

# Food Stalls

## Spring/ Summer 2022

Please select up to six items.  
Both desserts will be provided.

### **Salads**

Hot smoked salmon tataki, roasted sweet potatoes, edamame beans, truffle, miso dressing, sweet potato crisps

Heritage tomatoes, pickled shallots, watercress, crushed pine nuts, wasabi peas & mascarpone (V)

Mixed summer pea & freekeh salad, vegan feta, minted lemon dressing, Bombay spiced seed mix (VE)

Romanesco salad with pickled grapes, sun blushed tomatoes, candied walnuts & a chilli vinaigrette (VE)

### **Wraps**

Spit roast chicken shawarma, lettuce, cucumber, tomato, pickled red cabbage, tzatziki sauce

Peking crispy duck bao bun, hoisin sauce, pickled vegetables, spring onion

Cod goujons, crispy gem lettuce, crushed peas, tartar sauce, crispy shoestring potato chips

Vegan shawarma, lettuce, cucumber, tomato, pickled red cabbage, tzatziki sauce (VE)

### **Hot Boxes**

Malaysian chicken satay, Asian vegetable rice, lime pickled salad

Char Siu pork, fig jam glaze Buddha bowl

Nordic salted cod, parsley root & potato puree, spring greens, pickled chestnut mushrooms, sorrel butter, crispy rye crumbs

BBQ paneer tandoori, tomato butter sauce, steamed basmati rice, pomegranate seeds, coriander, mini poppadums (V)

Smoked jerk tofu, rice, peas, mango, burnt sweetcorn salsa, jerk BBQ sauce (VE)

### **Desserts**

Apple & rhubarb cobbler, rhubarb ice cream & crisp

Baked lemon cream, white chocolate dulce de leche crumb, raspberry sorbet

**Some of our foods contain nuts, seeds and other allergens. Please speak to a member of staff for more information.**