



SOUTHBANK CENTRE FOOD MARKET

STREET FOOD TOUR



INTRODUCTION

We are dedicated to helping you build menus with an inspiring range of irresistibly tasty and on-trend meals that appeal to your customer base; not only vegetarians and vegans but flexitarians and carnivores too! Which is why every three months we grab our note pads and cameras and go on the hunt for the most on-trend, popular street food market in the UK to spark inspiration that feeds into our seasonal recipe inspiration books.

AT **QUORN** WE ARE PIONEERING THE FUTURE OF FOODSERVICE BY INSPIRING CHEFS WITH A DELICIOUSLY VERSATILE INGREDIENT TO HELP THEM TO CREATE MEAT FREE FAVOURITES THAT ARE LESS HARSH ON OUR PLANET.

Having previously toured the country from Leeds to Brighton to Bristol seeing what street food was on offer, this quarter we visited stalls serving some of the best street food that bursts with fresh, vibrant flavours at London's Southbank Centre Food Market.

This tour we got to sample mouth-watering food from nine very different street food vendors who draw their inspiration from around the world, including; delicious mild coconut based Mauritian curry from The Curry Shack, fragrant Mumbai-style Bhelpuri and Moong Dal Dosa from Horn OK and a succulent Beef and Ale Pie from Peatchey Pies.

As this is our sixth street food tour we have started to notice common cuisines across all of the markets we have visited. Whilst we didn't sample the food on offer from stalls offering these common cuisines this time around, we took note of what was on offer to give you a snapshot.



EAST ASIAN



PAD & SEN
Pad Thai
KANJI
Katsu Curry
VIETVAN
Banh Mi

INDIAN



THE INDIAN NEXT DOOR
North Indian Curries

AMERICAN



WOODWARDS FARM
Burgers
HANK'S STREET FOOD
Burgers, Sandwiches
& Loaded Fries



These cuisines have inspired our past recipe development, and you can visit www.quornfoodservice.co.uk for some delicious recipes including: Banh Mi, Pad Thai, Japanese Katsu Curry (also a vegan version), Hawaiian Mango Quorn Vegan Burger, Louisiana Burger, Quorn Korma and Biryani with Root Vegetable Curry.

During our time at the Southbank Centre Food Market we captured photos of the dishes on offer, observed which cuisines were the most popular as well as speaking to each of the vendors to get their insight into the current UK street food scene. We've packaged all of this into the following pages that we'd like to share with you to provide you with some insight hot off the streets to whet your appetite and inspire your menu development!

If you're interested in how we can support you with your meat free menus, get in touch - we'd love to hear from you.

HOW BUSY WERE THEY?

Throughout this document you will see that each stall has been rated for how busy it was on a scale of one to five. One being very quiet through to five being buzzing with queues for food.



THE CURRY SHACK



@shacksouthbank



@CurryShackSE1



£6.50

DISH PRICES

James and Woody have been cooking up a storm at the Southbank Centre Food Market for six years! They have something for everyone, with three chicken curries, all inspired by Woody's wife's trips abroad. A mild coconut based Mauritian curry, a medium spiced Caribbean curry from Tobago and a hot and spicy cajun curry.



OWNERS FAVOURITE

Hot & spicy cajun curry



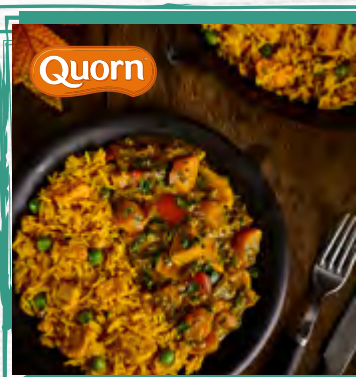
Quorn

OUR RECIPES

Visit www.quornfoodservice.co.uk for our delicious Brazilian Curry, Quorn Korma and Biryani with Root Vegetable Curry recipes

CUSTOMERS' FAVOURITE

All three curries as each appeal to different palettes!



