

Feast & Flame

Event Menu

Our Sharing Feast Menus are all about bringing people together around a table brimming with vibrant, mouthwatering dishes. Picture generous bowls, boards, and plates overflowing with flame-grilled flavors, colorful sides, and sumptuous treats designed to wow your guests. Perfect for laid-back gatherings or lively celebrations, these feasts are fun, informal, and packed with something for everyone – no matter their dietary needs. It's food made to be shared, enjoyed, and talked about long after the meal is over.

Welcome to Feast & Flame and meet us; Liv & Jason, the duo behind Feast & Flame. Together for 12 years, we live just outside Worthing in the beautiful countryside with our two children and our Cavalier, Noodle.

Jason brings over 35 years of culinary expertise to the table. His wealth of chef experience means that every dish we serve is crafted with skill, passion, and precision. Liv is an Event Manager who's spent her career coordinating everything from weddings to intimate dinner parties, managing events at some of the South East's most gorgeous venues.

Our shared love of flame-cooked food and outdoor life inspires everything we do. Summers often find us camping with the kids or working at festivals and private events, sharing our food and passion with others.

Our menu reflects our ethos: wholesome, crowd-pleasing dishes that bring people together. We serve bountiful plates and boards laden with locally sourced goodies wherever possible, cooked over flame where we can to enhance the flavours. Whether it's a wedding feast, a private party, or a festival crowd, Feast & Flame is all about feeding people well and creating unforgettable experiences.

We can't wait to work together,
Liv & Jason

Canapes

£15 PER PERSON 2025 | £16.50 PER PERSON 2026

ALL DIETARIES CATERED

CHOOSE FIVE CANAPES FROM OUR MENU

WHIPPED GOATS CHEESE Honey | Lemon | Blini v

MINI CHIPOLATA SAUSAGE Wholegrain Mustard | Honey

WATERMELON FETA Basil | Balsamic Glaze v

PARMA HAM Bocconcini | Fresh Basil

KATSU CHICKEN Pickled Ginger Skewer

PANCETTA ARANCINI Pea | Tomato Reduction

KOREAN BBQ BEEF Black Sesame Pastry

SEASONAL VEG GYOZA Sweet Chilli Dip vg

SKEWERED CHORIZO Garlic Mayo | Onion Crumb

STICKY GLAZED PORK Belly | Apple Reduction

HOT HONEY CHICKEN Panko Crumb | Nigella Seeds

RARE ROAST BEEF Mini Yorkshire | Mustard Mayo

BLOODY MARY Prawn Shots | Hot Sauce

BEEF CARPACCIO Mustard Cream | Parmesan Shortbread

CHICKPEA FALAFEL Pistachio | Za'atar Beetroot vg

CHARLOTTE POTATO Hassleback | Smoked Salt | Garlic Beurre v

PARMESAN SABLE Creamed Stilton | Apricot Compote v

SMOKED SALMON Lemon Blini | Caviar

PULLED PORK Tortilla Chip | Lime | Pickled Shallot

MERGUEZ SAUSAGE Mint | Tzatziki Dip



Sharing Feasts

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Family Roast Feasting

TWO COURSES £47 2025 | £50 2026

ALL DIETARIES CATERED |

MAINS & SIDES SERVED TO THE MIDDLE OF THE TABLE, GUESTS
CHOOSE DESSERT IN ADVANCE |

Sharing Main

**ROASTED PORK & CRACKLING | ROASTED LEMON &
HERB CHICKEN | STUFFED ROAST BUTTERNUT SQUASH**

Ultimate Roast Potatoes | Triple Cauliflower Cheese |
Roasted Root Vegetables | Apple & Elderflower Sauce |
Seasonal Greens | Homemade Yorkshire Puddings | Jus

Desserts

TRIO

Sussex Mess | Berries | Lemon Cheesecake | Curd | Brownie | Creme Fraiche

BOOZY TRIFLE

Madeira | Raspberry Jelly | Sherry | Berries | Custard | Vanilla Cream

RHUBARB & APPLE CRUMBLE

Homegrown Rhubarb & Apples | Spiced Crumble | Madagascan Vanilla Custard

Ultimate Roast Feasting

TWO COURSES £57 2025 | £65 2026

ALL DIETARIES CATERED | FEAST SERVED TO THE MIDDLE OF EACH TABLE ON
BOARDS & BOWLS | GUESTS TO CHOOSE DESSERT IN ADVANCE

Sharing Main

CHOOSE TWO MEAT MAINS & ONE VEGGIE MAIN

Slow-Roasted Herbed Lamb Shoulder Rosemary, Thyme & Garlic Infused

Wood-Fired Beef Wellington, Mushroom Duxelles, Puff Pastry

Honey-Glazed Roast Duck Breast, Honey Orange Sauce, Crispy Skin

Chargrilled Cauliflower Steak, Miso-Maple Glaze & Pistachio Crumble (ve)

Chargrilled Bavette Steak, Garlic Butter, Seasalt

Wild Mushroom & Truffle Risotto Stuffed Squash, Sage Butter (v)

Crispy Pork Belly, Crackling, Apple Cider Jus

Vegan Wellington, Roasted Root Vegetables & Red Wine Jus (ve)

Smoked Leg of Lamb, Mint Chimichurri.

Grilled Aubergine & Tahini Roll-Ups, Pomegranate Molasses (ve)

Roast Whole Goose, Orange & Sage Glaze

Golden Roast Chicken, Truffle Butter, Lemon Herb Infusion

Roasted Beetroot & Cashew Nut Tart, Fresh Dill, Lemon Dressing (ve)

Braised Short Ribs, Red Wine Reduction

Balsamic-Glazed Caramelized Onion, Pumpkin Galette, Rocket (ve)

Crispy Slow Roasted Pig, Apple & Cider Sauce

Ultimate Roast Potatoes | Triple Cauliflower Cheese |
Roasted Root Vegetables | Garlic Mashed Potatoes, Chive Butter |
Herb-Infused Brioche & Chestnut Stuffing, Truffle Oil | Seasonal
Greens | Homemade Yorkshire Puddings | Jus

Desserts

Dark Chocolate & Espresso Ganache Hazelnut Praline & Gold Leaf

Tarte Tatin Caramelized Apples & Vanilla Bean Ice Cream

Passionfruit & Coconut Pavlova Meringue, Coconut Cream, Fresh Passionfruit & Mango

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BBQ Feast

£47 PER PERSON 2025 | £50 PER PERSON 2026

ALL DIETARIES CATERED |

CHOOSE FOUR MEATS, FOUR VEGGIE;/VEGAN OPTIONS & FOUR SALADS |

BBQ FEAST SERVED TO THE MIDDLE OF EACH TABLE IN BOWLS, ON BOARDS & PLATTERS |

Meats

CHOOSE FOUR MEAT MAINS

Handmade Beef Burger | Sussex Sausage | Lemon & Herb Rub Chicken |
Pitmaster Pulled Pork | Steak & Pepper Skewers | BBQ Chicken Wings |
Lamb Kofta Kebab | Maple Pork Belly Skewers | Butterfly Chicken Burger | Chorizo
Sausage | Thai Salmon Parcels | Tandoori Chicken Thigh |
Blackened Cod Skewers | BBQ Pork Ribs | Chimichurri Skirt Steak |

