

WELCOME

Let's Go Street Food is a vastly experienced and diverse street food business, serving at thousands of events all over Britain since 2010.

We originally launched our Let's Go Mexicana brand in 2010. Since then we have added 8 more street food stalls, trialling each of them for 3 months at Trinity Kitchen in Leeds, where we mastered these recipes:

LET'S GO MEXICANA
(Mexican Street Food)

ST MONANS FINE FISHERIES
(Fish & Chips)

NEW MENU FOR 2026!
THE LONGHORN STEAK Co.
(Loaded Fries topped with Steak)

BOAR or BEEF
(High Quality Burgers)

LET'S GO DOGS
(Gourmet Bratwurst)

CORNFLAKE CHICKEN
(Coated Chicken Burger)

KEFALONIA NIGHTS
(Traditional Greek Flatbreads)

RUBY MURRAY'S
(The Nation's Favourite)

JAMAICAN' ME CRAZY
(Jamaican Burritos)

NEW FOR 2026!
THE CHICKEN SHOP
(Takeaway Style Chicken)

Scroll down for our full menus.

GET IN TOUCH

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WHY LET'S GO STREET FOOD?

Let's Go Street Food is your one-stop shop - a **complete** street food solution. With our diverse range of menus, we can tailor any of our stalls to fit any tastes, demographics or requirements you may have.

With hundreds of positive reviews and regular clients, we are your fresh and exciting, yet **reliable** option. With a team of four managers on-the-road, we can provide a contingency solution for **any** given situation.

We are amply equipped to offer a **multi-stall option**, where clients book multiple stalls to increase their options through **one** single point of contact.

We are completely **self-sufficient** and don't require a **water** or **power** hookup. Simply find us a place to set up and we can begin serving!

We offer an **all-in service**, which includes packaging, forks, plates, condiments, etc., so you don't have to lift a finger.



We also offer a **bacon sandwich** stand if you want a late-night option to finish off your evening, along with dessert options of **waffles** or **churros**.



All **ten** of our unique menus have vegetarian, vegan, gluten free and halal options.



Where possible, we use **local suppliers** for our produce. Our meat is produced by Dunwood Farm in Staffordshire and is only two miles from our base.



We are highly experienced with events, including festivals such as Leeds Festival and the Isle of Wight Festival, as well as various weddings, birthday parties, and other celebrations. We can serve **anywhere** in **England**, **Scotland** or **Wales**.

All menus are served from our gazebo based stalls with signage hand painted by local artists '**We Are Culla**':



MEET THE TEAM



**CHRISTOPHER
GOWANS**
Owner

After falling in love with street food as a teenager, Chris decided it was the only career he could follow.

Starting the business after university, Chris won the Sheffield Hallam Business Award in 2011 - scooping the £5000 prize. Since then he has grown the business to its current point.

He will be your point of contact throughout the entire service, but still loves to get on the road and serve at events.



**CALLUM
SMITH**
Chef

Having worked as Terry's apprentice at a restaurant in mid-Wales, Callum rose through the ranks eventually taking over as Head Chef.

Callum decided on a change of pace and joined us at Let's Go Street Food where he helps create delicious food week on week.



**TERRY
SHIRLEY**
Senior Chef

Terry has worked as a chef since leaving the British military, working in various restaurants - where he has created British, Pan-Asian and South American menus. There really is nothing this man cannot cook.



**NICK
MORGAN**
Chef

Nick has worked in various locations around Staffordshire as Head Chef - notably The Smokin' Duck in Alsager.

With the Let's Go team being regular customer of the Duck, and being extremely impressed with their service, we offered Nick a role with Let's Go Street Food among our roster of talent.



**ROB
SIMMONS**
Chef

With a background in a world street food restaurant, Rob has spent years creating vibrant tapas-style dishes inspired by global cuisines. Passionate about big flavours, fresh ingredients and quality cooking, he loves bringing exciting street food to life. Rob is proud to be part of the Let's Go Street Food team, serving delicious food at events across the country.



HAPPY CLIENTS

“Firstly, communication was really good. Any initial questions were responded to quickly. Great variety on food choices (we went for 4 different options). Chris & his team arrived on site early & food was freshly prepared & ready on time for our hungry 350 staff. Feedback on all food was fantastic, we would not hesitate to book again for any future events.”