HORN OK



@Horn_please



@Horn_please



Horn Please



£6.00

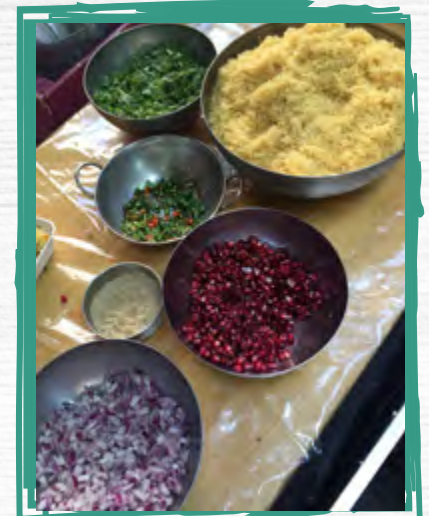
DISH PRICES

This husband and wife duo have been serving traditional vegan and vegetarian Indian street food to the people of London for just over seven years at the Southbank Centre and Borough Market. Gaurav and Sandhya are determined to showcase the best of Indian vegetarian street food, with fresh, fragrant dishes drawn from all corners of the subcontinent, like Moong Dal Dosa (South India), Chana Chaat (North India) and Masala Chai (Western India).



CUSTOMERS' & OWNERS FAVOURITE

Moong Dal Dosa - spiced lentil crepe filled with masala potatoes and served with Chana Chaat and Mumbai-style bhelपुरi



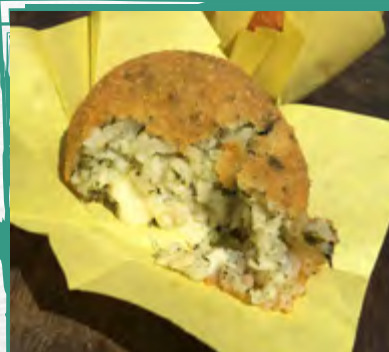
SICILIAN ARANCINI



£3.00-10.00

DISH PRICES

Francesco has been creating Sicilian inspired street food for Londoners for almost six years, his passion is to bring authentic Sicilian food to the UK street food scene. His stall served up sweet cannoli and three types of arancini balls which Francesco advised us were Sicilian staples!

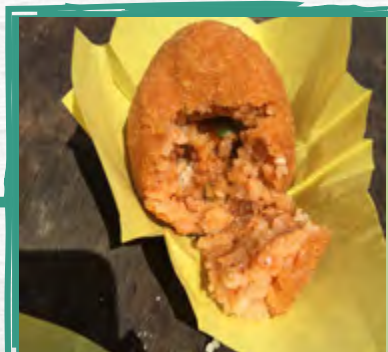


CUSTOMERS' FAVOURITE

Arancini - rice, mushrooms and mozzarella cheese

OWNERS FAVOURITE

Arancini - rice, beef ragu, mozzarella cheese and peas



ARABICA



@arabicafood



@arabicafood



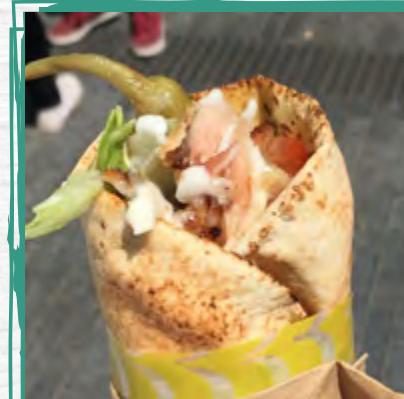
arabicafoodandspice



£5.00-7.00

DISH PRICES

Jad and James met over 10 years ago in Borough Market and they have been creating delicious eastern Mediterranean street food ever since! There is something for everyone at Arabica, carnivores can feast on a free-range chicken shawarma and herbivores can mix and match their favourite mezze or enjoy a freshly cooked falafel wrap with pickles, salad and tahini sauce.