CHOOSE FOUR VEGAN MAINS

(For your veggie/vegan guests)

Mexican Black Bean Burger | Prune Skewers, Goats Cheese, Walnut |
Whole Burnt Aubergine | Vegan Sausage | Salt & Pepper Tofu Skewers |
Rum Glazed Pineapple | Halloumi Skewers | Sticky BBQ Pulled Jackfruit |
Indian Spiced Parcels | Slow Roasted Balsamic Beets |

Salads & Sides

CHOOSE FOUR SALADS OR SIDES

Stuffed Sweet Potatoes, Smoky Bacon, Cheese, Spring Onion |
Rainbow Slaw, Homemade Mustard Mayo |
Panzanella Salad, Heritage Tomato, Red Onion, Capers |
House Green Salad, Homemade Lemon & Mustard Dressing |
Garlic Butter Brushed Ciabatta Bites |
Homemade BBQ Beans, Crispy Onion Crumb |
New Potato Salad, Spring Onion, Mustard Mayo |
Jewelled Fruit Cous Cous, Apricot |
Watermelon, Mint & Feta Salad |

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Flame Feast

£58 PER PERSON 2025 | £64 PER PERSON 2026

ALL DIETARIES CATERED | CHOOSE FOUR MEATS, FOUR VEGGIE/VEGAN MAINS, FOUR SALADS OR SIDES | BBQ FEAST SERVED TO THE MIDDLE OF EACH TABLE IN BOWLS, ON BOARDS & PLATTERS |

Meats

CHOOSE FOUR MEAT MAINS

Griddled Rare Tuna, Miso & Sesame Crunch, Mango Salsa | Slow Cooked Lamb Shoulder, Grilled Aubergine & Tomato, Pickled Chilli, Dukkah | Sirloin, Sweet Heat BBQ Seasoning, Sussex Herb Butter | Tiger Prawn Roll, Lemon Mayonnaise, Brioche | Crispy Duck, Fire Roasted Plum Sauce, Spring Onion | Spatchcock Jerk Chicken, Lime, Yoghurt | Charred Scallops, Burnt Butter & Yuzu Caviar, Crispy Seaweed | Japanese Short Ribs, Sticky Soy Glaze & Black Sesame Dust | Dry-Aged Steak, Smoked Bone Marrow Butter, Charred Shallots

CHOOSE FOUR VEGGIE/VEGAN MAINS

(For your veggie/vegan guests)

Black Truffle & Wild Mushroom Burger, Smoked Gruyère & Truffle Aioli | Prune Skewers, Goats Cheese, Walnut | Rum Glazed Pineapple | Coal-Roasted Aubergine, Tahini, Pistachio & Rose Harissa | BBQ Cauliflower Steak with Miso Brown Butter & Crispy Shallot | Wild Mushroom & Truffle Polenta, Smoked Almonds | BBQ King Oyster Mushrooms, Garlic Miso Butter & Truffle | Grilled Halloumi, Burnt Honey, Thyme & Charred Peaches | BBQ Hasselback Butternut Squash, Maple & Smoked Pecans | Harissa-Grilled Corn Ribs with Lime Crema & Sumac Salt |

Salads & Sides

CHOOSE FOUR SALADS OR SIDES

Charred Corn Ribs, Chipotle Butter & Parmesan Dust | v
Coal-Baked Sweet Potato, Miso Butter & Nori Salt | ve
Hickory-Smoked Mac & Cheese, Crispy Pancetta | v
Grilled Asparagus, Lemon, Smoked Almonds & Pecorino | ve
Salt-Baked Beets, Whipped Goat's Cheese & Hazelnut Praline | v
Fire-Roasted Flatbreads, Black Garlic Butter & Herb Oil | v
Heirloom Tomato & Charred Peach Salad, Aged Balsamic & Burrata | v
Charred Little Gem & Watercress Salad, Smoked Almonds & Aged Sherry Dressing | ve

American BBQ Feast

£50 PER PERSON 2025 | £56 PER PERSON 2026
ALL DIETARIES CATERED |
CHOOSE FOUR MAINS & FOUR SALADS/SIDES |
FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS &
BOWLS |

Mains

321 Ribs: Six hour Smoked Sticky Ribs, Signature Bourbon BBQ Sauce |
Beef Patty, Pickle, Cheese, Brioche Bun | Nashville Chicken Wings, Hot Sauce, Ranch
Dressing | Cajun Blackened Cod Skewers, Lemon & Lime Aioli |
Smoked Portobello Mushrooms, Garlic Marinade, Paprika (ve) | Philly Cheesesteak,
Brisket, Mustard Mayo, Ciabatta | Satans Stew, Chilli Braised Brisket, Tortilla, Sour Cream
| BBQ Jackfruit Sliders, BBQ sauce, Mini Brioche, Vegan Slaw (ve) | Pork Burrito, BBQ
Pulled Pork, Spicy Rice, American Cheese, Sour Cream, Crispy Onions |
Grilled Hot Links, Mustard Mayo, Pickles | Marinated Tempeh, Skewered Cherry
Tomatoes, Peppers, Red Onion (ve) | Smoked Chicken Quarters, BBQ Glaze |
Burnt Ends, Smokey Brisket Bites, BBQ Glaze | Veggie Dog, American Cheese, Crispy
Onion (v) | Seafood Boil Bowl, Smoked Links, Shrimp, Potato, Corn

Salads & Sides

Stuffed Sweet Potatoes, Smoky Bacon, Cheese, Spring Onion | Rainbow Slaw, Homemade
Mustard Mayo | Creamed Corn, Mozzarella | Mac & Cheese Bites, Pineapple Habanero
Dressing | Cornbread, Whipped Honey Butter | BBQ Baked Beans |
Collard Greens, Apple Cider Vinegar | Grilled Corn on the Cob, Butter, Lime, Paprika |
Potato Salad, Red Potatoes, Chives, Mustard | Pickles & Jalapeños | Flame Charred Veggie
Platter | Dirty Rice, Peppers, Onions, Cajun Spices | Grilled Asparagus, Lemon Zest, Seasalt

Hog Roast Feasting

£50 PER PERSON 2025 | £56 PER PERSON 2026

ALL DIETARIES CATERED |

CHOOSE TWO SALADS/SIDES TO ACCOMPANY YOUR PIG
FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS &
BOWLS |

Hog Roast

The Whole Hog (100+ Guests)

Slow-roasted Whole Pig, Crispy Seasalt Crackling **(100+ Guests)**

Slow Roasted Sliced Pork Shoulder, Pulled Pork & Pork Belly **(Less than 100 guests)**

Homemade Apple & Elderflower Sauce

Floured Baps

Homemade Sausage & Sage Stuffing

Roasted New Potatoes, Herb Butter

Salads & Sides

Choose Two Sides to Accompany Your Hog Roast:

