



**VICTORIA'S**  
MENUS

### Food stalls

We can provide all kinds of stalls, serving both savoury and sweet food. It works well if the food can be cooked on the stalls in front of the guests. Below are some suggestions, but we are happy to provide more ideas such as Thai or Indian curries

#### Steak sandwiches

Marinated local steak seared on a hot griddle and served in a fresh baguette with caramelized onions, mustards and relish on request

#### Fish and chips

Served in either bamboo or newspaper cones with home-made tartar sauce and tomato sauce

#### Sate grill

A selection of fish, meat and chicken skewered sate, seared and served with various sauces, salsas and dipping sauces, served in bamboo boats

#### Tapas and mezze

A selection of cured meat, marinated vegetables, olives, vegetable fritters and savoury pastries from Spain, Turkey and Greece

#### Laska Lamack

Indonesian coconut soup infused with spices and lime, served with noodles, poached chicken, king prawns and vegetables, served in white rice bowls with spoons

#### Anti pasti

Delicious delicacies from Italy, a colourful selection of salamis, cured hams, chargrilled vegetables, marinated cheese, flat bread and fruit

#### Mini burgers

Home-made lamb, pork or beef burgers with caramelized onions, sauces and relishes

#### Seafood Stall

Fresh king prawns, locally smoked salmon, Dorset crab salad with our home-made soda bread and citrus mayonnaise



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Food Stalls cont.

Cheese and fruit

A choice of English and French cheeses with fresh breads and biscuits and fresh and dried fruit – optional chutney and jams

Dessert

Miniature desserts such as chocolate mousse shots, mini lemon and passion fruit meringue tartlets, lime mousse in chocolate cups, little treacle tarts with clotted cream, triple chocolate brownies – a list can be provided

Ice-cream

We use delicious local ice-cream companies to set up a fun, irresistible ice-cream bike

**PLEASE NOTE. All food items may contain food allergens.**