

Wedding
Street Bowl
2026

“.....friends, family & guests chatting socialising being offered rustic bowls filled with delicious seasonal food to tuck into...yum”

Cold

Asian duck salad
Feta onion red pepper hummes torched peach flatbread (vg)
Caesar salad – pan fried chicken breast optional
Pea shoots mozzarella heritage tomatoes fig dressing (v)
Smoked salmon crème fraiche beetroot ketchup microleaves seeds
Greek salad & artisan bread
Chilli garlic prawns smoked anchovies leaves paprika mayo

Hot

Moroccan chicken thigh sultanas almonds red onion couscous harissa honey cream
Breakfast bowl sausage bacon mushroom black pudding beans pancake
Smoky Mexican meatballs roast tomatoes sour cream guacamole nachos
Prawn laksa noodles toasted coconut & coriander
Cotswold sausage & mash onion gravy
Spicy chorizo fried potatoes garlic mayo leaves
Tandoori vegetable kebab cucumber raita (v)
Chilli dill oil glazed salmon asparagus béarnaise parmentier potatoes
Mushroom stroganoff red cabbage wholegrain rice (v)
Beef stew cheese herb dumpling
Mac n cheese (v) – bacon optional
Pulled pork carnitas pork crackling pineapple salsa
Vegetable baked feta crumble hazelnut dressing (v)
Spiced carrot sweet potato chickpea tagine (vg)
Boned glazed chicken thigh satay sauce

Inclusions

Street Bowl menu as above, chef labour, buffet staging with hessian crates fairy lights, candles, foliage, clothes, platters, bowls, chafing dishes, feast serving equipment eco friendly disposable plates and wooden cutlery

Exclusions

Glassware, linen, napkins, name places, initial guest layup, table decorations, floral arrangements kitchen equipment, catering tent electrics (if required), tables, chairs, bar work, travel mileage, crockery, cutlery, serving team, rubbish disposal