Rainbow Slaw, Homemade Mustard Mayo |

Panzanella Salad, Heritage Tomato, Red Onion, Capers |

House Green Salad, Homemade Lemon & Mustard Dressing |

Homemade BBQ Beans, Crispy Onion Crumb |

New Potato Salad, Spring Onion, Mustard Mayo |

Jewelled Fruit Cous Cous, Apricot |

Watermelon, Mint & Feta Salad |

Mexican Feast

£50 PER PERSON 2025 | £56 PER PERSON 2026

ALL DIETARIES CATERED |

MEXICAN FEAST SERVED FAMILY STYLE TO THE MIDDLE OF
EACH TABLE, ON BOARDS, IN BOWLS |

Mains

CHOOSE THREE MAINS

Carne Asado, Onions, Peppers, Fresh Lime

Chicken Tinga, Chipotle Tomato Sauce, Pickled Red Onions

Chile Rellenos, Stuffed Poblano Peppers, Quinoa, Cheese, Chipotle Tomato Sauce v

8hr Smokey Beef Chilli, Chorizo, Fire Roasted Tomatoes, Black Beans

Slow Cooked Pork Carnitas, Salsa Verde, Diced Onion, Fresh Coriander

Smokey Chipotle Chicken Chilli, Chipotle & Bell Peppers, Pinto Beans, Corn

Three Bean Chilli, Sweet Potato, Fire Roasted Tomato, Chipotle, Lime Crema v

Beef Birria, Ancho Peppers, Fresh Tomato, Oregano, Consommé

Pork Belly, Crispy Skin, Fresh Lime, Baja Dressing

Chipotle Jackfruit Tostadas, Shredded Cabbage, Avocado, Queso v

Served with

Rainbow Slaw, Homemade Mustard Mayo | House Green Salad, Homemade

Dressing | Fresh Tortillas | Homemade Nacho Chips |

Fresh Tomato Salsa | Avocado Smash | Soured Cream | Fresh Lime Wedges |

Dessert

v

CHOOSE TWO SHARING DESSERTS

Mini Churros Dusted in Cinnamon Sugar, Chocolate Sauce, Dulce de Leche

Tres Leches Cake Bites, Whipped Cream, Fresh Berries

Mexican Chocolate Mousse, Cinnamon, Chopped Pistachios

Cheesecake, Vanilla Bean, Salted Caramel Sauce

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v

Aegean Feast

£50 TWO COURSE 2025 | £56 TWO COURSE 2026

ALL DIETARIES CATERED | CHOOSE ONE SHARING BOARD, CHOOSE THREE MAINS |
FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS & BOWLS |

Sharing Boards

Mixed Mezze Platter

Hummus, Baba ghanoush, Tzatziki, Muhammara, Olives, Dolmades, Warm Pita

Grilled Veggie Board

Flame-grilled Courgette, Aubergine, Peppers, Asparagus, Olive oil, Balsamic, Warm Pita

Cheese Board

Feta, Halloumi, Saganaki, Kasseri, Figs, Grapes, Honey, Warm Pita

Falafel & Fritter Board

Crispy Falafel, Courgette Fritters, Lentil Patties, Tahini, Pickles, Warm Pita

Meats

Chicken Souvlaki, Lemon, Oregano, Garlic | Lamb Kofta, Yoghurt Dip, Pomegranate |

Grilled Halloumi, Honey, Sesame Seeds (v) | Falafel, Chickpea, Tahini Dip (ve) |

Beef Köfte, Sumac, Onion, Parsley | Grilled Lamb Chops, Olive Oil, Thyme, Rosemary |

Imam Bayildi, Stuffed Aubergine, Tomato, Onion, Olive Oil (ve) | Chicken Doner Kebab, Warm

Flatbread, Chilli & Garlic Sauce | Spiced Chicken Wings, Smoky Paprika & Chili |

Adana Kebab, Red Chili, Spices, Pita, Salad | Spanakopita, Filo, Feta, Spinach & Herbs (v) |

Stuffed Peppers, Spiced Rice, Pine Nuts, Raisins (ve) | Grilled Beef Short Ribs, Garlic, Cumin,

Lemon | Stuffed Lamb Shoulder, Slow-roasted, Stuffed Rice, Pine Nuts, Raisins |

Courgette Fritters, Tzatziki (v) | Lahmacun & Pide, Flatbread, Spiced Meat & Cheese, Lemon

Wedges, Parsley | Moussaka, Lamb, Aubergine, Béchamel sauce |

Turkish Lentil Patties, Bulgar Wheat, Lettuce Wraps (ve) | Çöp Şiş, Marinated Beef,

Peppers, Onions, Pilaf, Yoghurt | Baked Feta & Tomato, Warm Pita (v)

**Served with Flatbread, Oil, Chopped Cucumber, Tomato &
Onion Salad, Tzatziki, Garlic & Chilli Sauces, Tabbouleh**

The Spanish Table

£50 ONE COURSE 2025 | £56 ONE COURSE 2026

MINIMUM 25 GUESTS | ALL DIETARIES CATERED | CHOOSE ONE STARTER SHARING BOARD | FIVE MAIN OPTIONS | FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS & BOWLS |

Starter Sharing Boards

Seafood Platter

Marinated Anchovies, Calamari Fritti, Aioli, Smoked Mackerel, Barra de Pan

Charcuterie & Cheese Board

Jamón Ibérico, Salami, Chorizo, Lomo, Manchego, Cabrales, Almonds, Barra de Pan

Vegetable Fritter Platter

Courgette Fritters, Romesco Sauce, Aubergine Bites Drizzled with Honey, Barra de Pan

Tortilla Board

Spanish Potato Tortilla, Salami, Chorizo, Serrano Ham, Olives, Barra de Pan

Mains

Grilled Lamb Chops, Garlic, Rosemary, Olive oil, Lemon Wedges |

Chicken and Chorizo Paella, Chicken, Spicy Chorizo, Saffron-Infused Rice, Vegetables |

Vegetable Paella, Seasonal Vegetables, Rice, Saffron (ve) | Beef Albondigas, Meatballs,

Tomatoes & Red Wine Sauce | Grilled Pork Skewers Paprika, Cumin, Garlic, Smokey Sauce |

Cochinillo Asado, Slow-roasted Pork, Crackling | Tortilla Española, Potato Tortilla,

Onions, Egg (v) | Pechuga de Pollo, Chicken, Lemon, Garlic, Light Batter |

Stuffed Piquillo Peppers, Rice, Spinach, Manchego Cheese (v) | Grilled Asparagus, Smoky,

Nutty Romesco Sauce (ve) | Pollo al Ajillo, Chicken, Garlic, White Wine Sauce |

Garbanzos con Espinacas Chickpeas, Garlic, Smoked Paprika, Cumin, Fresh Spinach (ve) |

Bistec a la Plancha, Marinated Skirt Steak, Chimichurri | Estofado de Ternera, Beef Stew,

