








## Hot Food Options

Our famous street food boxes! - tasty and hearty hot food - ideal for outside venues such as festivals or inside for a sit down meal with a difference! Using local produce where possible and eco-friendly cutlery and containers.




### Mains choices:

- Braised beef chilli (GF)
- Spicy bean chilli (Vgn, GF)
- Roasted Mediterranean vegetables in a rich tomato & basil sauce (Vgn, GF)
- Beef meatballs in rich tomato & basil sauce   
- Chickpea and root vegetable tagine (V, GF)
- Moroccan chicken tagine (GF)
- Lentil dhal (Vgn, GF)
- Veggie curry (Vgn, GF)
- Chicken curry

### Sides choices:

- Tortilla chips  (can be GF)
- Pasta  (can be GF)
- Couscous 
- Jacket potatoes
- Rice












### Toppings/Extras choices:

- Cheese 
- Sour cream 
- Bacon
- Coleslaw  
- Chutneys 
- Tuna mayonnaise   
- Chapati 



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### Desserts:

- Pavlova with fresh cream and fresh fruit (GF)  
- Lemon cheesecake  
- Chocolate and raspberry roulade (GF)  
- Treacle tart   
- Pear and frangipane tart    
- Fresh fruit salad

### Pricing options

- Jacket Potato & 3 cold toppings £4.75 (Minimum 30 guests)
- 1 main, 1 side: £6.50 per person (Minimum 30 guests)
- 1 main, 1 side, 1 topping/extra, 1 dessert: £8.75 per person (Minimum 25 guests)
- 2 mains, 1 side, 1 topping/extra : £7.75 per person (Minimum 25 guests)
- 2 mains, 1 side, 1 topping/extra, 1 dessert: £10.00 per person (Minimum 25 guests)
- 2 mains, 2 sides, 1 toppings/extras, 1 dessert £10.75 per person (Minimum 25 guests)
- 2 mains, 2 sides, 2 toppings/extras, 2 desserts £12.75 per person (Minimum 25 guests)

All prices are subject to VAT.

We hope we are offering a menu that caters most dietary requirements, please do let us know if you require any further information on ingredients used. Dishes will be prepared at our premises and cooking will be completed at the venue. Some dishes may not be possible dependent on venue facilities.

### Allergies, dietary preferences & requirements

It is the client's responsibility to notify The Feed well in advance of any special requirements arising from dietary preferences, requirements (Dairy- or gluten- or wheat-free, vegan, vegetarian, halal, kosher etc.) or guest's allergies/intolerances in relation to:

- Cereals containing gluten namely wheat (such as spelt and Khorasan wheat), rye, barley, oats and their hybridised strains and products thereof
- Crustaceans and products thereof (for example prawns, lobster, crabs and crayfish)
- Egg and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof (including lactose), except:
- Nuts (namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut)) and products thereof except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin)

Continued overleaf ...

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- ix) Celery and products thereof
- x) Mustard and products thereof
- xi) Sesame seeds and products thereof
- xii) Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/L (litre) in terms of the total SO<sub>2</sub> which are to be calculated for 12 products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
- xiii) Lupin and products thereof
- xiv) Molluscs and products thereof (for example mussels, clams, oysters, scallops, snails and squid)

### Food Allergy/Intolerance Key:



Peanuts



Nuts



Crustaceans  
(Shellfish)



Molluscs  
(Shellfish)



Fish



Eggs



Milk



Cereals  
containing  
Gluten



Soya



Sesame  
seeds



Celery



Mustard



Lupin



Sulphur  
Dioxide