



# Feast & Flame

Feasting &  
Event Menus

A close-up photograph of a chef's hand holding a metal skewer over a grill. The grill is filled with various pieces of meat, including what appears to be a large piece of pork belly and several smaller pieces of meat. The background is slightly blurred, showing a brick wall and some kitchen equipment. The overall scene is warm and appetizing.

# NAVIGATE OUR MENU

Page 3 | Introduction

Page 4-5 | Canapes

Page 6 | Intro to Feasting

Page 7 | BBQ Feast

Page 8 | Flame Feast

Page 9 | American BBQ

Page 10 | Ember & Skewer

Page 11 | Hog Roast

Page 12 | Aegean Feast

Page 13 | Levantine Grill

Page 14 | The Spanish Table

Page 15 | British Bistro

Page 16 | Childrens Menu

Page 17 | Puddings

Page 18 | Intro to Drinks Packages

Page 19 | Drinks Packages

Page 20 | Intro to Evening Food

Page 21 | Buffet Boards

Page 22 | Party Bites

Page 23-31 | Street Food Vans

Page 32 | Everything you need to know

Page 33 | Our Pricing

Page 34 | Thank you

# FEAST WITH US



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 - cooking over flames.

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 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 with you!

*Liv & Jason*

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Welcome to Feast & Flame and meet us; Liv & Jason, the duo behind the brand. Together for 13 years, we live just outside Worthing in the beautiful countryside with our two children and our Dog, Noodle. Jason brings over 35 years of expertise to the table. His wealth of chef experience means that every dish we serve is crafted with passion. 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.



# CANAPES

Our canapés are all about big flavour in little bites—fresh, fun, and designed to get people talking. From flame-grilled favourites to vibrant nibbles, each one is made to be enjoyed, shared, and devoured in seconds. Perfect for kicking things off for the day ahead.





# CANAPES

Choose Five Canapes From Our Menu

## COLD

- (V) Whipped Goats Cheese, Honey, Lemon, Blini
- (V) Watermelon Feta, Basil, Balsamic Glaze  
Parma Ham, Bocconcini, Fresh Basil
- Beef Carpaccio, Mustard Cream, Parmesan Shortbread
- Bloody Mary Prawn Shots, Celery, Hot Sauce
- (V) Parmesan Sable, Blue Cheese, Apricot Compote  
Smoked Salmon, Lemon Caviar, Blini
- Charcuterie Bites , Prosciutto, Pickle, Sourdough Crostini
- (Ve) Gazpacho Shooter, Tomato, Red Pepper, Basil Oil  
Fig & Prosciutto, Mascarpone, Balsamic, Rocket
- (Ve) Charred Corn & Lime Salsa, Tortilla Chip
- (V) Ricotta & Roasted Peach, Honey, Cracked Pepper
- (Ve) Chilled Soba Noodles, Sesame Dressing
- (Ve) Guacamole & Pico de Gallo, Taco Bite
- Chicken Caesar Bites, Parmesan Cream, Lettuce Cup

## HOT

- Mini Chipolata, Wholegrain Mustard, Honey
- Katsu Chicken, Pickled Ginger Skewer
- Pancetta Arancini, Pea, Tomato Reduction
- (Ve) Seasonal Veg Gyoza, Sweet Chilli Dip
- Korean BBQ Beef, Black Sesame Pastry
- Skewered Chorizo, Garlic Mayo, Onion Crumb
- (Ve) Charlotte Potato, Smoked Salt, Garlic Beurre
- Sticky Glazed Pork Belly, Apple Reduction
- Rare Roast Beef, Mustard Mayo, Mini Yorkshire
- Hot Honey Chicken, Panko Crumb
- (Ve) Chickpea Falafel, Za'atar Beetroot
- Pulled Pork, Lime, Pickled Shallot, Tortilla Chip
- Merguez Sausage, Mint, Tzatziki
- (V) Mac & Cheese Balls, Tomato Chutney
- (Ve) Sweetcorn Fritter, Jalapeno Crema

Five Canapes £17 2027 | £18 2028

If booked as part of our wedding packages, we'll create you a bespoke price to include all elements of your menu

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# SHARING FEASTS

Our Sharing Feast Menus are all about bringing people together around a table brimming with mouthwatering dishes. Picture generous bowls, boards, and plates overflowing with flame-grilled flavors, colourful sides, and sumptuous treats designed to wow your guests. Cooked on our handmade bespoke Asado Grill BBQ, theatre style in front of your guests, this is food made to be shared, enjoyed, and talked about long after the meal is over.

