



*“This is superb quality food by any standard. Always hand crafted and home cooked, never off-the-shelf or purchased from ready-made specialists, our food is about flavour, presentation and simple lip-smacking satisfaction”*

## Sailing Barge Will Menus

# Street Food



£36.00 pp + VAT – Please choose 3 x options per person. 'Additions': £5.50 pp + VAT pp per bowl

## Meat

Mexican Chili Beef con Carne in a Rich Tomato Sauce, with Steamed rice and Tortilla Chips (DF/GF)

Cumberland Pork Sausage served on creamy Mashed Potatoes with Caramelised Red Onion Gravy

Brick Lane style Chicken Biryani with Indian Herbs (DF/GF)

Slow-cooked Pulled Pork shoulder in a Smoky Barbeque Sauce, served in a Floured Bap (DF)

Squash Tagine Pomegranate cous cous

Thai Chicken Curry served with rice

## Fish

Classic Prawn Cocktail with Marie Rose Sauce, served on a Salad of Cucumber, Lime and Avocado (DF/GF)

Fillet of Salmon presented on a Lemon and Thyme marinated Chickpea and Bean Salad (DF/GF)

Spicy Prawns sautéed with Chili, Fresh Basil leaves and Vermicelli Rice Noodles (DF/GF) OR Prawn noodle box

These menus will be served in disposable bowls, second helpings are available on a first come first served basis. Purchasing an 'Addition' will boost your total servings to 2 x bowls per person. We have a minimum catering spend of £500 + VAT. Due to the presence of nuts, fish, egg, shellfish, milk and gluten within our kitchens, it is impossible to guarantee that there is no cross-contamination of these items during preparation, although every effort is made to minimise the risk



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## Vegetarian

Creamy Garden pea and Broad Bean Risotto with Arborio rice, finished with Shaved Parmesan (GF)

Chargrilled Haloumi, marinated in Chilli and Garlic, on a Roquette and Cherry Tomato Salad (GF/DF)

Roasted Root Vegetable and Squash Tagine, served on Pomegranate Cous Cous (GF/DF)

Italian Style Caprese Pasta Salad with fresh Tomato and Mozzarella, and Homemade Pesto (DF/GF)

## Vegan

Sweet Potato and Spinach Saag Aloo Curry, served on a bed of Steamed Rice (GF/DF)

Vegan Hot Dog served with Chilli, Mustard, Ketchup and Crispy Onions

Tofu, Cashews and Asian Green Vegetables, stir fried in a Sesame and Soy Sauce (DF/GF)

Masala Beans with toasted Naan Bread finished with coriander and mango chutney (DF)

Bang Bang Cauliflower served with Spring Onions and Maple Chilli Sauce

## Dessert

Classic Vanilla Bean Crème Brûlée topped with Caramelised Toffee (GF)

Dark Chocolate Mousse served with Italian Biscotti (GF)

Warm Spiced Apple Crumble served with Crème Anglaise (VG)

Churros served with Dark Chocolate sauce

Eton Mess of Whipped Cream and Fresh berries, topped with Crumbled Meringue (VG)

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