## Bran's beef burgers

Our mouth-watering, flame grilled burgers are cooked on a wood fired barbecue and made using only 100% grass-fed Scottish beef.

Topped with a range of tasty garnishes, including home-grown salad items and a selection of Cornish cheeses, and served in a soft, brioche bun which has been made using Cornish dairy products and top-quality flour from Canada.

All of our burgers are packaged in recyclable cardboard boxes and our charcoal wood ashes are turned into natural fertilizer and used to grow our salad garnishes!



\*Although our beef has a fairly high fat content, we cook in a health conscious way and you can choose whether you add more calories by adding cheese or not! And, we all know that salad is good for you!



Baked in our large A-grade industrial ovens at our bakery in St Austell and made according to our secret family recipe, our vegan pasties use only the finest plant based ingredients.

Our puff pastry uses the highest quality flour from Cornish mills and vegetable fat in the form of 'sustainably certified' palm oil. All of our vegetables are grown within ten miles of our shop.

Our scrumptious pasties are all served in bags made from recycled paper and we will even travel to your event on our old fashioned baker's bicycle (with a large basket on the front).

Nutrition: Although relatively high in calories (746 calories per pasty), just one of these will keep you full for hours! It's a full meal in a convenient pastry parcel.

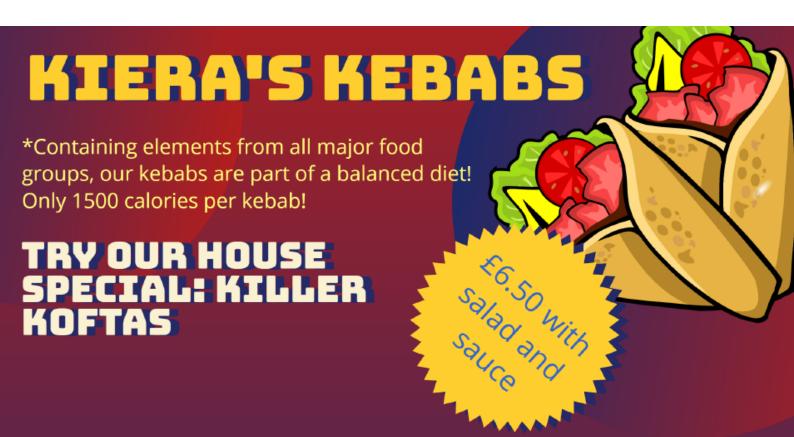
A taste of the tropics all in one bite! Our scrumptious pineapple jam filled doughnuts are inspired by flavours of the rainforest- which is where lots of our ingredients come from! Many of the products that we use are Fairtrade. Including flour, sugar and pineapples all grown in tropical regions of the world before being flown to our factory near Newquay.

## Jamies 50p each or 5 for £2.20 Doughnuts

We deep fry all of our doughnuts in palm oil (also from the tropics) as it has a high smoking point and a neutral flavour, it is great for getting the perfect texture on the outside of our crispy doughnuts!

Our hot doughnuts are fried and filled to order in the back of our converted, petrol lorry. Our doughnuts are served in cardboard containers. We also provide paper napkins made from recycled materials.

Nutrition: Although high in sugar, did you know that palm oil contains no cholesterol or trans-fats and is one of the healthiest options for deep frying?



Inspired by the flavours of Greece, our succulent lamb Koftas are made using 100% finest New Zealand lamb and a blend of aromatic spices from across the Mediterranean. All of our kebabs are cooked to perfection, in front of your eyes, on our gas powered barbecue and then wrapped in a warm flatbread made with traditional Greek flour.

Each Kebab is wrapped in grease proof paper to help all of our delicious ingredients stay put and help you to keep your hands clean!



We pitch up at your venue in one of our fleet of diesel vans and will bring with us everything that we could possibly need for the event-including gas powered heaters to keep our customers warm while they wait for their food!

## Robbie's 'Pick up a Poppadom'

3 poppadoms and a selection of dips (ideal for sharing)
£1.50

Our delicious hand-crafted poppadoms are produced in Wadebridge and made using flour that is grown and milled in Cornwall. Our chutneys and sauces are produced by a Cornish company who only use locally grown, seasonal vegetables.

Our freshly cooked poppadoms are fried in vegetable oil (which is disposed of via 'food truck cooking oil recycling'- where the used oil is collected by a professional oil recycling service) and are served in paper bags. All of our sauces are served in recyclable cardboard pots.

## YOU CALL. WE DELIVER

We deliver our poppadoms to your event and cook them on demand in our converted, diesel ice-cream van.

**Nutrition:** Although delicious, our poppadoms have a high fat content due to the way that they are cooked and some of our sweeter sauces contain lots of sugar.