# BBQ FEAST

## CHOOSE FOUR MEATS

Handmade Beef Burger, Brioche Bun

Sussex Sausage

Lemon & Herb Rub Butterfly Chicken Breast

Pitmaster Pulled Pork, Housemade BBQ

Steak, Pepper & Onion Skewers, Garlic Butter

Chicken Wings, Housemade BBQ/Hot Sauce

Lamb Kofta Kebab

Maple Pork Belly Skewers

Butterfly Chicken Burger

Chorizo Sausage

Thai Salmon Parcel

Tandoori Chicken Thigh

Chimichurri Skirt Steak

## CHOOSE FOUR VEGGIE/VEGAN OPTIONS

Mexican Black Bean Burger, Vegan Bun

Whole Burnt Aubergine

Vegan Sausage

Salt & Pepper Tofu Skewers

Halloumi Skewers

Sticky BBQ Pulled Jackfruit

Indian Spiced Parcels

Moving Mountains Burger, Vegan Bun

## CHOOSE FOUR SALADS/SIDES

Stuffed Potatoes, Smoky Bacon, Cheese, Spring Onion

Rainbow Slaw, Homemade Mustard Mayo (Ve)

Panzanella Salad, Heritage Tomato, Red Onion, Capers (Ve)

House Green Salad, Homemade Lemon & Mustard Dressing (Ve)

Garlic Butter Brushed Flatbreads (V)

Homemade BBQ Beans, Crispy Onion Crumb (Ve)

New Potato Salad, Spring Onion, Mustard Mayo (Ve)

Classic Pesto Pasta Salad, Basil Pesto, Mozzarella (V)

Garlic & Rosemary Roasted New Potatoes (Ve)



BBQ Feast £52 2027 | £55 2028

All dietaries catered | Veggie/Vegan menu served to veggie/vegan guests | Cooked on our bespoke BBQ Grill, outside the venue | Served to the middle of each table on boards, bowls & platters |

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# FLAME FEAST

## CHOOSE FOUR MEATS

Griddled Rare Tuna, Miso & Sesame Crunch, Mango Salsa  
Slow Cooked Lamb Shoulder, Aubergine, Pickled Chilli, Dukkah  
Sirloin Steak, Sweet Heat BBQ Seasoning, Herb Butter  
Tiger Prawn Roll, Lemon Mayonnaise, Brioche  
Crispy Duck, Fire Roasted Plum Sauce, Spring Onion  
Spatchcock Jerk ½ 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  
Coal-Roasted Sausage, Brioche, Caramelised Onion Jam  
Aged Burger, Cheddar, House Pickles, Brioche, House Sauce

## CHOOSE FOUR VEGGIE/VEGAN OPTIONS

- (v) Wild Mushroom Burger, Smoked Gruyère & Truffle Aioli
- (ve) Coal-Roasted Aubergine, Tahini, Pistachio & Rose Harissa
- (ve) BBQ Cauliflower Steak with Miso Brown Butter & Shallot
- (ve) Wild Mushroom & Truffle Polenta, Smoked Almonds
- (ve) BBQ King Oyster Mushrooms, Garlic Miso Butter
- (v) Grilled Halloumi, Burnt Honey, Thyme & Charred Peaches
- (ve) BBQ Hasselback Butternut Squash, Maple & Smoked Pecans
- (ve) Harissa-Grilled Corn Ribs with Lime Crema & Sumac Salt

## CHOOSE FOUR SALADS/SIDES

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



Flame Feast £66 2027 | £69 2028

-  
All dietaries catered | Veggie/Vegan menu served to veggie/vegan guests | Cooked on our bespoke BBQ Grill, outside the venue | Served to the middle of each table on boards, bowls & platters |

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# AMERICAN BBQ

American BBQ  
£66 2027 | £69 2028

All dietaries catered | Veggie/Vegan menu served to veggie/vegan guests | Cooked on our bespoke BBQ Grill, outside the venue | Served to the middle of each table on boards, bowls & platters |

## CHOOSE FOUR MAINS

321 Ribs: Six hour Smoked Sticky Ribs, Signature Bourbon BBQ Sauce

Beef Patty, Pickle, Cheese, Brioche Bun (ve option available)

Nashville Chicken Wings, Hot Sauce, Ranch Dressing

Smoked Portobello Mushrooms, Garlic Marinade, Paprika (ve)

Philly Cheesesteak, Brisket, Mustard Mayo, Ciabatta

Satans Stew, Chilli Braised Brisket, Tortilla, Sour Cream (ve option available)

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, Hot Sweet BBQ Glaze

Burnt Ends, Smokey Brisket Bites, BBQ Glaze

Veggie Dog, American Cheese, Crispy Onion (v)

Seafood Boil Bowl, Smoked Links, Shrimp, Potato, Corn

## CHOOSE FOUR SALADS/SIDES

Stuffed Sweet Potatoes, Smoky Bacon, Cheese, Spring Onion (v)

Rainbow Slaw, Homemade Mustard Mayo (ve)

Creamed Corn, Mozzarella (v)

Mac & Cheese Bites, Pineapple Habanero Dressing (v)

