

SEAFOOD



HERITAGE
PORTFOLIO
NEVER STANDING STILL

SŌULFUL

SPICE

STREET FOOD 2026

STREET FOOD

We have designed five delicious Street Food stations;

STEAKHOUSE
SPICE
SEAFOOD
SOULFUL
SINFUL

Our versatile stations are olive green and adorned with amazing artwork; giving the stations a uniformed look for your event – but with their own identity.

We recommend choosing 2 stations and dependant on your numbers your Event Designer can suggest doubling up stations to help assist queuing for guests

We can also circulate the room with delicious steamed snacks to start and sweet treats to finish!

All food from our Street Food stations are served in disposables
We suggest choosing 2 options (from a choice of 3) per station





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STREET FOOD



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STEAKHOUSE

Mighty mouthwatering meats

Argentine pulled beef chimichurri,
Blue Murder sauce, deep fried tortilla

Jerk chicken mango salsa, refried beans

Honey and soy pork belly kimchi,
spring onion, sesame wonton crisps

SPICE STATION

Seriously spicy sensations

Korean fried cauliflower sesame, chilli, coriander

Lamb kofta green and mango chutneys,
pomegranate

Chicken panang curry jasmine rice, peanut sambal

SEAFOOD STATION

Fabulously fresh fish

Seafood roll; lobster and prawn mayo,
brioche finger bun

Sesame prawn pakoras, plum and chilli sauce

Smoked haddock and potato croquettes,
tartare sauce, mushy peas

SOULFUL STATION

Passionately plant-based

Frickles celeriac and apple remoulade

Wild mushroom stroganoff turmeric rice,
coconut yogurt

BBQ corn ribs sriracha mayo, pico de gallo

SINFUL

Guilty pleasure galore

NYC Cookies
Freshly baked cookies

Sundae Station

Selection of Isle of Arran mini ice cream tubs,
Sauce: Chocolate | Strawberry | Biscoff
Toppings: Oreo crumble | Biscoff crumble
Whipped cream and maraschino cherry

Crumble Station

Build your own crumble, with a selection of fruit
compotes, crumble toppings and accompaniments



HERITAGE PORTFOLIO

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