

Street Food Menu 2023



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[New York]

New York Deli Reuben Bagel

Home-cooked Salt Beef with Sauerkraut, Swiss Cheese and Dijon Mustard Mayonnaise

Street-style Dirty Dogs

Chilli Jumbo Hot Dogs topped with Crispy Onions, Pickles, and Ketchup, served in a soft Brioche Bun

Vegan Caesar Salad

Crisp Baby Gem Lettuce tossed in a Tofu and Garlic-style Caesar dressing with Crisp Croutons and Chickpeas

Deconstructed New York Cheesecake

[London]

Bangers and Mash

Creamy Mashed Potatoes, Chipolata Cumberland Sausages topped with a Sweet Onion Gravy

Brick Lane Style Biryani

Veggie Walnut Salad

Candied Walnut, Shaved Celery, Gin-infused Apple, Blue Cheese Dressing with Dried Grapes

Brioche Bread and Butter Pudding topped with Whipped Cream and Shaved Chocolate

[Moroccan]

Lamb Kosta on a pressed Lemon Cous-Cous with a Mint Righetti

Squash Tagine with Pomegranate Cous-Cous

Falafel and Greek-style Salad

Honey and Pistachio Syrup Polenta Cake served with Thick Greek Yoghurt

[Asian]

Bang Bang Cauliflower

Crispy Cauliflower Bites topped with Spring Onions and a Maple Chili Sauce

Prawn Noodle Box

Thai Chicken Curry with Rice and Prawn Crackers

Asian Mango Mousse

[Mexican]

Jack Fruit Taco in a Crisp Taco

Beef mole with Rice

Mackerel in a Soft Taco

Churros with Dark Chocolate Sauce

[Vegan]

Vegan Caesar Salad with Crutons and Crispy Chickpeas

Squash Tagine with Pomegranate Cous Cous topped with Vegan Yoghurt and Micro Coriander

Jackfruit Taco with Guacamole

Vegan Hotdogs with Chilli Mustard and Crispy Onions served in a Vegan Brioche Bun

[Vegetarian]

Sweet Potato Falafel served on Cauliflower Cous Cous

Courgette and Aubergine Red Lentil Curry with Rice

Chilli Lime Roast Halloumi with Red Cabbage and Pickles served on a Brioche Bun

Vegan Caribbean Plantain Curry

[Dessert]

Pecan Pie with Orange Cream Fraiche

Waffle with Whipped Cream and Strawberry Sauce

Custard-filled Donuts

Beignet

Churros

Lemon or Lime Meringue Pie

Vegan Brownie

[4 STREET FOOD PACKAGE]

Please choose 3 street food items from our menu

Please choose 1 Dessert bowl from our menu

Includes hire of bowls and service equipment, and Chef on-site

£26.00 + VAT per person

Staff surcharge:

0 – 50 guests- £180.00+ VAT

51-99 guests- £270.00+VAT

100 + guests - £360.00 + VAT

Please note there is a minimum requirement of 50 people for this menu

If you have any particular dietary requirements, please let us know and we can help you choose items to suit. Our Street Food menu is served on disposable plates. If you would like real crockery and cutlery for your event, please enquire.