

ESTABLISHED

LONDON 2019

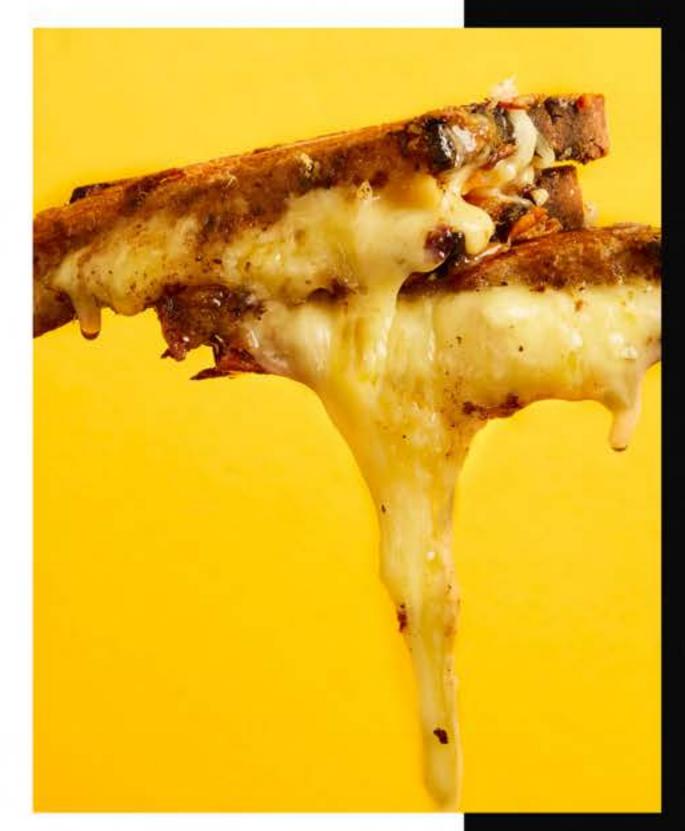


THE CHESE TOASTER

We are a London based street food company serving flat-iron cheese toasties. We combine award winning British cheese with the finest ingredients between slices of crunchy artisan sourdough.

The Cheese Toaster was formerly a working Horse-box and has been converted into a giant toaster on wheels. We like to think that we can get a few smiles as well as serving delicious food.

We specialise in event catering, our food is the perfect parter with a pint of beer or as a late night snack at your event. We use only the finest seasonal ingredients and we love making our own pestos, pickles and slaws!



TOASTIES

FLAT-IRON SOURDOUGH CHEESE TOASTIES

VEGGIE OPTIONS

CHEESE N ONION

Caramelised onion, red onion chutney, crispy shoestring onions, The Cheese Toaster signature cheese blend

THE FUN GUY

Garlic chestnut mushrooms, caramelised leeks, parsley, The Cheese Toaster signature cheese blend

HEY PESTO

Sun-dried tomatoes, Fior di Latte Mozzarella, basil and pesto

THE GRATE GOAT

Goats cheese, honey, walnut and braised pears



TOASTIES

FLAT-IRON SOURDOUGH CHEESE TOASTIES MEAT OPTIONS

THE SPICY BOY

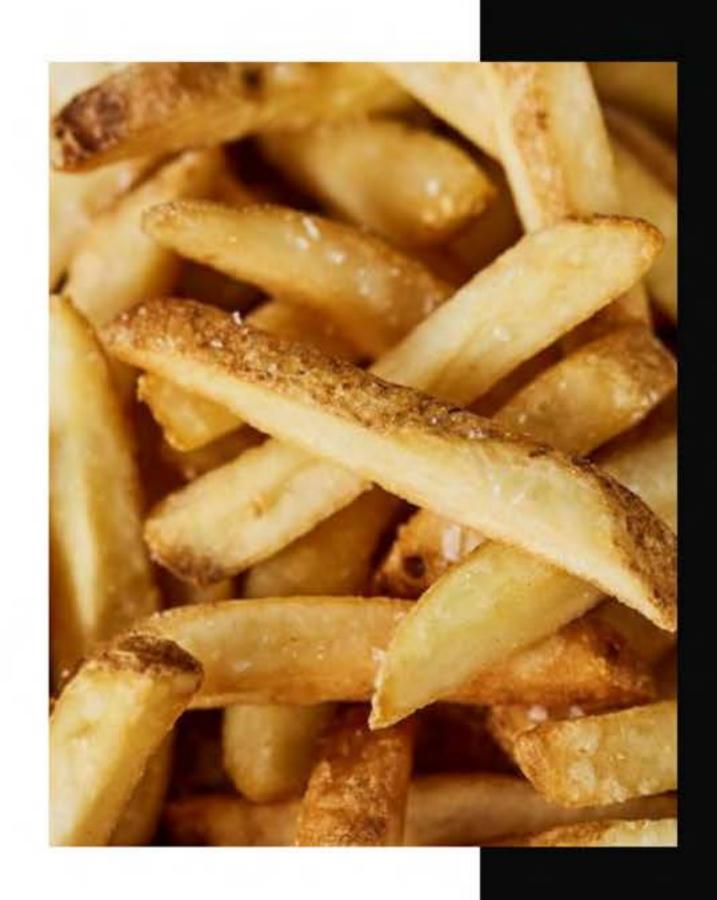
Chorizo, Jalapeños, Sriracha and The Cheese Toaster signature cheese blend

