



**KERB
EVENTS**



MENU PACK

CHRISTMAS SOCIAL 2026



MAKING YOUR EVENT TASTE BETTER

We've created a bespoke menu pack of the traders
that are available and best suited your event.

Once you have made your selection based on the menus
within we'll organise a tasting at your convenience.

Let us know if you have any questions about the traders menus.



SAVOURY MENUS

One week notice
required for halal

DEENEY'S

Winner of 2nd place in Time Out's Best Festive Sandwiches 2025!

VEGETARIAN

VEGAN

GLUTEN FREE

DAIRY FREE

HALAL

MENU ONE & TWO:

FESTIVE BUNS

Roast Turkey, stuffing, pickled red cabbage, brie, cranberry sauce
Served with fried brussel sprout & gravy for dipping

VEGAN FESTIVE BUNS (Ve)

Roast Chick'n, stuffing, pickled red cabbage, cranberry sauce, vegan cheese
Served with fried brussel sprout & gravy for dipping

OR

FESTIVE TOASTIE

Spiced orange roast turkey, sage stuffing, braised red cabbage, brie & cranberry sauce.
Served with gravy for dipping and crispy brussel sprout and parmesan 'snow'.

VEGAN FESTIVE TOASTIE (Ve)

Spiced orange infused Chick'n, stuffing, pickled red cabbage, cranberry sauce, vegan cheese.
Served with gravy for dipping.



One week notice
required for halal

KOMEX KITCHEN

The Korean BBQ Taqueria!

VEGETARIAN

VEGAN

GLUTEN FREE

DAIRY FREE

HALAL

MENU ONE:

CHRISTMAS TACOS: Each dish is served with freshly baked white corn tortillas and a filled with great selection of meat, fish & veg using fresh seasonal British produce

BRAISED SHORT RIB TACO

Slow-braised beef short rib in gochujang , topped with charred chestnut and celeriac slaw, crispy shallots, and a black pepper and sesame crema.

SPICED PORK BELLY TACO

Five-spice and doenjang glazed pork belly with roasted apple kimchi, winter greens, toasted pumpkin seeds, and smoked chilli mayo.

MISO CURED TROUT TACO

Miso- and citrus-cured trout with pickled fennel, pomegranate salsa, crispy kale, and yuzu crema.

ROASTED SQUASH AND MUSHROOM TACO

Maple-roasted squash, grilled king oyster mushrooms, caramelised onion kimchi, toasted pumpkin and sunflower seeds, and sage-infused chilli oil.



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KOMEX KITCHEN

The Korean BBQ Taqueria!

VEGETARIAN

VEGAN

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DAIRY FREE

HALAL

MENU TWO:

CHRISTMAS BOWLS AND WRAPS (can be served hot or cold)

KOREAN BBQ VENISON (PORK/BEEF OPTION AVAILABLE)

Soy and gochujang venison over ginger rice with miso maple-glazed carrots, crispy kale, ginger rice, and a plum gochujang sauce.

KOREAN ROAST DUCK (CHICKEN OPTION AVAILABLE)

Gochugaru-spiced duck with miso maple-glazed carrots, crispy kale, ginger rice, and a plum gochujang sauce.

MISO COLEY

Roast coley with ginger rice, roasted cauliflower, kimchi butter beans, pickled cucumber, and a citrus-doenjang dressing.

CHESTNUT AND MUSHROOM

Smoked mushrooms and roasted chestnuts with ginger rice, miso maple-glazed carrots, roasted cauliflower, kimchi butter beans and a citrus-doenjang dressing.



Three days notice
required for halal

MOTHER FLIPPER

Recognised as one of the best in the London game, Flippin' burgers since 2012.

VEGETARIAN

VEGAN

GLUTEN FREE

DAIRY FREE

HALAL

MENU ONE:

Baked Buns: brioche bun glazed with butter & sesame seeds

Brisket Bun –

pulled brisket, Swiss cheese, peppercorn mayo, peashoots

Chicken Caesar Bun –

pulled chicken, Swiss cheese, cos lettuce, Caesar dressing

Cauliflower Cheese Bun –

cauliflower cheese, peppercorn mayo, peashoots

Christmas Special

Roast Turkey Bun –

wafer sliced roast turkey, Brie, sage & onion stuffing, cranberry sauce, peashoots



EST 2012

MOTHER FLIPPER

LONDON

Three days notice
required for halal

MOTHER FLIPPER

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VEGETARIAN

VEGAN

GLUTEN FREE

DAIRY FREE

HALAL

MENU TWO:

MF Slice - Square Pizza Served By The Slice

Our signature square pan pizzas are made with a 72-hour fermented dough and baked in traditional Sicilian pans, creating a light, airy crust with a crisp base and edge-to-edge toppings.

The Margarita - plum tomato, mozzarella, basil

The Tomato Ricotta - mozzarella, toasted cherry tomatoes, whipped ricotta, basil

The Pepperoni Hot - tomato base, mozzarella, pepperoni, hot honey

The Bolognese - mozzarella, beef ragu, pecorino

The Veggie Pesto - tomato base, roasted veggies, mozzarella, basil pesto (vegan on request)

Christmas Specials

The Turkey Feast - Sliced roasted turkey, pigs in blankets, béchamel, mozzarella, red currents

The Figgy Pudding - Mozzarella, gorgonzola, roasted chestnuts, honey, brûlée fig



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HALAL

MENU THREE:

Nice Pies - British Staples (served hot or cold)

Chicken, leek, tarragon, cream

Beef shin, carrot, port, rosemary

Celeriac, mushroom, truffle, Comte

Ham Hock, Leek, caramelised onion & Gruyère

Cold Menu:

Traditional Scotch Egg - Soft-boiled egg wrapped in seasoned sausage and golden crumb.
Served with coronation mayo and fresh peashoots.