Carrots, Onion, Wine | Pisto Manchego, Spanish Ratatouille, Courgette, Aubergine, Bell

Peppers, Onions, Fried Egg (v) | Presa Ibérica, Pork Medallion, Smokey Pimenton Sauce

**Served with Garlic Aioli, Ensalada Mixta, Pan with Olive Oil & Sea Salt,
Patatas Bravas, Olives**

Levantine Table

£50 PER PERSON 2025 | £56 PER PERSON 2026

ALL DIETARIES CATERED | CHOOSE FOUR MEATS, FOUR VEGGIE/VEGAN OPTIONS & FOUR SALADS/SIDES | FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS & BOWLS |

Meats

Lamb Kofta, Cumin, Coriander, Garlic, Parsley, Tahini Dip | Shish Tawook, Chicken Skewers, Garlic, Lemon, Yoghurt, Sumac Onions | Spiced Beef Shawarma, Beef Strips, Middle Eastern Spices, Garlic Sauce | Lamb Chops, Pomegranate Glaze | Chicken Musakhan Rolls, Sumac-Spiced Chicken Wrapped in Thin Flatbread, Yogurt Sauce | Kebab Halabi, Syrian-style Minced Beef & Lamb Kebab, Tomato Chili Pepper Sauce | Stuffed Lamb Shoulder, Spiced Rice, Nuts, Raisins | Harissa Chicken Thighs, Garlic, Lemon, Smoky Tomato Sauce | Beef Kibbeh, Fried Bulgur & Beef Croquettes, Spiced Ground Meat, Pine Nuts, Onion |

Veggie/Vegan

Stuffed Bell Peppers, Spiced Rice, Lentils, Herbs | Falafel Platter, Crispy Chickpea Falafel, Tahini, Pickled Vegetables | Imam Bayildi, Aubergine, Tomato, Onion, Garlic, Olive Oil | Roasted Shawarma Cauliflower Florets, Turmeric, Cumin, Paprika, Tahini | Lentil & Chickpea Stew | Courgette Fritters, Mint Yoghurt Sauce | Roasted Sweet Potato & Harissa Hummus | Mujadara, Lentils, Caramelised Onion, Rice, Fresh Herbs, Crispy Shallots | caramelized onions, and rice, topped with fresh herbs and crispy shallots.

Salads & Sides

Fattoush Salad, Fresh Vegetables, Crispy Pitta Chips, Sumac Lemon Dressing | Tabbouleh, Finely Chopped Parsley, Tomatoes, Mint, Bulgur Wheat, Lemon & Olive Oil Dressing | Cucumber & Yogurt Salad | Beetroot Salad, Roasted Beets, Orange Segments, Walnuts, Pomegranate Seeds, Tahini | Baba Ghanoush | Warm Flatbreads | Rice with Vermicelli, Butter | Za'atar Fries, Garlic Aioli | Sautéed Greens with Garlic & Lemon | Grilled Halloumi with Mint & Lemon | Muhammara, Spicy Red Pepper & Walnut Dip

British Bistro

£49 PER PERSON 2025 | £55 PER PERSON 2026
ALL DIETARIES CATERED | CHOOSE FOUR MAINS |
FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS & BOWLS |

Mains

ROAST BEEF & YORKSHIRE PUDDING | SLICED SIRLOIN OF BEEF | RED WINE GRAVY
CUMBERLAND SAUSAGES | COILED SAUSAGE | HONEY GLAZE | ONION GRAVY
BEETROOT & GOATS CHEESE TART | BALSAMIC GLAZE (v)
CORN-FED CHICKEN THIGHS | THYME & LEMON | HERB & BUTTER JUS
STEAK & ALE PIE | BEEF SHORT RIB | SHORTCRUST PASTRY | GRAVY
BUBBLE & SQUEAK PATTIES | SOFT POACHED EGG | HOLLANDAISE (v)
LAMB SHOULDER | ROSEMARY & GARLIC | MINT JAM
TRADITIONAL SCOTCH EGGS | RUNNY YOLK | PICKLE RELISH
TOAD IN THE HOLE | SUSSEX SAUSAGE | YORKSHIRE PUDDING | ONION GRAVY
CHICKEN TIKKA MASALA | CREAMY, SPICED TOMATO CURRY SAUCE | NAAN SHARDS
YORKSHIRE RAREBIT BITES | SHARP CHEDDAR & ALE TOPPING | SOURDOUGH (v)
HOT-SMOKED SALMON FILLETS | DILL CRÈME FRAICHE
FISH & CHIPS | CRISPY BATTERED FISH, FRESH TARTAR, TRIPLE COOKED CHIP
MUSHROOM & SPINACH WELLINGTON | RED WINE JUS (v)
SAUSAGE ROLL | PUFF PASTRY, SAUSAGE, CHUTNEY
SHEPHERD'S PIE | SLOW-COOKED MINCED LAMB | BUTTERY MASH
ROAST PORK | PORK SHOULDER | CRACKLING | APPLE SAUCE
ROASTED CARROT & PARSNIP CROQUETTES | SPICY TOMATO CHUTNEY (v)
SMOKED HADDOCK FISHCAKES | PARSLEY SAUCE & CAPER BUTTER

Accompaniments

Roast Potatoes with Sea salt & Rosemary Butter | Glazed Seasonal Vegetables, Carrots, Parsnips, Greens | Pea & Mint Mash | Freshly Baked Bread & Salted Butter
Jugs of Gravy | Pan Fried Broccoli

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Siam Feast

£50 ONE COURSE 2025 | £56 ONE COURSE 2026

£56 TWO COURSES 2025 | £62 TWO COURSES 2026

| ALL DIETARIES CATERED | SHARING STARTER, CHOOSE THREE MAINS | FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS & BOWLS |

Sharing Starter

Chicken Satay Skewers | Peanut Dipping Sauce
Pork Belly Bites | Tamarind & Chili Glaze
Thai Fish Cakes | Sweet Chili Dipping Sauce
Vegetable Spring Rolls | Crispy Shallots
Thai Corn Fritters | Lime Sauce

Mains

Green Chicken Curry | Chicken | Thai Basil | Aubergine
Massaman Beef Curry | Slow-cooked Beef | Potatoes | Peanuts
Grilled Lemongrass Chicken | Chicken Thighs | Lemongrass | Garlic | Lime
Thai Garlic and Pepper Pork | Stir-fried Pork | Cracked Black Pepper | Garlic
Charred Beef Salad (Yam Neua) | Grilled Beef | Chili | Lime | Mint | Shallots.
Crispy Soft-Shell Crab | Sweet Chili & Lime Dip
Thai Glass Noodles (Yam Woon Sen) | Lime | Peanuts | Chili | Fresh Herbs
Banana Blossom Salad | Banana Blossom | Coconut Milk | Lime | Peanuts | Fresh Chili
Pad Grapao Moo Krob | Crispy Pork Belly | Thai Basil | Garlic | Chili
Thai BBQ Pork Ribs | Honey | Soy | Thai spices
Panang Prawn Curry | Coconut | Kaffir Lime | Red Chili
Yellow Curry | Tofu | Pumpkin | Green Beans
Thai Green Jackfruit Curry | Coconut | Thai Basil
Stir-Fried Ginger Vegetables | Ginger & Soy Sauce