THE FULL HAM

Free-range honey and maple home-roast ham, caramelised red onion, dijon mustard, rocket, The Cheese Toaster signature cheese blend

THE REUBEN

Salt beef, pickles, sauerkraut, Russian dressing, The Cheese Toaster signature cheese blend



LOADED FRIES

TRUFFLE FRIES

Skin on fries served with truffle oil and grated parmesan cheese

TOASTER FRIES

Skin on fries served with, pancetta, baconniase, chives and topped with molten cheese

CHEESY CHIPS

Skin on fries served with molten Cheddar cheese.

BUFFALO FRIES

Skin on fries served with blue cheese sauce, buffalo sauce, crumbled Stilton and spring onions



ICE CREAM SANDWICHES

BY HAPPY ENDINGS

THE MALTY ONE

Malted milk parfait between oaty biscuits, magic malt crumbs, half-dipped in Original Beans Femmes de Virunga 55% milk chocolate.

THE NAUGHTY ONE

Miso salt caramel parfait between squidgy slices of chocolate Guinness cake and soy dulce de leche.

STRAWBERRY SHORTY

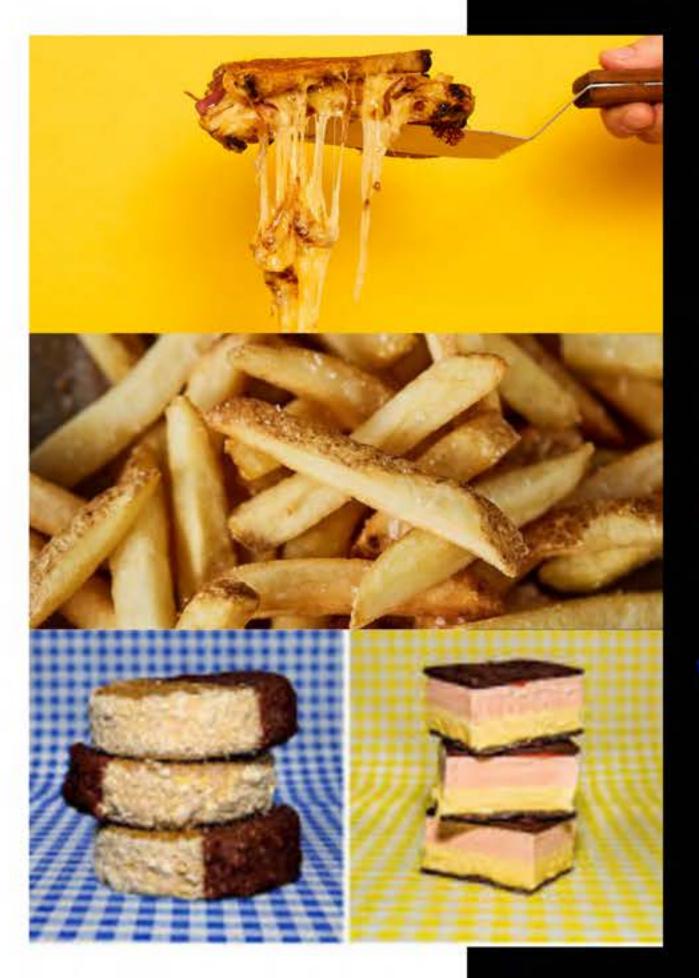
Strawberry cheesecake parfait, vanilla marshmallow, strawberry jam, and a hint of Original Beans Cru Virunga 70% dark chocolate, between buttery brown sugar shortbread.

TRES LECHES

Three milks parfait and salted Dulce de Leche sandwiched in between layers of sponge cake.

EAST SIDE VEGAN

Cashew, corn and mal "icecream", smokey salted caramel and miso corn cookie parfait, in a chocolate biscuit with dark cocoa nibs.



COMPANIES WE WORK WITH

MARVEL

ZSI LONDON ZOO

NETFLIX

















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FILM AND TV CREDITS









































FESTIVALS AND EVENTS









RHS
HAMPTON
COURT PALACE
GARDEN FESTIVAL





HOUGHTON





CASE STUDY



Tasked with providing food for a screening of 'The Suicide Squad' at Westminster Abbey, we served 300 portions before the movie started.

Over two and a half hours we served high-profile guests, production staff, cast and crew – having been given only three days' notice.

We provided a custom menu for the client using The Suicide Squad logo and themes. This catered for a specific range of dietary requirements, including gluten free and vegan options.



CONTACT US



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We also offer wedding cheese cakes please get in touch for more information.