



FESTIVAL DINING - KOREAN



Important Information

Group Sizes & Prices

Our Festival Dining offering requires a minimum of 50 people at £45 + VAT per person.

On The Day

Food served outside with dressing, firepits and games.

Nibbles

Spicy noodle soup

Chilli, ginger & green onion spiced broth with freshly shredded vegetables & rice noodles (V)

Steamed dumplings

Freshly steamed minced beef & pork, seasoned with chillis, garlic & onion dumplings with sweet chilli dipping sauce (V)

Korean sticky pork ribs

Slow cooked pork ribs basted with a Korean BBQ sauce

Sesame chicken

Crispy sticky chicken wings with toasted sesame seeds & chilli flakes



Mains

BBQ Beef

Roasted blades of beef with deeply rich aromatic spiced BBQ glaze

Fried chicken thighs

Bonesless chicken thighs sauteed with fresh chilli & garlic, finished with sweet chilli

Pan-fried tofu, spicy seasoning

Pieces of crispy tofu coated in Gochutgari spice (VE, GF)

Stir-fried squid

Squid pieces flash fried with ginger chilli & coriander (GF)



Sides

Fluffy white rice

(VE, GF)

Stir-fried kale

(VE, GF)

Salted & fried aubergine

(VE, GF)



Salad Station

Cucumber kimchi

Pickled cucumber salad with fresh coriander (VE, GF)

Napa cabbage & crispy noodle salad

Shredded dressed Asian cabbage with crispy egg noodles (V)



Korean green salad

Asian leaf salad with chilli & lime dressing (VE, GF)

Dessert Station

Exotic fruit salad

Salad of kiwi, mango, papaya & pineapple

Sweet rice, dried fruit & nuts

Sticky pudding rice finished with brown sugar, apricots, sultanas & toasted pistachios (VE, GF)

Korean poached pears

Peeled & hulled pears poached in sweet Korean liquor with vanilla, ginger & cardamom (VE, GF)



Drinks Options

Mango Daquiris All Round!

Add one of our fantastic drinks carts to compliment your evening. Take a look at our Thirst Quencher menu for options and prices.