



# FOOD STATIONS

BELOW 300 GUESTS

Food Stations (noun):

Interactive food stations allow guests to customise dishes to fit their preferences, making it all but guaranteed that your guests leave satisfied.



# FOOD STATIONS

## BRITISH TAPAS STATION

*Please select six menu items:*

A selection of Tempus Charcuterie with pickles

Wiltshire smoked Chalk stream trout with celeriac remoulade, watercress

Free-range pork sausage rolls with fennel seed, chili, and sea salt crust, brown sauce

Pots of pickled mussels and cockles

London cured salmon, sourdough, crème fraiche

Mini pork pie, piccalilli

Chili-roast cauliflower, herb crumb (vg)

Warm Stilton and leek tarts (v)

Fig, beetroot, and Cornish Yarg tart (v)

Welsh Rarebit

Rare roast beef, mini-Yorkshire pudding, horseradish



## YAKITORI BAR

*Please select three skewers, cooked live on griddles:*

Chicken teriyaki, fried spring onions, crispy garlic

Pork belly, yuzu mayo, crackling crumb

Beef sirloin, Gochujang, smacked cucumber, sesame seeds

Tiger prawn satay, green mango, chilli cashew

Aubergine teriyaki, red cabbage, pickled chilli (vg)



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## MIDDLE EASTERN MEZZE BAR

*Please select three mains:*

Persian grilled lemon chicken, saffron yoghurt, fragrant jewelled rice

Slow cooked lamb tagine, green olives, preserved lemon, pumpkin couscous

Baharat roasted breast of chicken, spinach and tahini sauce

Lamb kofta, toasted pine nut butter, tahini and tomato sauce

Fried aubergines, molasses, crumbled feta, coriander (v)

Loubia Bzeit, braised green beans, onions, garlic, tomato sauce (vg)

Iman Bayildi

Za'atar baked cauliflower, labneh, crispy onions, pomegranate, sherry vinegar glaze (v)

*Please select two dips:*

Houmous with crispy paprika chickpeas (vg)

Fennel tzatziki, chilli flakes (v)

Smoked aubergine baba ghanoush with chilli oil (vg)

*All served with toasted pita and flat breads, za'atar spic, fermented vegetable salad*



## PAELLA BAR

Bomba rice cooked in large Paella pans

*Choose one*

Seafood paella with prawns, mussels and squid

Free range Chicken thighs and pork belly

Valencian rabbit and snail

Spring vegetable (v)

Seafood, chicken and chorizo

Lobster

*Supplement applies*

*All served with lemon and fresh bread*



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## HOT DOG BAR

Choose three hot dogs:

The New Yorker

Tobacco onions, French's Mustard, ketchup

Best of British

Cumberland sausage, crispy bacon, Lea 'n Perrins beans, mushrooms

German Bratwurst

Sauerkraut, pickles, hot mustard

Mexican

Guacamole, tomato-chipotle salsa, chilli, cheese, jalapenos

Moving Mountains

Plant-based hot dog, ketchup, american mustard, crisp-fried onions (vg)

Battered Fish Dog

Mushy peas, tartare sauce

Served with mustard (vg), ketchup (vg) and mayo (v)

## AMERICAN MAC & CHEESE BAR

Farmhouse mature cheddar cheese macaroni served from large skillets

Vegan and gluten free will be available

Please select four toppings:

Crispy buttermilk fried chicken bites with hot chilli and honey sauce

Barbecue pulled brisket

Burnt ends of pork belly with sweet maple barbecue sauce

Cajun sweetcorn (vg)

Garlic and tarragon mushrooms (vg)

Crispy onions (vg)

Jalapenos (vg)



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## BUFFALO MOZZARELLA BAR

*Please select five toppings:*

Ripe heritage tomatoes – season dependent (vg)

Fresh peaches or pears – season dependent (vg)

Grilled courgettes, lemon oil (v)

Roasted golden beets (vg)

Fresh figs (vg)

Shaved prosciutto ham

Pumpkin seed granola (vg)

Toasted hazelnuts (vg)

Truffle crumble (vg)

*The dish is accompanied by toasted ciabatta, fresh basil, aged balsamic, and extra virgin olive oil.*



## SUB ROLL BAR

*The softest buttermilk brioche filled with a selection of toppings (please select three):*

Chicken Caesar, aioli, rosemary crumbs

Shaved beef sirloin, truffle mayo, crisp shallots

Bloody Mary prawn cocktail, smoked paprika sea salt

Coronation chicken, black grapes, toasted almonds

Truffled mushrooms, mustard mayo (v)

Citrus poached salmon, lime crème fraiche, a hint of horseradish

Italian Caponata, pesto mascarpone (v)

Carrot and golden raisin tartare, tamarind yoghurt (vg)

Oak smoked ham, sweet coarse grain mustard mayo



51°29'04.7"N 0°02'15.8"W



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