Sides

Steamed Jasmine Rice | Pad Thai Noodles
Thai Roti | Thai Prawn Crackers |
Cucumber & Mint Salad | Crispy Shallots

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Childrens Menu

STARTERS (CHOOSE ONE)

Carrot, Cucumber & Bell Pepper Sticks, Hummus & Tzatziki (ve)

Toasted Ciabatta, Melted Cheese, Garlic Bread (v/ve)

Pitta Sticks, Hummus (ve)

MAINS (CHOOSE ONE)

Margarita Pizza, Tomato Sauce, Cheese (v)

Homemade Fish Fingers, Chips & Peas

Penne Pasta With Tomato Or Creamy Cheese Sauce (v/ve)

Classic Mac And Cheese, Garlic Bread (v/ve)

Beef or Plant-Based Burger (ve), Ketchup, Bun, Chips

Homemade Chicken Goujons, Chips & Beans

Hot Dog, Ketchup, Soft Bun, Chips

**if you have chosen one of our sharing menus, you might include the children in with the main menu, at the same cost as the childrens menu*

DESSERTS (CHOOSE ONE)

Mini Eton Mess With Crushed Meringue, Cream & Strawberries

Vanilla Ice Cream Sundae, Chocolate Sauce & Sprinkles

Banana Slices With Warm Chocolate For Dipping

Warm Cookies, Vanilla Ice Cream

TWO COURSES £24

THREE COURSES £28

CHOOSE ONE OPTION FOR ALL CHILDREN ATTENDING.,
CHILDREN WILL BE SERVED JUST BEFORE ADULTS.



Feast &
Flame

Desserts

£14 PER PERSON 2025 | £16 PER PERSON 2026

| MENU IS TO BE BOOKED IN ADDITION TO ONE OF OUR MAIN SHARING MENUS | EITHER SERVED TO THE MIDDLE OF EACH TABLE OR FROM A STATION | CONTACT US FOR A BESPOKE QUOTE IF YOU WANT TO BOOK OUR DESSERT STATION AS AN ADDITION TO YOUR DAY

Sticky Toffee Pudding Tart | Salted Caramel & Mascarpone
Sicilian Lemon & Thyme Tart | Lemon Custard | Thyme Glaze
Flourless Dark Chocolate Cake | Whipped Crème Fraîche | Orange Zest
Yuzu & Meringue Tart | Citrus Curd | Torched Meringue Peaks
Spiced Carrot Cake | Orange-Infused Mascarpone | Candied Walnuts
Raspberry & Pistachio Frangipane Tart | Buttery Pastry | Raspberries | Toasted Pistachios
Burnt Basque Cheesecake | Cherry Compote
Warm Chocolate Fondant Bites | Coffee Crème Anglaise
Salted Caramel Panna Cotta | Roasted Hazelnuts | Caramel Shards
White Chocolate & Matcha Mousse | Sesame Crumble | Freeze-dried Berries
Limoncello Posset | Shortbread Crumble | Candied Lemon
Earl Grey Crème Brûlée | Tea | Caramelized Sugar Crust
Triple Chocolate Ganache Pot | Dark, Milk & White Chocolate | Cacao Nibs
Blood Orange & Campari Trifle | Sponge | Citrus Custard | Whipped Cream
Rhubarb & Custard Tart | Rhubarb Compote | Custard | Brûléed Sugar Crust
Dark Chocolate & Espresso Pot | Coffee Cream | Sea Salt
Mini Churros | Hazelnut Praline Sauce
Honey-Roasted Peach Pavlova | Peaches | Chantilly Cream
Spiced Apple & Calvados Crumble | Clotted cream
Maple & Pecan Bread Pudding | Bourbon Sauce | Candied Pecans
Rhubarb & Ginger Crumble | Vanilla Custard
Toasted Almond & Amaretto Profiteroles | Whipped Cream | Chocolate Sauce
Passionfruit & Mango Eton Mess | Tropical Fruits | Lime Cream
Marmalade Pots de Crème | Custard | Scotch Whisky | Bitter Orange Marmalade
Jam Roly-Poly Bites | Pastry | Strawberry Jam | Vanilla Bean Custard
Chocolate & Ale Pudding | Sponge | Porter Ale | Malted cream.
Treacle Tart | Treacle Sponge | Clotted Cream
Hazelnut Tiramisu Cups | Espresso Sponge | Mascarpone Cream | Nutella Ganache



LET US
BRING THE
FIRE TO
YOUR TABLE



Feast & Flame

Drinks Packages

Raise a glass with one of our expertly curated drinks packages, designed to suit every style of celebration. From simple and elegant to free-flowing fizz, our Classic and Deluxe packages offer the perfect way to keep your guests refreshed. Prefer to supply your own? We'll provide everything you need to serve with style. For something more personal, we can also create bespoke cocktails or a Sussex-themed drinks menu, featuring some of the region's finest local producers — including award-winning sparkling wines from our favourite vineyards. However you choose to toast, we'll make sure it's memorable, beautifully served, and stress-free.

Elevate Package

£25 Per person 2025 | £27.50 Per person 2026

One glass of Pimms or Prosecco Post Ceremony
Sparkling Elderflower, Water Station
½ Bottle Wine per person with dinner (red/white)
Water Jugs
Prosecco Toast Drink

Add 1 Bottle Beer per person £4

Add 1 extra glass prosecco with reception £4.50

Flourish Package

£36 Per person 2025 | £38.50 Per person 2026

Unlimited Pimms and Prosecco Post Ceremony
Sparkling Elderflower, Water Station
Bottle Wine per person with dinner (red/white)
Water Jugs
Prosecco Toast Drink

Add 1 Bottle Beer per person £4

Add Cocktail option £8 per person

Chilled & Poured

DAYTIME

£10.95 2025 | £11.95 2026

FOR EVENING BAR, PLEASE ASK FOR A BESPOKE QUOTE

You provide the drinks, we'll chill, serve & provide:

Ice, lemons & limes

Water jugs, wine coolers & beer bucket

All glassware

Staff to chill, pour, and serve your drinks throughout the daytime until the end of the wedding breakfast.

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Feast & Flame

Evening Party Menus

At Feast and Flame, we're all about bringing people together over incredible food. Our party menus are designed for fun, relaxed dining with plenty of variety to keep everyone happy. Whether it's a feast of small plates and bowls, a flame-grilled BBQ or hog roast, or the buzz of street food, we've got something to suit every crowd. Expect bold flavors, top-quality ingredients, and a social, sharing-style experience that makes any event feel special. So gather your guests, grab a plate, and let's make it a party to remember—because great food is best enjoyed together! Please NOTE these menu prices are available in connection with our daytime menus only.

