Add a food stall to another menu

£69.30 per person

£63.90 per person (3 x bowls, 2 x stalls)

£24.00 per person



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

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

The Grill

Served with either Brioche bun, sesame bun, French's mustard, ketchup, grated cheese, sliced tomato, pickled cucumbers.

Polish smokey – Polish sausage, pickled cabbage, sweet mustard

Chicken feed – Crispy chicken, roasted corn, peri-peri
Return of the Mac – Mac and cheese, tomato jam
Beagle burger – Beef slider, Monterey Jack, maple bacon

Sushi Bar

Themed sushi bar* with a selection of:

Premium maki and nigiri
Sashimi and Vietnamese summer rolls
Wasabi, soy, edamame beans, pickle ginger, Japanese salads

*Includes chef and themed station

Brick Lane stall

Mushroom and aubergine biryani, toasted almonds, masala gravy (VE)(NGC)
Pea and potato samosa, grated cucumber, saffron yoghurt (VE)
Roti bun kebabs – Lamb, paneer cheese (NGC)
Spiced chicken, crispy coconut, curried ketchup (NGC)
Fresh mango chutney, naan and poppadum (NGC), tomato, coriander and red onion salad

Korean Yum Bun

Korean steamed buns
Korean slow cooked belly pork
Miso glazed portobello mushrooms (VE)
Sticky chilli, ginger salmon, spring onions and toasted sesame

Sauces and sides:

Chinese cabbage kimchi, cucumber kimchi (VE)
Gochujang mayo (VE)
Korean red dragon sauce (VE)
Sliced chillies, spring onions, shredded lettuce (VE)

(VE) Vegan (V) Vegetarian (NGC) Non Gluten Containing

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

Mexican Cantina

Quesadillas – Griddled filled tortillas (spiced chicken, pork or Monterey Jack cheese)

Picadillo – Slow cooked ground beef, garlic, spices (NGC)

Salsa, guacamole and sour cream, sliced chillies, griddled limes (V)(NGC)

Green rice – Braised rice, coriander, garlic, onions (VE)(NGC)

Spicy slaw – Shredded cabbage, sweet onions, chipotle mayo (VE)(NGC)

Corn pops – Char roasted sweetcorn, chilli butter (V)(NGC)

The Sicilian Story

Arancini – Buffalo mozzarella and tomato; basil roasted salmon; classic beef ragu

Toppings – Shaved parmesan, wild rocket, oven roasted tomatoes, chargrilled peppers, black olive crumb (V)

Side – Aubergine parmigiana (V)

Sauces – Pine nut pesto, vine tomato sauce, pecorino cream (V)

Dessert – Crispy coconut and mango rice pudding arancini (V)

British Cheese and Meat Station

Selection of British cheeses including:

Barkham Blue, Baked Tunworth, Glazed Golden cross and Keens cheddar

Kentish salami, Cumbrian ham, Cornish chorizo and beer sticks

Warm ginger pig sausage rolls, quail scotch eggs, cheddar straws and mushroom tarts

Served with breads, a selection of pickles, relishes, heritage tomatoes, leafy celery and quince jam

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Something Sweet

American Dessert Bar

Chocolate bourbon cupcakes, peanut butter frosting

Coffee and doughnuts

Maple shots with waffle fingers

New Yorker cheesecake, blueberry compote

Pudding Table

Interactive live pudding table created in front of you by our chefs. Mixing classic old school favourites with modern techniques.

Examples may include:

Burnt lemon meringues, toffee apple crumble and black forest gateaux

Strawberry, green apple and mango jellies

Chocolate espumas

All finished with a selection of sauces and toppings.

