



The Great Grazing Street Food Menus

Everyone's talking about street food and pop-ups these days and here at Grazing we're not interested in jumping on some trendy bandwagon and following the pack to the local burrito shack or burger joint (although we do love both of these)! Oh no, we're interested in taking the reigns and driving the bandwagon off the beaten track to take you and your guests on a taste bud tingling journey, with our very own twist on some very British classics. So delve into our signature street food menus!



Street Food

Lobster Doughnuts

We're not sure the term "lobnuts" is going to take off but if you try one new food item this year, we highly recommend you make it one of these!

Lightly poached Dorset blue lobster
encased inside a savoury doughnut,
rolled in smoked sea salt and
served with fennel and orange salad

The Great Grazing 'Bacon & Eggs'

Like a great big hug from a friend you've not seen in years - every menu needs a dish like this on it...it'll make you smile.

Whole roasted sides of smoked back bacon
hand carved and served in a crusty roll with
a choice of free range hens or duck egg cooked to your preference -
poached, fried or scrambled and flavoured
with either truffle, chili or spring onions

The Great British Carvery

Shift over Aunt Bessie, this is the real deal, the big daddy, the mut's nuts of yorkies quite frankly! Miss out on this dish at your peril.

28 day aged Scottish sirloin of beef served rare in a giant Yorkshire pudding with whipped horseradish cream, crispy shallots and watercress

Grazing's 'Super Subs'

The Peter Crouch of the culinary world, this sub scores every time! Give it a run out at your next event - you won't regret it.

Soft flour finger rolls filled with cider glazed belly of pork
and seared Scottish scallops with homemade pickled vegetables
and sweet Bramley apple sauce

Slow Braised Ox Cheek Cottage pies

This cheeky little number elevates the humble family favourite to a whole new level, fit for any occasion, complete with its very own saucy twist.

With creamed mashed potatoes and
a Worcester sauce pipette to squeeze



Crispy 'Seaside' Squid

Put your hanky on your head, pull up a deck chair and brace yourself for our taste bud tingling take on this great British Seaside classic.

Thick cut strips of tender Squid
coated in crisp London Pride beer batter
with creamy tartar sauce and lemon wedge -
all wrapped up in a newspaper style cone

Amazing Grazing Goat

We're not kidding around with this dish.....it's seriously good!

Slow braised shoulder of kid goat lightly spiced and cooked in its own juices until it falls from the bone! Wrapped in a warm roti with shaved red cabbage, shredded iceberg lettuce and pomegranate yogurt

Grazing's 'East End' Bagel

Possibly the best bagel this side of Brooklyn and hands down the best thing to come out of the East End since, well ever actually!

Shaved turkey breast, melt in the mouth salt beef
dill pickles, grain mustard mayo and sour cabbage in a chewy Brick Lane
style bagel

Potted Shrimps with Cornish Crab Butter

If you do like to be beside the seaside, there's a good chance you'll love this dish with all the taste of the sea and none of the lousy British weather.

With wild samphire, compressed cucumbers, dried capers
and toasted wholemeal croutes

Shredded Breast of Crispy Lamb

Forget burger sliders, pulled pork buns and gourmet hot dogs, we're pretty sure this may be the nirvana of meat in bread!

Hand carved leg of lamb, studded with anchovies, garlic and mint
with cultured lemon cream in a sour dough roll



How are the dishes served?

As well as being lip-smackingly tasty, all of the dishes on our signature street food menus can be served from food stations/stalls at your events, complete with chefs serving your guests and adding an exciting bit of food theatre to proceedings. Alternatively, all of the dishes can be passed on trays/board/planks by our waiting staff. Dishes are "bowl food" size portions and we recommend allowing 3 to 5 per person.

What next?

Lips tingling and belly rumbling now that you've read our menus? Then call us, email us, pop in to see us, invite us round for a chat, heck just reach out to us in any way you like...we'd love to hear from you.

We'd be delighted to prepare a bespoke quote to fit your event and particular requirements.

Call us on 0207 283 2412 or email partytime@grazingevents.com for a chat, quote and to start planning - we can't wait to start planning a party!



The Last Word.....

Some lovely words from some of our lovely customers...

We can bang on all day about how blooming great our team of talented chefs and hospitality professionals is but we would say that, wouldn't we?! So that you don't just have to take our word for it....here's some kind words from some of our customers....

"Many thanks for all your hard work in bringing our client event to life! Last night was the biggest and best event we have ever hosted in London in the last 10 years! I have received many kudos already today from the firm's CEO and President, who came over from the US, as well as the UK leadership. The food was amazing.

The space looked great too! Your advice throughout was fantastic. I am so thrilled to have found Grazing, and look forward to working with you on many more events."

Lisa, VP Marketing, International Financial Advisory & Investment Banking Firm

"I just have to say a huge thank you for your amazing food and service today and in the run up to this event. I am so grateful to you both. To have Rob's help today was a fantastic bonus and extremely generous of you.

The food was perfect and the waiting staff too.

Please thank everyone involved.

Thank you!"

Ruth, Reception/ Events Hospitality Manager, International Law Firm

"Just to let you know that lunch was a huge success. Thank you so so much, everything was perfect."

Romilly, Office Manager, Property Company