

HOT FORK

We have two solutions which are perfect for any occasion! Delicious hot pots simmering in the background in chafing dishes or eco boxes full of flavour, delivered straight to your office, event or residence ready to be attacked on arrival!

Prices start from £7.50 pp* but please do get in touch as no two requirements are ever the same. We can then work closely with you and create the perfect menu for the occasion.

* minimum order value: £200

Cutlery and fine china crockery available on request @ £1.75 pp

- **Chafing Dishes** - Ideal for events or gatherings where your guests can take it easy and not rush over to eat! No need for gas or electricity. We provide 100% compostable palm leaf bowls and compostable cutlery. Self service or our lovely team can help - the choice is yours. Set up fee applies.
- **Eco Boxes** - Ideal for corporate events or private parties where you want your staff/guests to eat when the food arrives! Delivered steaming hot in large 100% compostable boxes with all sides and accompaniments provided separately. We provide individual compostable boxes in order for you to create your own street food style hot box!

All main dishes come with sides and accompaniments - please take a look at some of our favourites below:

MEAT:

MEXICAN SHREDDED BEEF (GF, DF)

slow cooked shin of beef, an authentic mexican spice blend with fresh orange and lime juice

CARNITAS (GF, DF)

crispy, juicy pork shoulder slow cooked in a fragrant mexican broth, finished off in a skillet

GHORMEH SABZI (PERSIAN HERB STEW) (GF, DF)

beautifully rich tender mutton simmered in a green herb heavy and persian dried lime sauce

BEEF RENDANG (GF, DF)

slow cooked shin of beef with incredible depth and layers of aromatic spices

BRAZILIAN FEIJOADA (GF, DF)

hearty smokey slow cooked belly of pork, ribs, chorizo and bean stew

THAI GREEN CHICKEN CURRY (GF, DF)

chicken thighs simmered with fragrant thai flavours that packs a punch

LAMB AND APRICOT TAGINE (GF, DF)

north african tagine, slow cooked lamb with a variety of warming spices and sweet apricots

REAL RAGÙ (GF, DF)

rich italian meat sauce made from beef, pork, chicken livers, red wine and lots of fresh basil

CASSOULET (GF, DF)

our take on the rich white bean cassoulet from the south of france with toulouse sausages, ham hock and smoked lardons

CHICKEN PASSANDA (GF)

originating in lucknow (India) this yogurt based almond chicken curry is mild but does not lack one bit of flavour!

CHETTINAD CHICKEN (GF, DF)

peppery and fiery chicken dish from south india, bursting with fragrant spices

MEATBALLS (DF)

smokey pork meatballs, smoked bacon, fennel and fresh sage

RED BRAISED PORK BELLY (DF)

sticky and rich pork belly slices braised in a aromatic sauce and spring onions

CHICKEN TIKKA MASALA (GF)

marinated grilled chicken thighs served in a delicate mix of makhani sauce and onion, tomato masala

VEGETARIAN & VEGAN:**CHICKPEA, SQUASH AND SPINACH CURRY (VG, GF, DF)**

chunks of butternut, chickpeas and wilted spinach simmered in a lively coconut base

THAI GREEN VEGAN CURRY (VG, GF, DF)

asparagus, mangetout, baby corn, carrots and spinach simmered with fragrant thai flavours that packs a punch

VEGETABLE AND APRICOT TAGINE (VG, GF, DF)

sweet potato, carrots, new potatoes and chickpeas stewed with a variety of warming spices and sweet apricots

YAKI UDON (VG, DF)

thick udon noodles (gf available on request) stir fried with shiitake mushrooms, tenderstem broccoli, spring onions and shredded cabbage

SAG PANEER (V, GF)

originating from north india, a creamy green leafy curry with indian cheese and a little fresh green chilli

VEGETABLE MAKHANAWALA (V, GF)

potatoes, cauliflower, green beans, carrots and peas simmered in a buttery spicy tomato sauce

CAPONATA SICILIANA (VG, GF, DF)

sicilian vegetable stew with aubergines, green olives, celery, raisins and capers

CHILLI SIN CARNE (VG, GF, DF)

red and green lentils, kidney beans and black beans simmered in a warming smokey chilli base

MAPO TOFU (VG, DF)

fiery and deeply savoury dish from the sichuan region with silky tofu and sichuan peppercorns

SOUFICO (VG, GF, DF)

originating from ikaria (greece), a stew of aubergine, courgette, peppers and potatoes with an array of fresh herbs

SIDES:

white basmati rice / wholegrain rice / lime & coriander rice / spicy kimchi rice / rice & black beans / steamed cauliflower rice / spiced cauliflower rice / sauted sweet potato rice / quinoa / couscous / mint and cranberry couscous / herby new potatoes / fried spiced potatoes / roasted sweet potatoes / roasted butternut squash

ACCOMPANIMENTS:

pico de gallo (mexican mains) / thai spiced crackers (thai mains) / som tam (green papaya salad - thai mains) / shirazi salad (persian and north african mains) / house slaw (any main) / dried seaweed (japanese or chinese mains) / pickled ginger (japanese mains) / spring greens (any main) / pineapple pickle (any rich curry main) / tomato and mozzarella salad (italian mains) / celeriac remoulade (french mains) / onion bhajis (indian mains) / poppadoms (indian mains)