ARTHUR DENNIS (Bus Manufacturer)
Corporate Event, Glasgow, 350 Guests

“Thank you for an amazing service. There were very positive comments about the food and overall engagement. No one went hungry as there was plenty to go round. The team was very pleasant and accommodating. Great to see vegetarians catered for. The bacon butties went down a treat!!! Thank you.”

MINISTRY OF DEFENCE
Corporate Event, York, 100 Guests

“We booked steak sandwiches and Mexican for 100 guests at our wedding. Speedy service and excellent food. Hugely recommend. Bacon sandwiches at night also great.”

Wedding, Stockport, 100 Guests

“Every attendee at the party raved about the food. Fish and chips and Mexican was on offer and I personally had the Mexican that was delish. Would most definitely recommend this company for any events you are planning.”

Birthday Party, Ikley, 100 Guests

“Chris and his team came along and catered for over 800 of our factory workers. The service was quick and the food was hot and of a really good quality and variety - our team loved it! We would highly recommend Lets Go Street Food!”

FRESH AM
Corporate Event, Cambridge, 800 Guests

They provided three days of catering for Cardiff Met accommodation residences, back to back over arrival weekend. The staff were highly organised and very easy to get on with. I welcomed them the first day and helped them orientate themselves, then for the rest of the weekend the staff were very self sufficient.

The food was outstanding and a great value.

CARDIFF METROPOLITAN UNIVERSITY
Corporate Event, Cardiff, 400 Guests

BRANDS WE HAVE WORKED WITH



LET'S GO MEXICANA

Mexican Street Food

Let's Go Mexicana is our original stall and has been trading since 2010. In this time we have perfected authentic Mexican recipes which are always cooked fresh on the day.

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CHICKEN BURRITO

Fajita seasoned chicken breast with a choice of toppings, including homemade salsa, sour cream and jalapenos. Served in a wheat flour tortilla. Can be made halal.

can be
halal

BEEF BURRITO

Slow-cooked beef chilli with a choice of toppings including homemade salsa, sour cream and jalapenos.

FIVE BEAN BURRITO

A blend of beans in chilli with a choice of toppings including homemade salsa, sour cream and jalapenos.

Vg

LOADED NACHOS *with* CHILLI

Corn tortilla nachos topped with cheese and either vegetarian or beef chilli and a choice of our classic toppings.

can be
V

LOADED NACHOS

Corn tortilla nachos topped with cheese and a choice of toppings including homemade salsa, sour cream and jalapenos.

We serve two types of salsa - mild and hot 🌶️🌶️

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We also offer burrito bowls as our healthy option, as it is 543 calories and has 3 of your 5-a-day! Rice, salsa, guacamole, sour cream, jalapenos, pinto beans (v) served with beef and chicken.



ST. MONANS FINE FISHERIES

Traditional Fish and Chips

St Monans Fine Fisheries serves traditional Fish and Chips in our trademark batter. Our family is originally from St Monans on the East Scottish coast and many members of our family were fishermen, giving the impetus for the stall.

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FISH *and* CHIPS

can be
GF

A choice selection of white fish battered in our trademark fluffy batter and fried to golden perfection. Served with our gourmet extra chunky chips - can be gluten free.

CALAMARI *and* CHIPS

Hand cut calamari chunks coated in our trademark fluffy batter, fried and served with salt and pepper.

KING PRAWN *and* CHIPS

Juicy and fresh, our king prawns are served deep fried, coated in our trademark fluffy batter.

SAUSAGE *and* CHIPS

Classic chip shop sausage, deep fried and served with our chunky chips.

Can be removed
for a Halal menu

VEGAN SAUSAGE *and* CHIPS

Vegan chip shop sausage, deep fried and served with our chunky chips.

Vg

DEEP FRIED HALLOUMI *and* CHIPS

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Delicious chunks of deep-fried halloumi - crispy on the outside and melted on the inside. Served with our chunky chips.

Add on mushy peas, curry sauce and gravy for an additional cost.



NEW MENU FOR 2026!

