

Live-Fire Street Food



WINTER EVENTS / CORPORATE PARTIES / PRIVATE GATHERINGS

MODA FOOD turns festive classics into a boutique, clean-label street food experience - fresh from the hatch, live-fired to order, and engineered for high-volume winter service.

MADE TO ORDER

• CLEAN-LABEL

• UNDER 45-SECOND SERVICE TARGET

01 LIVE-FIRE FESTIVE MAINS

The Festive Norfolk Turkey Smash Burger

Dual-seared British turkey smash patties, alpine Gruyere, sage and onion pork stuffing, crispy smoked bacon and sweet spiced cranberry relish in a warm toasted brioche bun.

The 30-Day Aged Festive Beef Brisket Burger

Dual premium British beef brisket smash patties, mature cheddar, crispy onion haystacks and a rich spiced mulled-wine BBQ glaze in a toasted brioche bun.

Festive Saffron & Cranberry Chicken Gyros

Tender live-grilled saffron chicken breast, crisp winter slaw, spiced cranberry-chilli relish and house garlic aioli folded into a warm flatbread.

Plant-Forward Yuletide Smokehouse Burger

V / VG / GF / DF

Smoky artisan plant-based patty, vegan cheddar, sage stuffing, house cranberry relish and garlic aioli in a toasted gluten-free vegan bun.

02 FESTIVE SIDES

Festive Dirty Pigs-in-Blankets Fries

Triple-cooked skin-on fries with honey-glazed British mini pigs-in-blankets, warm craft cheddar sauce, crispy sage and cranberry drizzle.

Festive Halloumi Fries

VEGETARIAN

Golden Cypriot halloumi dusted with sumac and cinnamon, finished with pomegranate molasses, fresh mint and spiced yoghurt.

03 WINTER WARMERS

Warm Cinnamon Sugar Churros & Spiced Chocolate

VEGETARIAN

Crispy live-fried Spanish churros dusted with cinnamon sugar and served with warm dark Belgian chocolate dipping sauce.

Signature Artisan Barista & Mulled Bar

Single-origin Arabica gingerbread and cinnamon lattes, spiced luxury Belgian hot chocolates and non-alcoholic mulled winter berry punch.

EVERY FESTIVE MAIN INCLUDES

Rosemary & sage salt-dusted skin-on fries, served fresh from the hatch.

Premium by design.

01 Clean-Label Promise

No cheap industrial seed oils, processing fillers or artificial additives. 100% British outdoor-reared meats, sustainable produce and whole natural fats.

02 Dietary & Allergen Assurance

Dedicated fryer bays and preparation lines for Vegetarian, Vegan, Gluten-Free and Halal menu options, with strict separation protocols.

03 100% Off-Grid Capability

Boutique mobile units with internal digital power-cell inverters and onboard water loops, designed to operate without venue utilities.

04 Tier-One Corporate Credentials

Avetta Approved. 5-Star Food Hygiene Rating. £10M Public Liability Insurance. Trusted by Bentley Motors, Amazon, Scania, Silverstone Circuit and the British Royal Family.

05 2026 SEASON PACKAGES

FESTIVE STREET FOOD

Choice of festive main + rosemary & sage skin-on fries.

ALL-INCLUSIVE FEAST

Festive main + fries + hot churro dessert or barista hot drink.

FLEET MOBILISATION

Transit, site staging and RAMS submission, tailored to the event location.

BESPOKE FESTIVE BOOKINGS

Packages can be tailored to guest numbers, service style, event duration, location and logistical requirements. Contact our booking team to discuss your festive event.

NOVEMBER / DECEMBER 2026

Book your winter date early.

Corporate Christmas Parties / Brand Activations
Christmas Markets / Private Festive Gatherings