

KITCHEN
STREET



STREET FOOD FEAST

A relaxed wedding favourite: fast, flavour-packed and perfect from the Kitchen Street truck.

STREET FOOD LINE-UP

- **Chicken or halloumi gyros**

soft flatbread, fries, salad, tzatziki, chilli sauce and pickles

- **Loaded kebabs**

chargrilled chicken, lamb-style kofta or plant-based option with garlic sauce

- **Big burritos**

chilli beef, chicken tinga or smoky mushroom and bean, rolled with rice and salsa

- **Fresh tacos**

fish, chicken or mushroom with slaw, lime crema, coriander and chilli

- **Aberdeen Angus burgers**

brioche bun, melted cheese, burger sauce, pickles and seasoned fries

DESSERT

- **Warm mini churros**

served with vanilla ice cream, caramel sauce and freeze-dried raspberries

- **Optional late-night add-on**

coffee, hot chocolate or espresso martini-style dessert service

Menus can be tailored for guest numbers, dietary needs and venue facilities.

Thank you for celebrating with us!

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CLASSIC WEDDING MENU

Elegant comfort food with Scottish favourites, polished for a wedding service.

CANAPES

- **Crispy Halloumi Bites**
with hot honey glaze
- **Traditional Haggis Bon Bons**
with creamy brandy pepper mayo
- **Marinated Chicken Satay Skewers**
with peanut sauce

MAIN COURSES

- **Slow-Braised Steak Pie**
served with buttered baby potatoes and seasonal vegetables
- **Beer-Battered Fish & Chips**
with chilli mint crushed peas
- **Roast Chicken**
served with baby potatoes, seasonal vegetables and creamy white wine mushroom sauce
- **Herb-Roasted Fennel, Wild Mushroom & Lentil Roast**
served with baby potatoes, seasonal vegetables and creamy dill and white wine sauce (vegan)

DESSERT

- **Warm Mini Churros**
with vanilla ice cream, caramel sauce and freeze-dried raspberries

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INDIAN WEDDING MENU

Sharing starters, rich curries and a bright mango finish for a colourful wedding feast.

SHARING STARTERS

- **Okra Fries**
- **Onion Bhajis**
- **Gunpowder Potatoes**

MAIN COURSES

- **Chicken Makhani**
buttery tomato curry with fenugreek and cream
- **Lamb Kheema**
slow-cooked minced lamb with peas, spices and fresh herbs
- **Veg Rajma**
kidney bean curry with tomato, ginger and warming spices

DESSERT

- **Mango Lassi Mousse**
with cardamom, pistachio crumb and fresh mango

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MORNING AFTER BREAKFAST

A day-two rescue menu: hot rolls, proper coffee and no guest left wandering hungry.

BREAKFAST ROLLS

- **Build-Your-Own Morning Roll**

choose bacon, fried egg, haggis, Stornoway black pudding and potato scones

- **Scottish Stack Roll**

bacon, egg, haggis and potato scone with brown sauce or ketchup

- **Black Pudding & Egg Roll**

Stornoway black pudding, free-range egg and soft morning roll

VEGETARIAN OPTIONS AVAILABLE

- **Potato Scone & Fried Egg Roll**

simple, hot and very wedding-morning friendly

- **Halloumi Breakfast Roll**

with chilli jam, rocket and a soft morning roll

- **Mushroom & Potato Scone Roll**

with veggie sausage or hash brown available on request

BARISTA COFFEE SERVICE

- **Freshly Made Coffees**

americano, latte, cappuccino, flat white, espresso and hot chocolate

- **Tea & Soft Drinks**

breakfast tea, herbal tea, orange juice and bottled water options

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