THE LONGHORN STEAK Co.

Longhorn Beef Minute Steak on Loaded Fries

The Longhorn Steak Co. serves locally reared and rare breeds of beef with the exclusive Longhorn cattle from our local farm. Thin slices of steak are then laid across our delicious loaded fries.

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On top of crispy loaded fries is our sliced Longhorn beef minute steak.
You can top this with one of the following:

GARLIC BUTTER SAUCE



TRUFFLE OIL *and* PARMESAN



BLUE CHEESE SAUCE

Vegan Loaded Fries also available.

Vg

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All items in this menu are gluten free.

GF



BOAR *or* BEEF

Locally Reared Boar or Beef Burgers

'Boar or Beef' exhibits our locally reared Wild Boar or Beef burgers which are served in toasted brioche buns with crispy salad.

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CLASSIC BEEF *or* BOAR BURGER

Served in a toasted brioche bun with crispy lettuce and onion. Served with crispy fries - also available as a gluten free salad.

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CHEESY BEEF *or* BOAR BURGER

Served in a toasted brioche with melted cheese, crispy lettuce and onion. Served with crispy fries - also available as a gluten free salad.

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BLUE BEEF *or* BOAR BURGER

Served in a toasted brioche with melted blue cheese, crispy lettuce and onion. Served with crispy fries - also available as a gluten free salad.

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PULLED BEEF *or* BOAR BURGER

Served in a brioche bun with melted cheddar, crispy lettuce, onion and topped with pulled pork. Served with crispy fries - also available as a gluten free salad.

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MOVING MOUNTAINS VEGAN BURGER

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Delicious, ground-breaking plant based vegan burger - served in a toasted brioche bun with crispy lettuce and onion. Served with crispy fries.

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All can be served as a delicious gluten free salad option
(except Moving Mountains vegan burger)

GF



CORNFLAKE CHICKEN BURGERS

Cornflake Battered to Perfection

Let's Go Chicken Burgers serves hand cut chicken breast battered with flour and a seasoned cornflake coating. It is then deep fried to create a crispy crunch coating with a juicy centre.

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CLASSIC CHICKEN BURGER

A freshly fried chicken fillet served on a brioche bun with lettuce, cheese and crispy onion.

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BUTTERMILK RANCH CHICKEN BURGER

A freshly fried chicken fillet served on a brioche bun with lettuce, cheese, crispy onion and buttermilk ranch sauce.

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KOREAN BBQ CHICKEN BURGER

A freshly fried chicken fillet served on a brioche bun with lettuce, cheese, crispy onion and Korean BBQ sauce.

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MOVING MOUNTAINS GF HOTDOG

Delicious 8 inch vegan hot dog served with cheese and crispy onion.

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All dishes are served with crispy fries.

All can be served as a delicious gluten free salad option.

Can be Halal if required.



LET'S GO DOGS

German Style Gourmet Bratwurst

Let's Go Hot Dogs serves German bratwursts with New York style toppings. The stall also has the option to convert to an all Christmas stall where any bratwurst can be wrapped in bacon to create a large pig-in-blanket, with the stall front dressed in a New York Christmas theme.

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THE OG

Our original wild boar bratwurst served with cheese and crispy onion. We recommend ketchup and mustard sauce from our sauce table.

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THE HOT ONE

Our original wild boar bratwurst served with cheese, jalapenos, crispy onion and beef chilli. We recommend bbq sauce from our sauce table.

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THE PULLED ONE

Our original wild boar bratwurst served with cheese, crispy onion and pulled pork. We recommend chipotle sauce from our sauce table.

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THE VEGAN ONE

Vg

Our regular brat in vegan style served with crispy onions.

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All stalls have vegan, vegetarian and gluten free options

V Vg GF



KEFALONIA NIGHTS

Traditional Greek Flatbreads

Inspired by our travels around the Mediterranean, we offer a range of Greek style flatbreads served with delicious fillings and crisp salads. We recommend the mint and yoghurt sauce!

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CHICKEN GYROS

Served on a toasted flatbread with fries, lettuce, tomato, cucumber and a traditional yoghurt and mint sauce.