Sharing Boards

£16 Per person 2025 | £17.50 Per person 2026

Great British Board

Crushed Free Range Egg Mayonnaise Crostini (v)

Honey Roast Sliced Ham

English Cheddar, Stilton, Wensleydale with Cranberries (v)

Smoked Salmon & Cream Cheese Pinwheels

Mini Sausage Rolls

Oatcakes, Vegetable Crisps, Sliced Bread (v)

Piccalilli, Pickled Onions, Chutney

Grapes, Apple slices, Radishes

Mediterranean Mezze Board

Feta, Manchego, Goats Cheese

Prosciutto, Salami, Chorizo, Mortadella

Hummus, Tzatziki, Roasted Red Pepper Dip

Marinated Olives, Sun-dried Tomatoes

Pita, Grissini, Focaccia

Falafel, Roasted Almonds

Grapes, Figs, Pomegranate Seeds

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Elevated Board

£3 SUPPLIMENT

Beef Carpaccio with Shaved Parmesan
Teriyaki Chicken Skewers, Nigella Seeds
Brie, Truffle Cheddar, Goat Cheese, Honey
Parmesan crisps, Sourdough, Black Olive Crackers
Fig Jam, Marinated Nuts
Devilled Quail Eggs
Asparagus Spears wrapped in Prosciutto
Strawberries, Edible Flowers

Crudities & Dip Board

Rainbow Carrots, Celery Sticks, Cucumber Spears, Pepper Strips,
Cherry Tomatoes, Radishes, Sugar Snap Peas
Pita Chips, Seeded Breadsticks, Tortilla Chips
Classic Hummus, Beetroot & Feta Whip
Tzatziki, Smoky Baba Ghanoush
Spicy Roasted Red Pepper Dip

Hot Buffet

£17 PER PERSON 2025 |

£18.50 PER PERSON 2026 |

Buffalo chicken wings, blue cheese dip

Honey mustard sausages

Spinach & feta tartlets (v)

Chicken skewers, satay dip

Caramelised onion & cheddar tart (V)

Fresh baked foccacia, butter (v)

Green salad, house dressing (v)

Parmesan wedges, aioli dip (v)

Classic Party Bites

CHOOSE X2 OPTIONS FROM OUR MENU

£9 PER PERSON 2025

£10 PER PERSON 2026

Bacon or Sausage Brioche Buns, Ketchup & Brown Sauce

Classic Pork Hot Dog, Ketchup & Mustard

Cheddar & Onion Toastie Sliders (v)

Veggie Chilli Nacho Cups (v)

Sausage Roll, Branston Pickle

Cornish Pasty

French Fry Cones, Ketchup (vg)

Fusion Small Plates & Bowls

£25 PER PERSON

MINIMUM 25 GUESTS | ALL DIETARIES CATERED

CHOOSE FOUR OPTIONS FROM OUR MENU

Sri Lankan Chicken Curry, Jasmine Rice, Thai Cracker, Coconut Sambal | (Ve)
Slow Braised Beef & Chorizo Chilli, Basmati, Crème Fraiche, Tortilla Chip |
8 Hour Pulled Lamb Shoulder, Bulgur Wheat Tabbouleh, Minted Yoghurt | (Ve)
Blistered Padrón Peppers, Smoked Maldon Salt, Sherry Vinegar Reduction |
Chana Masala & Mini Naan, Slow-Braised Heirloom Chickpeas, Cumin, Pickled Shallots | (Ve)
Slow-Braised Miso Short Rib, Sticky Black Rice, Caramelized Shallots, Umami Glaze |
Crisp Corn & Kaffir Lime Beignets, Fermented Chili Gel, Coriander Cress | (Ve)
Thai Red Vegetable Curry, Coconut Rice, Bok Choi, Thai Cracker | (V)
Panko Cod, Chunky Chips, Smashed Peas, Tartar |
Crisp Chicken Karaage, Yuzu Aioli, Nori Dust, Pickled Daikon |
Beetroot Risotto, Pea Shoots, Feta Crumb | (V)
Bang Bang Chicken Satay, Spiced slaw, Peanuts, Poppadum |
Truffle & Aged Manchego Croquetas, Black Garlic Emulsion, Chive Dust | (V)
Tempura Prawn, Garlic Mayo Dip, Pink Ginger |
Gnocchi, Baby Spinach, Blue Cheese, Pumpkin Seeds, Sweet Peppers | (V)
Seafood Paella, Saffron Rice, Peas |
Pulled Beef Brisket, Mexican Taco, Pickled Onions, Lime |
Glazed Pork Belly Bao, Black Garlic Hoisin, Pickled Daikon, Micro Coriander |
Patatas Bravas Royale, Confit Potatoes, Smoked Paprika Emulsion, Chorizo Crisps |
Gambas al Ajillo, Wild Prawns, Piquillo Pepper, Garlic Espuma, Saffron Oil |
Thai Lemongrass Pork Meatballs, Coconut Satay, Roasted Peanuts, Kaffir Lime |
Jamon & Mahón Croquetas, Saffron Aioli, Shaved Manchego |
Wild Mushroom & Aged Parmesan Arancini, Porcini Purée, White Truffle Oil | (V)
Grilled Halloumi & Smoked Romesco, Marcona Almonds, Sherry Reduction | (V)

BOWLS & CUTLERY HIRED AT £5 PER PERSON

STAFF TO SERVED CHARGED AT £20 PER HOUR (MIN FOUR HOUR HIRE)

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Feast & Flame

Street Food Van

Big flavour. Laid-back vibes. Unforgettable food.

Our beautifully converted silver rice horsebox brings the magic of street food to your wedding day – with all the style and none of the fuss. Whether you're after pizzas, loaded hash browns, Yorkshire wraps, or late-night fish and chips, our menus are designed for relaxed, joyful eating.

Perfect for outdoor receptions, festival-style celebrations, or adding that extra spark to your evening party, our street food setups are all about flavour, flexibility, and fun. Everything is served hot, fresh, and easy to eat standing up – ideal for guests to mingle, nibble, and go back for seconds.

Let's build a menu that reflects your vibe and gets people talking (and tucking in).

winner winner

£15 PER PERSON | 60 GUESTS MINIMUM |

SERVED FROM OUR HORSEBOX | FREE DELIVERY WITHIN 15 MILES OF BN13

BONELESS TENDERS

TENDERS

Choose your topping:

Pitmaster Gravy

Katsu Curry

Parmesan Aioli

BURGER

WINNER TOWER

Chicken Burger, Baby Gem, Hash Brown, Cheese, Ketchup, House Sauce, Crispy Onions

TENDERS & CHEESY GARLIC FRIES WRAP

Chicken tenders, fries, five cheese sauce, garlic mayo in a tortilla wrap

LOADED FRIES

ULTIMATE CHEESY FRIES

Smothered in our five cheese sauce

CLASSIC FRIES

Straight up & salted

DIRTY FRIES

Five cheese sauce, pitmaster gravy, crispy bacon

Served with a sauce station on the side, from our street food van
[@streetfoodrevolution_uk](https://www.instagram.com/streetfoodrevolution_uk)

YORKSHIRE PUDDING WRAPS

SPIT ROAST CHICKEN

SPIT ROASTED PULLED CHICKEN, CRANBERRY SAUCE, CLASSIC JUS, STUFFING

PULLED PORK

SLOW ROASTED PORK SHOULDER, CRACKLING, APPLE SAUCE, JUS, STUFFING

SWEET POTATO (V)

MAPLE ROASTED SWEET POTATO, CARAMELISED ONION, JUS, STUFFING

**IN A GIANT
YORKSHIRE
WRAP**

OR

**IN A LARGE
FLOURED
BAP**

SERVED WITH

PORK CRACKLING & APPLE SAUCE

ROAST POTATOES

PIGS IN BLANKETS

JUS

**£15 PER PERSON | 60 GUESTS MINIMUM |
SERVED FROM OUR STREET FOOD VAN**

SMASH BROWNS

CRISPY LOADED HASH BROWNS.

