

# FESTIVAL DINING

## Important Information

### Minimum Numbers & Pricing

Our Festival Dining Menu is available for a minimum of 50 guests.

£51 per person, plus VAT.

Each theme is served from individual stalls.

Please select three from the options below.

## Are you ready for a Roasting!

Freshly carved meat served in a Brioche Bap. Selection of:

### Rare Roast Topside of Beef

Yorkshire pudding, horseradish sauce

### Low & Slow Shoulder of Pork

Crispy crackling, roasted apple sauce

### Cedar Roasted side of Salmon

Remoulade sauce, rye bread

### Woodlands' Food Market Nut Roast (Vg)

Cranberry & clementine sauce

### Accompaniments

- Garlic & rosemary roasted potatoes
- Stuffing balls
- Pigs in blankets



## Tacos & Tortillas

Authentic warm flavours served in your choice of wraps.  
Selection of:

### Adobo Chicken Tortilla

Soy & garlic marinated chicken, rich savoury flavour

### Tofu Loco Taco (Ve)

Crumbled tofu, Mexican spices

### BBQ Beef Quesadilla

Rich smoky pulled beef, served in crisp tortilla

### Accompaniments

- Arroz Amarillo, braised yellow rice
- Chunky Guacamole
- Salsa Roja, traditional green salsa
- Sour Cream



## Flaming Skewers!

Deliciously marinated ingredients cooked in a traditional way over hot coals & logs. Selection of:

### Greek Souvlaki Chicken

Boneless chicken thighs, marinated in herbs & garlic, cooked on metal skewers

### Kofta Minced Lamb

Lebanese spices, seasoned vegetables

### Shawarma Celeriac (Ve)

Chunky slices of celeriac, marinated & stacked on a metal skewer & roasted the traditional shawarma way

### Accompaniments

- Charred flat breads & toasted pittas
- Fried halloumi salad bowl
- Seasoned sweet potato fries



- Hummus, tzatziki & Schoville Sorcerer
- Seasonal salad

## Mac Attack

Delicious mac N cheese made from our classic cheese sauce with cheddar, mozzarella, taleggio & parmesan. Selection of toppings:

### I'm Just a Fungi

Oyster mushrooms, truffle oil, shaved parmesan

### Extra Cheesy

Crushed tortillas, jalapeno, crispy Cajun shrimps, bacon bits

### Mac Verde

Green pesto, sundried tomatoes, red onion chutney, roquette, shaved parmesan

### Mucho Maco

Chipotle, chorizo, pickled red jalapenos, corn chips & chopped coriander

## Winging It

Chefs roasted chicken wings with a selection of delicious homemade marinades. Selection of:

### Peri Peri remix

Blend of mild chilli spices

### Chimichurri

Vibrant herb & garlic flavours

### Sticky Samurai

Sweet Asian BBQ glazed

### G-sauce Heatwave

Chefs blended chilli sauce



For those who want to keep their taste buds PLANTED!!

### **K-Town Cauli & Jack Fruit Wings (Ve)**

Spring onions, chillis, jalapenos, crispy onions

#### **Accompaniments**

- Paprika-coated parmentier potato
- Savoury rice salad

### **Bun Intended**

Freshly grilled Burgers and Dogs. Selection of:

#### **Dirty Dog**

Grilled dog, beef chilli, crispy bacon bits, jalapenos, extra mature cheese

#### **Pulled Pork Bao Bun**

Slow cooked shoulder of pork, pulled in Korean BBQ sauce, served in a steamed bao bun with shredded carrot & scallions

#### **K-Town Bao Burger (Ve)**

Miso glazed cauliflower steak

#### **Smashed & Stacked Beef Burger**

Smashed prime beef burger patties, cured bacon, cheese & fried onions

#### **Accompaniments**

- Cos lettuce, sliced tomatoes & gherkins
- Smoked sliced cheese
- Jalapeno chutney
- Sriracha mayonnaise & Schoville Sorcerer



## The Dessert Stall

All festival dining packages come with a fresh fruit platter.  
Pick two of the following options:

**Biscoff Brownies**

**Espresso Martini Slice**

**Blueberry & Lemon Squares**

**Apple & Walnut Cake**

**Raspberry & Yuzu Mousse**

**Dulce de Leche Banana Cake**

**Triple Chocolate Cookies**

**Dark Chocolate & Sea Salt Mousse**

**Churros with Miso Caramel Sauce**

