

Street food menu

Cultural and eclectic, served by on-site chefs and distributed by tray service.
Price includes on-site chefs and equipment.
five working day cut off for ordering



d = dairy-free, g = gluten-free, ve = vegan, v = vegetarian
All products produced in a kitchen that handles nuts
All prices are exclusive of VAT

15Hatfields 1

Vietnamese Pork Bao Bun with Pickles – steamed Chinese bun filled with sticky BBQ pork shoulder and pickles

Gourmet Angus Beef Burger with Cheese – homemade Angus beef patty, with tomato, gherkin, lettuce, mayonnaise and Monterey Jack on a brioche bun

Sweet Potato Falafel Burger (v, d) – roast sweet potato falafel with baba ganoush and rocket

15Hatfields 2

Kalbi Brisket with Sticky Rice & Kimchi (d) – tender Korean style brisket with pan fried spring onions, kimchi and sticky rice

Halloumi Fry Salad (v) – halloumi fries & polenta fries with Iranian Fattoush salad & harissa yoghurt

Mac'n'Cheese – rich macaroni cheese with smoked mackerel topped with British mature cheddar

Traditional Fish & Chips with Tartar Sauce (d) – tempura battered North Atlantic cod, chips and homemade tartar sauce

Slow Cooked Hoi Sin Mushroom & Jackfruit with Coconut Rice (ve, g, d)

15Hatfields 3

Slow Cooked Curried Goat (g, d) – West Indian style curried goat shredded with sweet mash, coconut rice and mango 'slaw

Barbacoa Brisket Taco – Barbacoa brisket filled corn taco with lime, coriander and spring onion

Lamb Souvlaki – tender cooked lamb shoulder, chargrilled flat breads, braised rice with tzatziki and chilli sauce

Sticky Soy, Chilli & Honey Short Ribs with Sesame Seed (d) – with oriental vegetable noodle salad

15Hatfields 4

Vietnamese Pork Bao Bun with Pickles – steamed Chinese bun filled with sticky BBQ pork shoulder and pickles

Sweet Potato Falafel Burger (v, d) – roast sweet potato falafel with baba ganoush and rocket

Kalbi Brisket with Sticky Rice & Kimchi (d) – tender Korean style brisket with pan fried spring onions, kimchi and sticky rice

Mac'n'Cheese – rich macaroni cheese with smoked mackerel topped with British mature cheddar