



# STREET FOOD

## **Charcoal BBQ pit**

Jerk chicken cooked over hot coals. Our favourite filthy burger or the smoked, slow cooked aubergine. The BBQ is a wonderful addition to any artist/backstage area.

## **Pizza**

Our pizza dough recipe comes all the way from Italy wonderfully thin and crisp pizzas. Choose from a wide range of toppings including our signature favourite of roasted fig, balsamic onions and goats cheese.

## **Poke**

Fresh, healthy and vibrant Hawaiian poke bowls are an incredible, healthy way to eat.

## **Tacos**

Fresh, authentic and delicious. A street food favourite on every site. With a range of delicious toppings, pickles and accoutrements.

## **Waffle Bar**

Hot sweet or savoury waffles with toppings that would make Willy Wonker blush.

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# BOWL FOOD

Bowl food options allow us to offer a wider range of authentic street food while also allowing diners to mingle whilst they eat. Service can be managed by our team of serving staff or accessed through street food stalls

Example menu providing a total meal of 3 bowls per diner

Jerk chicken coconut curry with fragrant wild rice, and mango salsa

Slow glazed rum ribs with fragrant wild rice, and mango salsa

Seared tuna, marinated in wasabi and soy, wrapped in nori on a bed of crispy noodles

Aubergine bhadrzan with honey, mint and sesame seeds on polenta

West Indian fish cakes served with hot salsa

Lamb nihari with fragrant rice

# CANAPES

Chicken satay skewers

Hoisin barbeque duck sesame wonton cup

Barolo and porcini risotto balls

Rosemary brie flatbread, candied pear and pecan

Oak smoked salmon, beetroot blinis, caviar and horseradish mouse

Mini crab tartlets

Rare roast beef mini-yorkshire pudding with horseradish cream

Mini beef and butcombe ale pie

Whipped Somerset brie and balsamic glaze

Tostado with mango, lime and chili drenched ceviche

Honey soaked plantain wrapped in cured bacon

Vegan jerk 'no-chicken' wings



# FIVE COURSE MENU

## Entree

Hoisin barbeque duck sesame wonton cup  
Barolo and porcini risotto balls  
Rosemary brie flatbread, candied pear and pecan

## Starter

Potted crab, melba toast and homemade piccalilli  
Smoked chicken breast, radicchio, roast beetroot and apple salad  
Creamy garlic and thyme mushrooms on sourdough toast

## Main

Pan seared salmon with caramelised leeks, fondant potato and truffled spring greens  
Wild mushroom chicken ballantine, lollypop chicken wing, chicken crackling, port  
gravy, cauliflower puree and cavolo nero  
Butternut squash and pistachio crusted polpette, spicy courgette ribbons and pea and  
mint pesto

## Dessert

Lemon posset, hazelnut and fennel biscotti, raspberry sorbet, Welsh raspberries  
Salted caramel chocolate pot, cocoa nibs, pistachio, ginger biscuits & coconut icecream  
Local cheeseboard served with homemade pickles, chutney and Somerset apples

## Petit Fours

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# THREE COURSE MENU

## Starter

Dorset crab croquetas and squid ink aioli served on a bed of greens.

Roasted pork belly with chermoula and date pure served on a bed of greens.

Heritage tomato salad, soft ewe's cheese and zaalouk

## Main

Roasted sea bass, smoked pancetta, clam and sweet potato chowder with chervil oil

Fillet beef, horseradish mouse, carrot purée, hassel back potato and beef jus served with seasonal vegetables

Sweet potato ravioli, fennel and pumpkin seed pesto, fried king oyster mushrooms, romanescos and fennel crisps

## Desert

Cardamom panna cotta, white chocolate ganache, berry sorbet, chocolate soil and Italian meringue

Dark chocolate aqua fava mouse, hazelnut praline, almond vanilla biscuit with fresh raspberry, raspberry sorbet and toasted oat crumble.

Local cheeseboard served with homemade pickles, chutney and Somerset apples.

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