



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)

THE LONGHORN STEAK Co.

(Steak Sandwiches)

BOAR or BEEF

(High Quality Burgers)

LET'S GO DOGS

(Gourmet Bratwurst)

CORNFLAKE CHICKEN

(Coated Chicken Burger)

KEBABYLON

(Kebabs)

JAMAICAN' ME CRAZY

(Jamaican Burritos)

RUBY MURRAY'S

(Curries)

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 **nine** 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**':



Call or message Chris for no-obligation quote - 07929361212

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.



**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.



**DANIEL
PERKINS**
Senior Manager

Dan has worked in hospitality almost his entire career, from managing wedding venues, the Botanist (Leeds), and running a Formula One events roadshow.

Well known for his cheerful and positive outlook, he is well and truly our 'front of house' specialist.



ETHAN BALL
Assistant Manager

Ethan has worked for us as a part-time member of staff for many years whilst a student. After a brief stint in the corporate world, he decided there was much more fun to be had in the world of street food.

With his years of event experience, he is supporting the more senior managers with larger events and managing smaller events.



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.

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BEEF BURRITO

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

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FIVE BEAN BURRITO

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

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Vg

LOADED NACHOS *with* CHILLI

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

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can be

V

LOADED NACHOS

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

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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 home made beer batter and fried to golden perfection. Served with our gourmet extra chunky chips - can be gluten free.

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CALAMARI *and* CHIPS

Hand cut calamari rings coated in our homemade beer batter, fried and served with salt and pepper.

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KING PRAWN *and* CHIPS

Juicy and fresh, our king prawns are served deep fried, coated in our home-made beer batter.

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SAUSAGE *and* CHIPS

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

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VEGAN SAUSAGE *and* CHIPS

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

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BATTERED HALLOUMI *and* CHIPS

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Delicious chunks of crispy, deep-fried halloumi served with our chunky chips.



THE LONGHORN STEAK Co.

Locally Reared and Rare Breed Steak Sandwiches

The Longhorn Steak Co. serves locally reared and rare breeds of beef with the exclusive Longhorn cattle from our local farm. We thinly slice the steak to create the perfect ingredient for our steak sandwich.

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CLASSIC STEAK SANDWICH

Served on a toasted brioche bun with crispy lettuce, onions and lashings of Jack Daniel's mayo. Served with chunky fries - also available as a gluten free salad.

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BLUE CHEESE STEAK SANDWICH

Served on a toasted brioche bun with crispy lettuce, onions and lashings of blue cheese mayo and stilton. Served with chunky fries - also available as a gluten free salad.

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CHORIZO CHEESE STEAK SANDWICH

Served on a toasted brioche bun with piri-piri sauce, chorizo, melted cheese, crispy lettuce and onion. Served with chunky fries - also available as a gluten free salad.

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BACON *and* BRIE STEAK SANDWICH

Served on a toasted brioche bun with onion chutney, grilled brie, bacon, crispy lettuce and onion. Served with chunky fries - also available as a gluten free salad.

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MOVING MOUNTAINS VEGAN BURGER Vg

Delicious, ground-breaking plant based vegan burger - served in a toasted brioche bun with crispy lettuce and onion. Served with chunky fries - also available as a gluten free salad.

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All dishes are served with chunky fries.
All can be served as a delicious gluten free salad option.

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 and Jack Daniel's mayo.

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CLASSIC BEEF *or* BOAR BURGER

Served in a toasted brioche bun with crispy lettuce, onion and lashings of Jack Daniel's mayo. Served with chunky 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, onion and lashings of Jack Daniel's mayo. Served with chunky 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, onion and lashings of blue cheese mayo. Served with chunky 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 chunky fries - also available as a gluten free salad.

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MOVING MOUNTAINS VEGAN BURGER Vg

Delicious chunks of crispy, deep-fried halloumi served with our chunky fries.

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

Delicious, succulent chicken breast cornflake battered to crispy perfection. All burgers are served in a toasted brioche bun and the attendees have a choice of crispy lettuce and onion, a range of cheeses and sauces.



All meals can be served as a salad so are gluten free (GF). This stall can be 100% halal if requested, we have found this has worked well at events who have a large number of guests requesting halal food.

Served with mountains of chunky fries.

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MOVING MOUNTAINS VEGAN BURGER

Delicious, ground-breaking plant based vegan burger - on a toasted brioche bun, with a choice of crispy lettuce and onion, a range of cheeses and sauces.



Served with mountains of chunky fries.



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 CHRISTMAS DOG

A giant pig-in-blanket with stuffing and cranberry sauce, lovingly wrapped in bacon.

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THE GERMAN

Served with sauerkraut, gherkin, crispy onion and curry ketchup sauce.

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THE HOT ONE

Served with chilli con carne, japanenos and chipotle sauce.

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THE PULLED PORK DOG

Topped with pulled pork, bbq sauce sauce and crispy onion.

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THE VEGAN DOG

Our regular brat in vegan style served with gherkin and sauerkraut.



KEBABYLON

Traditional Turkish Inspired Kebabs

Our signature kebabs - inspired by Turkish cuisine - with four options of lamb kofta, slow roasted chicken, toasted halloumi or falafel. With this we can offer a lighter lunch which isn't too carb heavy, but is equally delicious.

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LAMB KOFTA

Served in a toasted naan topped with lettuce, house slaw and a traditional yoghurt/mint sauce.

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SLOW ROASTED CHICKEN

Served in a toasted naan topped with lettuce, house slaw and a traditional yoghurt/mint sauce.

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TOASTED HALLOUMI KEBAB

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Served in a toasted naan topped with lettuce, house slaw and a traditional yoghurt/mint sauce.

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FALAFEL NAAN WRAP

Vg

Served in a toasted naan topped with lettuce, house slaw and a traditional yoghurt/mint sauce.

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

GF



JAMAICAN' *me* CRAZY

Jamaican Style Jerk Burritos

Our take on Jamaican street food with layered wraps which include rice and peas; jerk chicken or chilli beef; coleslaw, and jerk sauce, all rolled up in a closed wrap. We also offer a vegan 5 bean chilli wrap, or a bowl as a gluten free option.



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.



CHICKEN BALTI (*medium*)

GF

Served with rice and naan and topped with yogurt and mint sauce and mango chutney. Gluten free.



CHICKEN KORMA (*mild*)

GF

Served with rice and naan and topped with yogurt and mint sauce and mango chutney. Gluten free.



CHICKPEA CURRY (*medium*)

V

GF

Served with rice and naan and topped with yogurt and mint sauce and mango chutney. Gluten free.

CHINESE LANTERN

Classic Chinese Cuisine

Another of our favourite dishes is Chinese! With this, we have developed our own take on the classic Chinese dishes.

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CHICKEN CHOW MEIN

A mix of sliced seasonal vegetables and chicken stir fried in our woks then mixed with our blackbean sauce and noodles.

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VEGETARIAN CHOW MEIN V

A mix of sliced seasonal vegetables stir fried in our woks then mixed with our blackbean sauce and noodles.

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SWEET *and* SOUR CHICKEN

We toss fresh and diced chicken breast in a seasoned marinade before mixing with our blended sauce to create the perfect balance between sweet and sour.



EXTRAS

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

WAFFLES ‘n’ THINGS

Belgian Style Gourmet Waffles

‘Waffles and Things’ is our fresh Belgian style waffles stall. We top the waffles with whipped cream, caramel or chocolate sprinkles then strawberry, caramel or chocolate sauce. This is a great way to extend the street food experience at your event, so guests with a sweet tooth can indulge even more.



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.



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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