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LAMB KOFTA

Served on a toasted flatbread with fries, lettuce, tomato, cucumber and a traditional yoghurt and mint sauce.

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TOASTED HALLOUMI KEBAB

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Served on a toasted flatbread with fries, lettuce, tomato, cucumber and a traditional yoghurt and mint sauce.

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FALAFEL WRAP

Vg

Served on a toasted flatbread with fries, lettuce, tomato, cucumber and a traditional yoghurt and mint sauce.

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All can be served as a delicious gluten free salad option.

GF



RUBY MURRAY'S

The Nation's Favourite

For many years all of our chefs favourite meal has been 'Britain's favourite dish': a curry. After years developing our recipes (trying to impress each other whilst working on the road) - we decided it was a must to have on our menu.

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CHICKEN BALTI (*medium*)

GF

Chopped onions are cooked with a mix of Indian spices then blended with chicken and chopped tomatoes. Served with rice and naan.

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CHICKEN TIKKA MASALA (*mild/medium*)

GF

Chopped onions are cooked with a mix of Indian spices then blended with chicken, chopped tomatoes and double cream. Served with rice and naan.

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CHICKPEA CURRY (*medium*)

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GF

Chopped onion are cooked with a mix of Indian spices then blended with chickpeas and chopped tomatoes. Served with rice and a naan.

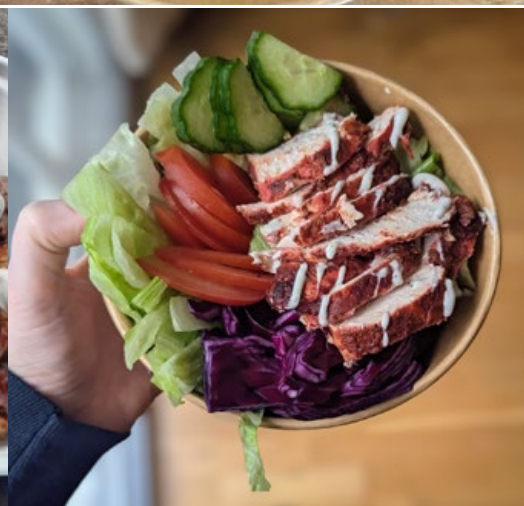
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All stalls have vegan, vegetarian and gluten free options

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Vg

GF



JAMAICAN' *me* CRAZY

A Bowl Straight From the Caribbean

On a base on coconut rice, beans and fresh pineapple salsa,
you can pick one of the following filling:

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JERK CHICKEN THIGH

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SLOW COOKED BEEF

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MIXED BEAN *and* JACKFRUIT STEW

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All stalls have vegan, vegetarian and gluten free options

V Vg GF



THE CHICKEN SHOP

The Great British Classic

The chicken shop is now a Great British institution which could not be ignored by Let's Go Street Food. Two freshly coated chicken tenders and placed on a bed of waffle fries and served with our house slaw, cheese and crispy onion

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THE HOT ONE

Two freshly coated chicken tenders and placed on a bed of waffle fries and served with our house slaw, cheese, crispy onion and hot piri-piri sauce

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THE Milder ONE

Two freshly coated chicken tenders and placed on a bed of waffle fries and served with our house slaw, cheese, crispy onion, and bbq sauce or buttermilk ranch sauce

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All stalls have vegan, vegetarian and gluten free options



EXTRAS

These packages are only available as an add-on package with another stall.

CRIMBLE CRUMBLE

An Indulgent Favourite

Freshly baked, we top our cooked apple or apple and blackcurrant fruit base with our crunchy crumble toppings. This is prepared in front of our customer and topped with custard or cream.



DIPPED DESSERTS

Deliciously Decadent Desserts

On a skewer, we place a mixture of your favourite assorted dessert pieces such as chocolate brownie, flapjack, marshmallows and waffle. This is then dipped in decadent warm chocolate or caramel and served with sprinkles such as crushed smarties and twix.





Late Night **BACON ROLLS** *The Add-On Package of Kings*

Feeling peckish late on, but a full stall is too much? we offer a bacon sandwich stand if you want a late-night option to finish off your evening. This is only available as an add-on package with another stall.



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