

FOOD & DRINK





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FESTIVAL OF EDUCATION

Wellington college

FOOD & DRINK



FESTIVAL FOOD

This year we have partnered with KERB catering to provide attendees with a true festival experience. Across the site there will be a selection of street-food style outlets. We advise attendees to budget around £10-£12 for lunch and a drink. There is no cash machine on site, but traders will take cards. Further food and drink options will be available on site from the V&A Cafe.















Be sustainable bring your own water bottle

We're trying to improve the Festivals sustainability this year. Water fountains will be available across the site.



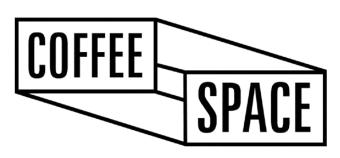






COFFEE SPACE





We are passionate about raising the standard of coffee served at events. We buy from a variety of the top roasters on the UK allowing us to pick and choose our favourite beans available at the time from small speciality farms. All our Baristas have at least 2 years experience in the speciality coffee industry so you can be sure your cup is created to the highest standards

MENU & PRICES:

Espresso/Black	£2.50
Flat White/Latte/Cappuccino	£3
Iced Latte	£3.50
Tea	£2
Hot Chocolate	£3
Brownie	£2.50
Assorted muffins	£2.50
Pastry	£3
Croissant	£3
Karma Cola	£2
Cano Water	£2
Juice	£2.50



GREEDY KHAO





Greedy Khao was founded by Thai foodie Faai Kerdphol and business partner Lee Bardon. They serve flavour-packed, 100% plant-based Thai food, as seen on BBC and Netflix

MENU:

- Classic Red Curry (Ve); Chunks of butternut squash & deep-fried puffed tofu bursting with creamy and moreish red curry sauce served with jasmine rice
- Chik'n Green Curry with Jasmine Rice; (Ve)
 Succulent vegetarian chik'n, crunchy bamboo shoots & plump aubergines

Price: £8



LORDS OF POKE





We serve vibrant, fresh cut, California inspired poké! All our fish sustainably caught and of the highest quality, sashimi grade from a specialised sushi fish supplier.

MENU:

- Sesame Tuna served with kimchi cucumbers, edamame, pineapple and pickled ginger
- **Korean salmon ceviche** served with kimchi, charred broccoli, shaved radish and bean sprouts
- Miso salmon served with mango, sweet pickled beets, charred corn and shaved radish
- **Hoisin roast chicken** served with edamame, kimchi cucumbers, bean sprouts and sesame carrot
- Teriyaki tempeh and pickled shiitake served with edamame, seaweed salad, sesame carrot and shaved radish (Ve)

Pricing:

 Fish
 £8.50

 Chicken
 £8

 Veg
 £7



MOTHER FLIPPER



EST 2015

MoTher Flipper

LONDON

No patty left unturned to execute one of the best burger offerings around. Mother Flipper serves proper homemade burgers and sides. 100% chuck mince from farms in Kent and demi brioche buns.

MENU:

- Mother Flipper Cheese Burger ketchup, mustard, red onion, pickle, american cheese
- The Veggie Flipper sweetcorn fritta, ketchup, mustard, red onion, pickle, american cheese
- Fries £3

Pricing:

Mother Flipper £7 Veggie £7



ONLY JERKIN





Only Jerkin' is dedicated to celebrating the spirit of the Caribbean through lip-smacking flavours, music and all round experience.

All of our chicken is marinated for 48 hours to ensure it's super tender and tasty. Our chicken is then triple dipped in seasoned flour and our signature batters; ginger beer or cream soda. Once fried expect some serious flavour and crunch! If that wasn't enough we have a selection of homemade sauces including our famous jerk gravy... plus jerk seasoned skin on fries and creamy slaw!

MENU:

- Fried jerk chicken nuggets served with jerk fries and creamy coleslaw
- Fried jerk cauliflower served with jerk fries and creamy coleslaw
- Both options are triple dipped in a ginger beer batter with a selection of homemade dips
- Homemade Dips; Jerk ketchup, Chilli mango aioli, Lime and coriander mayo

Pricing:

Chicken £9
Cauliflower £8



NAZARI





Nazarí draws inspiration from Al-Andalus Moorish cuisine, incorporating the best of Mediterranean and Middle Eastern food tradition.

MENU:

- Pulled Chicken; Served with hummus, green salad and a red and white cabbage slaw slathered in pomegranate molasses and topped with pomegranate seeds
- Falafel made with organic fava beans (Ve);
 Served with hummus, green salad and a red and white cabbage slaw slathered in pomegranate molasses and topped with pomegranate seeds
- Halloumi (V); Served with hummus, green salad and a red and white cabbage slaw slathered in pomegranate molasses and topped with pomegranate seeds

Pricing:

Falafel	£6.50
Chicken	£8
Halloumi	£8
Chicken and Halloumi	£8.50
Falafel and Halloumi	£7.50
Chicken, Falafel and Halloumi	£9



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