

Bowl Food

£20 PER PERSON

MINIMUM 25 GUESTS | ALL DIETARIES CATERED |

CHOOSE FOUR OPTIONS FROM OUR MENU |

FOOD WILL BE SERVED BY OUR STAFF (at an additional charge)
AROUND YOUR VENUE IN DISPOSABLE POTS & BAMBOO FORKS |

Roast Chicken & Crispy Pancetta Caesar Salad, Soft Hens Egg, Parmigiano |
Bababganoush, Chickpea & Spelt Tabbouleh, Labneh, Grilled Flatbread | (Ve)
Sri Lankan Chicken Curry, Jasmine Rice, Thai Cracker, Coconut Sambal |
Beef Bourguignon, Wild Mushroom, Potato Puree, Beef Jus |
Tiramisu, Vanilla Mascarpone, Dark Chocolate Shavings |
Slow Braised Beef & Chorizo Chilli, Basmati, Crème Fraiche, Tortilla Chip |
8 Hour Pulled Lamb Shoulder, Bulgur Wheat Tabbouleh, Minted Yoghurt |
BBQ Jerk Chicken, Rice & Peas, Pineapple Slaw |
Smashed Meringue, Seasonal Berries, Whipped Vanilla Crème |
Thai Red Vegetable Curry, Coconut Rice, Bok Choi, Thai Cracker | (Ve)
Sussex Sausage, Grain Mustard Mash, Yorkshire Pudding, Horseradish Jus |
Panko Cod, Chunky Chips, Smashed Peas, Tartar |
Beetroot Risotto, Pea Shoots, Feta Crumb | (V)
Chocolate Mousse, Strawberry, Biscotti, White Chocolate Shavings |
Bang Bang Chicken Satay, Spiced slaw, Peanuts, Poppadum |
Tempura Prawn, Garlic Mayo Dip, Pink Ginger |
Gnocchi, Baby Spinach, Blue Cheese, Pumpkin Seeds, Sweet Peppers | (V)
Churros, Chocolate Dip, Cinnamon Sugar |
Seafood Paella, Saffron Rice, Peas |
Pulled Beef Brisket, Mexican Taco, Pickled Onions, Lime |

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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