FULL ENGLISH STACK

x5 Hash Browns, Sausage patty, smoked bacon, beans, egg, cheese

THE GARLIC BOMB

x5 Hash Browns, Garlic Butter, Mozzarella, Parmesan, Crispy Onions, Chive (V)

BUFFALO SOLDIER

x 5 Hash Browns, Buffalo Sauce, Blue Cheese Sauce, Jalapeños & Frazzles (V)

MAC N CHEESY

x5 Hash Browns, Four Cheese Macaroni Crispy Onions, Parmesan (V)

BRISKET BABY

X5 Hash Brown, Smoked Brisket Burnt Ends, Miso BBQ Sauce, Crispy Onions, Pickles

BACON CHEESEBURGER

x5 Hash browns, chopped beef patty, cheddar cheese, bacon, lettuce, tomato, pickles, burger sauce

LA FIESTA

x5 Hash Browns, Spicy Chorizo Crumble, Smoked Paprika Aioli, Manchego, Rocket

£15 PER PERSON |

60 GUESTS MINIMUM |

CHOOSE X3 OPTIONS TO BE SERVED |

SERVED FROM OUR STREET FOOD VAN |

RUNS FOR TWO HOURS |

FREE DELIVERY WITHIN 15 MILES OF BN13 |



All dishes served with crispy potato hash, sauces & condiment station

MAINS

PHILLY CHEESE STEAK

16 hour smoked brisket, peppers & onion, colonel mustard mayo, american cheese, toasted ciabatta

CHICKEN FINGERS

Grilled BBQ chicken fillets, our signature BBQ sauce, crispy onions, chives

SATANS STEW

Chilli braised smoked brisket, rich smoked BBQ gravy, tortilla, sour cream

BBQ PULLED PORK

BBQ pulled pork, american cheese, pickles, double buttered brioche

321 RIBS

Six hour smoked sticky ribs in our signature bourbon BBQ sauce

SHROOM WITH A VIEW BURRITO (VE)

Grilled tortilla, spicy rice, vegan cheese, guacamole, crispy onions, BBQ pulled shroom

PIGGY BACK BURGER

Beef Patty, pulled pork, pickle, cheese

PLAIN JANE BURGER

Beef patty, lettuce, crispy onion, house sauce

FUNGUY BURGER (VE)

Pea & Beet patty, portobello mushroom, garlic butter, beef tomato, vegan cheese

THE BOX FATHER

Grilled chicken, mozzarella, crispy bacon, beef tomato, aioli

PIGGY IN THE MIDDLE BURRITO

Grilled tortilla, spicy rice, american cheese, sour cream, guacamole, crispy onions, BBQ pulled pork

SPICY BEEF TACO

Brisket, shredded, corn tortilla, chipotle crema, pickled red onions, fresh lime

CHOOSE THREE
OPTIONS FROM
OUR MENU
(INCLUDING ONE
VEGAN OPTION)

£16 PER
PERSON
INCLUDING
VAT

Minimum 60 guests - no delivery fee within 20 miles of
BN13 - delivery outside of radius cost depending on
location - all dietaries catered for - van runs for 2 hours

LOADED FRIES

PLAIN FRIES

Crispy fries dusted in our homemade seasoning.
Simple, salty, and seriously addictive (VG)

CHILLI CHEESE

Slow-braised beef chilli, melted cheese,
crispy onions & jalapeños

CHICKEN GYROS

Marinated chicken gyros, cool tzatziki, red onion,
diced tomatoes, oregano

ALL DAY BREAKFAST

Chopped sausage, crispy bacon,
baked beans, cheese

CHEESY GARLIC

Our homemade ultimate cheesy garlic sauce,
chives (V)

PULLED JACKFRUIT

Smoky pulled jackfruit, vegan cheese,
spring onions, vegan mayo (VE)

BUFFALO CHICKEN

Fried Chicken Fillets, Franks Hot Sauce,
Blue Cheese Dressing

BBQ PULLED PORK

Slow Roasted Pulled Pork, Pitmaster BBQ Gravy,
Crispy Onions

PHILLY CHEESESTEAK

Chopped Steak & Fries, Green Peppers, Onions,
Melty Cheese, Pickles

MAC N CHEESY

Four Cheese Macaroni, Crispy Onions,
Parmesan (V)

BACON CHEESEBURGER

Chopped beef patty, cheddar cheese, bacon, lettuce,
tomato, pickles, burger sauce

LA FIESTA

Spicy Chorizo Crumble, Smoked Paprika Aioli,
Manchego, Rocket

TRUFFLE CHEESE

Truffle-infused parmesan cheese sauce,
crispy onions, fresh chives (V)

KOREAN FRIED CHICKEN

Korean-style fried chicken, Kimchi slaw, Sriracha mayo
drizzle, toasted sesame seeds

£14 PER PERSON |

60 GUESTS MINIMUM | CHOOSE

X3 OPTIONS TO BE SERVED |

SERVED FROM OUR STREET

FOOD VAN | RUNS FOR TWO

HOURS | FREE DELIVERY

WITHIN 20 MILES OF BN13



£15 Per Person | 60 Guests
Minimum | Served from
our street food van |
Cooked in Pizza Oven to
Order

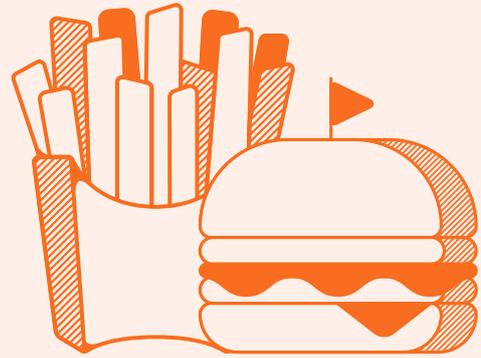
FLATBREADS

**FRESH DOUGH
FOLDED
FLATBREADS**

CHOOSE THREE FILLINGS:

