

Street Food Van

THE TOASTIE VAN!

SAMPLE MENU SEASON – AUGUST

Toasties

CHARGRILLED SWEETCORN, NDUJA, MOZZARELLA + MRS KIRKHAM'S LANCASHIRE CHEESE ON CORNBREAD
THREE CHEESE + SPRING ONION ON SOURDOUGH (V)

Salads

SEASONAL SLAW WITH FENNEL AND RAINBOW BEETROOT (V)
SPINACH, COURGETTE + WATERCRESS (VG)

For the Kids

THREE CHEESE MINI MELT TOASTIE (V)
HUMMUS POT WITH BRITISH CUCUMBER + RAINBOW CARROTS (VG)

THE TACO VAN

SAMPLE MENU SEASON – JUNE

Tacos

SLOW ROASTED PORK + CHIPOTLE MAYO
COD, FENNEL + LIME SOURED CREAM (V)
STICKY CHIPOTLE AUBERGINE (VG)
SERVED ON BLUE CORN TORTILLAS WITH FRESH TOMATO + SWEETCORN SALSA

Snacks

TORTILLA CHIPS WITH FRESH TOMATO SALSA, LIME + CORIANDER SOURED CREAM (V, GF)

Something Sweet

CHOCOLATE BROWNIE POT WITH WHIPPED CREAM + SALTED CARAMEL WITH ANCHO CHILLI

A TASTE OF THE MED

SAMPLE MENU SEASON – AUGUST

Hot Mezze

SLOW ROASTED LAMB SHOULDER
GRIDDLED HALLOUMI (V)
CHARGRILLED COURGETTE (V)
SERVED ON HERB FLATBREAD WITH OLIVE TAPENADE (VG), TZATZIKI (V) + SECRETTS LEAVES

Salads

SHAVED FENNEL + RADISH (VG)
CHARGRILLED CORN, BLACK BEAN, TOMATO, CORIANDER + BRITISH FETA (V)

Supperclub

WITH SUSIE IN YOUR DRIVEWAY!

SAMPLE MENU SEASON – SEPTEMBER

On Arrival

ENGLISH COUNTRY GARDEN PUNCH

To Start

CHARGRILLED COURGETTE, BABY MOZZARELLA AND PICKLED TOMATO (V)

SERVED WITH OLIVE BREAD

OR

GIN CURED SALMON, BEETROOT CARPACCIO AND DILL

SERVED WITH RYE BREAD

Followed By

COD FILLET OR BAKED FETA (V)

SERVED WITH SLOW COOKED TOMATOES AND A WARM SALAD OF ROASTED BROCCOLI, WHITE BEAN AND LEMON

OR

CHIPOTLE CHICKEN LEG OR CHIPOTLE AUBERGINE (V)

SERVED WITH SWEET POTATO MASH, CHIMICHURRI AND A SWEETCORN FRITTER

Something Sweet

ROASTED PLUM PAVLOVA

OR

BLACKBERRY CHEESECAKE WITH SESAME AND HAZELNUT

To Finish

THE BEST OF BRITISH CHEESEBOARD

Platters + Pots

DELIVERED FOR YOU TO ENJOY AT A TIME THAT SUITS

SAMPLE MENU SEASON - SEPTEMBER

Seasonal Skewers

CHARGRILLED HERB CHICKEN WITH COURGETTE AND PRESERVED LEMON
HARISSA AUBERGINE, YELLOW + GREEN COURGETTE (VG)
SERVED WITH A TZATZIKI DIPPING SAUCE (V)

Frittata

HERITAGE BEETROOT, SPINACH + FETA (V)
WITH SECRETTS LEAVES

Salads

PANZANELLA WITH BRITISH HERITAGE TOMATOES, CAPERS + SOURDOUGH (V)
SPINACH, FRENCH BEAN + BASIL OIL (VG)
BABY POTATO, ARTICHOKE + PEA (VG)

Kids Platter

TOMATO, MOZZARELLA + BASIL FLATBREAD (V)
STICKY HONEY CHIPOLATAS
CHARGRILLED VEGETABLE KEBABS (VG)
HUMMUS WITH BRITISH CUCUMBERS AND RAINBOW CARROTS (VG)

Seasonal Dips

SLOW ROASTED TOMATO DIP (VG)
CROPWELL BISHOP STILTON DIP (V)
COURGETTE + LEMON HUMMUS (VG)
SERVED WITH RADISHES, RAINBOW CARROTS, BRITISH CUCUMBER + CRISP BREADS

Crostini Selection

COPPA HAM, WATERCRESS PESTO, GOATS CURD
WHIPPED FETA, SLOW ROASTED TOMATOES (V)
ARTICHOKE + BUTTERBEAN (VG)

Cheese + Charcuterie

FEATURING HIGH WELFARE CURED MEATS - FENNEL SALAMI, COPPA + BRESAOLA
BRITISH ARTISAN CHEESES - OLD WINCHESTER, DRIFTWOOD GOATS CHEESE + KEENS CHEDDAR
BALSAMIC PICKLED ONIONS, BRITISH FIGS + WALNUTS
SOURDOUGH + CHARCOAL CRACKERS

Dessert Pots

ROASTED PEACHES, MASCARPONE, PECAN CRUMBLE
GOOSEBERRY + ELDERFLOWER POSSET
DARK CHOCOLATE + RASPBERRY MOUSSE