CUSTOMERS' FAVOURITE

Chicken Shawarma Wrap - chicken, shrettuce (shredded lettuce), tomato, pickled cucumbers and garlic sauce wrapped in a charred flatbread

VEGETARIAN DISH

Beiruti Falafel Wrap - three Lebanese-style falafels, shrettuce (shredded lettuce), tomato, pickles, mint, tahini and chilli sauce wrapped in a charred flatbread

PEATCHEY PIES



@peatcheypies



@PeatcheyPies



Peatchey Pies UK



£4.00-5.00

DISH PRICES

Pie and mash is quite simply the most traditional food that London has to offer and Peatchey Pies have the most mouth-watering pies on offer, with all of their pies being homemade in their butchers shop in Grange Park since 1984. They noticed a gap in the market for pie and mash in the street food world and wanted to test the waters for popularity and it seems to be a hit!



CUSTOMERS' & OWNERS FAVOURITE

Beef and Ale - filled with slow reared Scotch chuck steak and thick stout gravy

VEGETARIAN DISH

Veggie Pie - garden peas, sweet carrots and potatoes with thick gravy encased in puff pastry



OUR RECIPE

Visit www.quornfoodservice.co.uk for our delicious Mince & Onion Pie recipe

BREAD TREE



@BreadTreeUK



@BreadTreeUK



£6.00-9.00

DISH PRICES

Bread Tree owners, Rebecca and Cristian, make bruschetta and piadina the way they say families in Italy have done for centuries with no short cuts. The bread they use is from a small bakery in Sicily and their toppings, including pickled aubergines and sundried tomatoes, are all sourced from southern Italy.



CUSTOMERS' & OWNERS FAVOURITE

Traditional Piadina - filled with parma ham, mozzarella, pesto, tomatoes and mixed leaves

VEGAN & VEGETARIAN DISHES

Vegan Piadina - mushroom, chickpea ragu, tomatoes and mixed leaves.

Vegetarian Piadina - pesto, mozzarella, tomatoes and mixed leaves

OUR RECIPES

Visit www.quornfoodservice.co.uk for our delicious Spicy Green Jalapeno Pepper Flatbreads and Piri Piri Flatbreads recipes



ETHIOPIQUES



@ethiopiquest



@Ethiopiquest



£5.00-8.00

DISH PRICES

With much of the Ethiopian population abstaining from all animal products for 208 days of the year, many of the vegetarian and vegan dishes served at Ethiopiquest are traditional dishes eaten during fasting days. Elizabeth Hailu, the founder of Ethiopiquest, has been serving delicious street food inspired by her Ethiopian roots since 2006. In this time, she has dramatically seen the popularity of vegetarian and vegan dishes grow.

CUSTOMERS' & OWNERS FAVOURITE

House Special - chickpeas, spinach, lettuce, red cabbage, lentils, beans and cous cous



SHRIMPY



@shrimpy.markets



@shrimpymarkets



shrimpymarkets



£7.00-8.00

DISH PRICES

Miranda and Stefan, owners of Shrimpy, have one aim - to make good seafood accessible and delicious. And, they have been delivering on that mission by creating delicious dishes that incorporate Scandinavian and British flavours since they first started trading in 2013.



CUSTOMERS' FAVOURITE

The Shrimpster - a shrimp burger served with signature salads in a soft brioche bun with either grilled or dill battered shrimp

THE POLISH DELI



@thepolishdeli



@polish_deli



thepolishdelilondon



£5.50-8.00

DISH PRICES

Owners Magda and Grzegorz own a deli shop in New Malden offering a wide range of delicious and authentic Polish food. They wanted to bring a small slice of what they offer at their deli to a street food format. Their menu is simple but delicious and consists of smoked sausage served in three ways - in a baguette, in a baguette with salad and pickles or with no bread but instead roast baby potatoes, salad and pickles.

CUSTOMERS' FAVOURITE

Lunch Box - pork sausage served with roast baby potatoes, fresh salad and pickles





Marlow Foods Ltd

Station Road

Stokesley

North Yorkshire

TS9 7AB

foodservice@quornfoods.com

www.quornfoodservice.co.uk