Margherita	Buffalo Mozzarella, Tomato Sauce, Fresh Basil
4 Cheese	Four Cheeses, Tomato Sauce, Caramelised Onion
Meatball	Beef Meatballs, Tomato Sauce, Mozzarella
Shwarma	Pulled Chicken, Garlic Yoghurt, Pomegranate, Onion
Salami	Salami Milano, Tomato Sauce, Mozzarella, Fresh Rocket
Tuna	Tuna Pesto Melt, Mozzarella, Crispy Onion
Breakfast	Sausage, Bacon, Beans, Mozzarella
Lasagne	Beef Ragu, Tomato Sauce, Bechamel Drizzle, Mozzarella
Monte Cristo	Sliced Turkey, Mustard Mayo, Swiss Cheese
Pepperoni	Classic Pepperoni, Tomato Sauce, Mozzarella
Carbonara	Pancetta, Tomato Sauce, Pecorino & Parmesan Blend
BRTM	Bacon, Fresh Rocket, Tomato, Mozzarella
Club	Bacon, Chicken, Tomato, Egg, Mozzarella
Chilli Cheese	Classic Chilli, Fresh Basil, Mozzarella
Blue Cheese	Pancetta, Blue Cheese, Mozzarella
Njuda	Spicy N'juda, Tomato Sauce, Mascarpone, Mozzarella

THE PATTY WAGON



BURGER MENU

DIRTY DUKE

Juicy beef patty, aged cheddar, smoked bacon, onion jam, mustard mayo

BLUE MOO

Juicy beef patty, blue cheese, candied bacon, caramelised onions, baby gem

BIG DILL

Juicy beef patty, double american cheese, house pickles, dill burger sauce, ketchup

SMOKESHOW

Juicy beef patty, smoked cheddar, chipotle BBQ glaze, pulled pork slaw, crispy onions

HANGOVER

Juicy beef patty, hash brown, bacon, cheddar, brown sauce

FRENCH ONION BAE

Juicy beef patty, caramelised onion compote, raclette, thyme butter, crispy onions

NACHO LIBRE

Juicy beef patty, crushed nachos, jalapenos, cheese sauce, salsa

MARRAKESH EXPRESS

Spiced lamb patty, harissa yoghurt, pickled red onion, crumbled feta, mint

MAC DADDY

Smashed double beef patty, shredded lettuce, pickles, american cheese, burger sauce

CHICKEN BURGERS

CLUCK NORRIS

Buttermilk fried chicken, buffalo hot sauce, blue cheese dressing, slaw

SEOUL MATE

Korean fried chicken, gouchujang glaze, slaw, sesame mayo, spring onions

HONEY IM HOME

Buttermilk fried chicken, honey butter glaze, pickles, lettuce, cheese, hot honey drizzle

LITTLE CAESAR

Buttermilk fried chicken, parmesan aioli, baby gem

BANG BANG BIRD

Buttermilk fried chicken, bang bang sauce, shredded lettuce, pickled veg

VEGGIE & VEGAN BURGERS

GREEN GODDESS (V)

Fried Halloumi, smashed avocado, chilli jam, rocket

SOUTHERN FRIED SHROOM (VE)

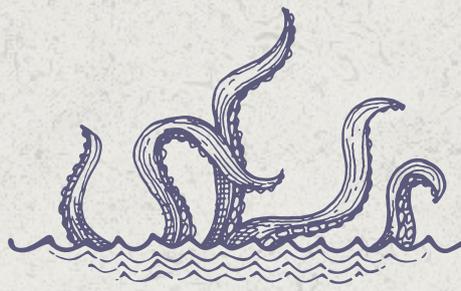
Buttermilk Oyster mushroom, slaw, sriracha mayo, shredded lettuce

SWEET BEAN (VE)

Sweet potato chipotle patty, avocado, lettuce, lime crema

£16 per person | 60 guests minimum | choose x3 options to be served | served with handful of fries with each burger | Served from our street food van | runs for two hours | free delivery within 15 miles of bn13 |





FIN & TONIC

MENU

CLASSIC FISH & CHIPS

Crispy battered fish with golden fries & tangy tartar sauce

SALT & PEPPER SQUID

Squid rings seasoned with salt & pepper, fries & lemon mayo

LOADED FISH FINGERS

Crunchy battered fish fingers on fries, garlic butter & topped with Parmesan

VEGAN FISH N CHIPS

Crispy battered jackfruit with fries & vegan tartar sauce

TEMPURA FISH TACOS

Lightly battered fish in soft corn tortillas, topped with crunchy slaw, salsa & lime

PAELLA CONE

Prawns, mussels, and saffron rice, served in a cone

MAC & CHEESE BITES

Panko mac & cheese balls, fries & creamy garlic mayo

FISH BURGER

Fish fillet in a soft bun with lettuce, tartar sauce, fries

£16 PER PERSON | 60 GUESTS MINIMUM | CHOOSE X3 OPTIONS TO BE SERVED |
| SERVED FROM OUR STREET FOOD VAN |
RUNS FOR TWO HOURS | FREE DELIVERY WITHIN 15 MILES OF BN13 |

Feast & Flame

Good to know

Just a few things to know about our menus:

- We can accommodate any dietary needs and allergies with advance notice. We will ask for a full list, with names and table plan.
- Our kitchen handles nuts, gluten, dairy, and other allergens—please inform us of any dietary concerns when booking.
- Almost all of our veggie dishes can be made vegan.
- Our feasting menus are served family-style, with dishes arriving in a carefully curated flow. We hire in the crockery and cutlery needed for your event from our suppliers. This will be detailed on your quote and subject to change once your tasting has taken place. If you have any design ideas, or colours to feature, let us know.
- Our menus are for a minimum 40 guests.
- Our menu pricing does not include crockery, cutlery, glassware, linen or staff to serve. Price dependant on requirements, location and menu choice, detailed on your quotation.
- All guests attending the event must be paid for.

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Our Prices

	2025	2026	Canapes, Main & Dessert (2026)	Comments
Canapes x5	£15	£16.50	n/a	Canapes to be booked in connection with our full day menu - special packages available
Family Roast Feasting	£47	£50	£66	
Ultimate Roast Feasting	£57	£65	£78	
BBQ Feast	£47	£50	£66	
Flame Feast	£58	£65	£78	
American BBQ Feast	£50	£56	£72	
Hog Roast Feast	£50	£56	£72	
Mexican Feast	£50	£56	£72	
Aegean Feast	£50	£56	£72	
The Spanish Table	£50	£56	£72	
Levantine Table	£50	£56	£72	
British Bistro	£49	£55	£71	
Siam Feast	£50	£56	£72	
Childrens Menu	£24	£26	n/a	One or two course options available
Dessert	£14	£16	n/a	Plated, sharing or Dessert Station
Evening Food	From £9			Buffets, classic evening food, lite bites & bowl food options
Street Food Van	From £13			Minimum numbers apply, two hours service from our horsebox van
Drinks Packages	From £10.95			Drinks Packages or supply your own - bespoke quotes available
Crockery & Servicewear Hire	£9	£12		Per person. Bespoke quote will be obtained dependant on menu and venue facilities
Staffing	£22 per hour	£24 per hour		Bespoke quote will be given at final invoice stage dependant on menu & client requirements