Traditional Pork Sausage Roll - British free range pork in buttery puff pastry.

Spiced Lamb & Mint Sausage Roll - Free-range lamb with warm spice and fresh mint in buttery puff pastry.

Spinach & Ricotta Sausage Roll - Creamy ricotta and wilted spinach in buttery puff pastry.



NONNA ROSA

Simple, authentic Pasta - just like Nonna used to make

VEGETARIAN

VEGAN

GLUTEN FREE

DAIRY FREE

HALAL

THE MENU:

Choose 1 meat, 1 vegetarian (V), and 1 vegan (VG)

Roasted butternut squash, thyme & gorgonzola (V)

Caramelised sausage ragu, sage & chestnut

Broccolini pesto, balsamic glaze & pumpkin seed pangrattoto (VG)

Alla Norma, smoked aubergine & ricotta (VG)

N'duja Arrabiatta, chorizo crumb & hot honey

Miso cream & wild mushroom (V)

Gluten free pasta available



Halal as standard

RICE BANDITS

Pan Asian Street Kitchen

VEGETARIAN

VEGAN

GLUTEN FREE

DAIRY FREE

HALAL

MENU ONE:

Festive Bao menu

Beef Rendang Bao

Beef Rendang served in a fluffy steamed bun, pickled radish, and optional crispy chilli.

Braised Pork Belly Bao

Tender pork belly braised in Christmas spices and our signature sauce, served in a fluffy steamed bun, pickled radish, and optional crispy chili.

Steamed Vegetable Bun (Cai Bao)

Soft, pillowy buns freshly steamed in bamboo baskets. Each bun is warmly filled with a savoury mix of tender chopped greens and shiitake mushrooms, finished with a light touch of white pepper.

Custard Buns

Steamed buns with sweet custard filling.



Halal as standard

RICE BANDITS

Pan Asian Street Kitchen

VEGETARIAN

VEGAN

GLUTEN FREE

DAIRY FREE

HALAL

MENU TWO:

Rice Bowl Menu

Beef Rendang (Halal) - Balinese style beef curry stewed for 6 hours in a flavourful coconut broth, served with South East Asian Slaw and steamed fragrant rice.

Malaysian Vegetable Curry (Vegan) - Fried tofu, carrots, cabbage, and long beans gently cooked with aromatic spices and coconut milk. Served on a bed of steamed Jasmine rice.

Singapore Butter Chicken (Halal) - Free range chicken thighs cooked in a delicious tomato sauce. Served with South East Asian Slaw on a bed of rice.

Or

Braised Pork Belly - Pork belly slowly braised in Christmas spices till tender and 'melt in your mouth', served with South East Asian Slaw and steamed fragrant rice.



Three days notice
required for halal

WILD ISLES

FARM-TO-FORK. MODERN BRITISH FUSION!

VEGETARIAN

VEGAN

GLUTEN FREE

DAIRY FREE

HALAL

MENU ONE (CAN BE COLD):

Wild Isles is rooted in modern British cuisine, shaped by sustainability, current trends and international influences. Bold yet familiar flavours showcase quality ingredients and provenance.

All core ingredients are sourced from the British Isles with full traceability provided.

Slow-Braised Featherblade of Beef: Braised beef featherblade with roasted celeriac purée, glazed heritage carrots, smoked shallot, cavolo nero and a red wine, juniper and winter berry reduction.

Herb infused Venison Haunch: Roasted venison with chestnut and pearl barley ragout, charred Brussels sprouts, pickled winter berries and a red wine, juniper and winter berry reduction.

Roast Chalk Stream Trout: Roasted trout with burnt leek and potato terrine, braised winter greens, parsley oil and a warm cider beurre blanc.

Charred Delica Pumpkin (Vegan): Charred squash with chestnut and pearl barley ragout, celeriac purée, cavolo nero and a sage and apple dressing.



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WILD ISLES

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DAIRY FREE

HALAL

MENU TWO (CAN BE COLD):

Slow-Roasted Pork Belly

Pressed pork belly with roasted apple, caramelised parsnip, braised red cabbage and a cider and mustard glaze.

Confit Lamb Shoulder

Confit lamb shoulder with Jerusalem artichoke purée, smoked onion, buttered kale and a rosemary and black garlic jus.

Roast Hake

Roast hake with crushed potatoes, charred tenderstem broccoli, samphire and a creamed leek velouté.

Roast Jerusalem Artichoke & Mushroom Ragout (Vegan)

Roasted artichokes wild mushrooms and chestnuts ragout, served with braised red cabbage and black garlic sauce.



THANK YOU

To everyone who comes to kerb — past, present
and future — thank you for supporting independent food traders
and helping to keep the streets more
interesting and delicious as you eat.

Any questions please call or email your event manager.

KERB EVENTS