

LOADED FRIES

CHOICE OF 3 FRIES

MEXICAN

Beef Chilli, Grated Cheese, Guacamole, Garlic Mayo, Jalapeños, Spring Onion.

GREEK

Gyros Meat, Gyro Spice, Rosemary Salt, Feta, Tzatziki.

AMERICAN

Cheese Sauce, Bacon Bits, Grated Cheese, Spring Onions, Crispy Onions, BBQ Drizzle.

ITALIAN

Parmesan, Mozzarella, Pesto Mayo, Sun-dried Tomatoes, Crispy Prosciutto.

SPANISH

Chorizo, Smoked Paprika Aioli, Roasted Peppers, Cheese, Parsley, Spicy Tomato Salsa.

FRENCH

Truffle Mayo, Blue Cheese Dip, Caramelised Onions, Crispy Onions, Chives.

ASIAN

Red Cabbage Slaw, Pickled Red Onions, Hoi Sin Sauce.

PRICE INCLUDES

3 Choice Menu
Setup equipments
Dishes Plates
Chef

HOW IT WORKS

On the day of your event, we'll message you with our estimated time of arrival. We usually arrive around 2 hours before service, and all details are agreed in advance to ensure everything works perfectly for your needs.

We set up our catering area (usually a catering gazebo), tables, fryer, hub, plates, and cutlery.

When it's time to serve, we welcome your guests and serve the food. Guests can choose which fries they'd like, we plate it for them, answer any questions, and explain the menu.

Once service is finished, we clean the area we've been working in and leave it in the same condition as before we arrived.

PAYMENT

To secure your booking, we require a 20% deposit.

The remaining amount can be paid in a way that suits you — we're happy to break payments down into monthly instalments if needed.

The full balance must be paid no later than one week before the event.

PRICE

Price depends on several factors: date, location, menu choices, and number of guests.

Prices start from **£11.95 + VAT**.