Cornbread, Whipped Honey Butter (v)

BBQ Baked Beans (ve)

Grilled Corn on the Cob, Butter, Lime, Paprika (ve)

Potato Salad, Red Potatoes, Chives, Mustard (ve)

Dirty Rice, Peppers, Onions, Cajun Spices (ve)

Grilled Asparagus, Lemon Zest, Seasalt (ve)



# EMBER & SKEWER

## CHOOSE FOUR SKEWERS

Lamb Kofta, Parsley  
Hot Honey Sticky Chicken Thighs  
Lamb Adana Kebab, Parsley  
Harissa Roasted Cauliflower, Almonds (v)  
Sirloin Steak, Seasalt, Onion, Pepper, Garlic Butter  
Chicken Thigh Shawarma, Lemon  
Halloumi, Thyme & Lemon Skewers (v)  
Smash Burger Patties, Pickles  
Grilled Peppers, Garlic & Herb Oil (ve)  
Merguez Sausage Skewers  
Pork Belly, Light Citrus & Herb Glaze  
Roasted Aubergine, Tahini & Pomegranate (ve)  
Cumberland Sausage Swirls, Sweet Chutney  
Surf & Turf Skewer, Garlic Herb Butter (£1pp supp)  
Chorizo & Grilled Peach  
Mozzerella Stuffed Meatballs  
Argentinian Chimichurri Beef Skewers  
Yakitori-Style Chicken Thigh  
Charred Tenderstem Broccoli, Chilli & Garlic Oil (ve)  
Grilled Corn, Lime & Smoked Butter (ve)

## SERVED WITH

Roasted New Potatoes with Rosemary & Sea Salt (ve)  
Warm Charred Flatbreads, Herb Oil (v)  
Pickled Red Onions (ve)  
Mixed Leaf Salad with Lemon Dressing (ve)  
Silly Garlic Toum (v)  
Homemade Chilli Sauce (ve)  
Minted Yoghurt with Lemon (v)



Ember & Skewer  
£66 2027 | £69 2028

-  
All dietaries catered | Veggie/Vegan menu served to veggie/vegan guests | Cooked on our bespoke BBQ Grill, outside the venue | Served to the middle of each table on boards, bowls & platters |



# HOG ROAST

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

Slow Roasted Pork Shoulder & Belly (40-100 guests)

-  
Homemade Apple Sauce

Floured Baps

Homemade Sausage & Sage Stuffing

Roasted New Potatoes, Herb Butter

## CHOOSE TWO VEGGIE/VEGAN OPTIONS

(ve) Mexican Black Bean Burger, Vegan Bun

(ve) Whole Burnt Aubergine

(ve) Vegan Sausage

(ve) Salt & Pepper Tofu Skewers

(v) Halloumi Skewers

(ve) Sticky BBQ Pulled Jackfruit

(ve) Indian Spiced Parcels

(ve) Moving Mountains Burger, Vegan Bun

## CHOOSE TWO SALADS/SIDES

Stuffed Potatoes, Smoky Bacon, Cheese, Spring Onion

(v) Rainbow Slaw, Homemade Mustard Mayo

(ve) Panzanella Salad, Heritage Tomato, Red Onion, Capers

(ve) House Green Salad, Homemade Lemon & Mustard Dressing

(v) Garlic Butter Brushed Flatbreads

(ve) Homemade BBQ Beans, Crispy Onion Crumb

(ve) New Potato Salad, Spring Onion, Mustard Mayo

(v) Classic Pesto Pasta Salad, Basil Pesto, Mozzarella

(ve) Garlic & Rosemary Roasted New Potatoes

Hog Roast £52 2027 | £55 2028

-  
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# AEGEAN FEAST

Aegean Feast  
£66 2027 | £69 2028

All dietaries catered | Veggie/Vegan menu served to veggie/vegan guests | Cooked on our bespoke BBQ Grill, outside the venue | Served to the middle of each table on boards, bowls & platters |

## STARTER SHARING BOARDS - CHOOSE ONE

Mixed Mezze Platter Hummus, Baba ghanoush, Tzatziki, Muhammara, Olives, Dolmades, Warm Pita (ve)

Grilled Veggie Board Flame-grilled Courgette, Aubergine, Peppers, Asparagus, Olive oil, Balsamic, Warm Pita (ve)

Cheese Board Feta, Halloumi, Saganaki, Kasseri, Figs, Grapes, Honey, Warm Pita (v)

Falafel & Fritter Board Crispy Falafel, Courgette Fritters, Lentil Patties, Tahini, Pickles, Warm Pita (ve)

## CHOOSE THREE MAINS

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

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)

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 or Beef, Aubergine, Béchamel sauce

Baked Feta & Tomato, Warm Pita (v)

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



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# LEVANTINE TABLE

## CHOOSE FOUR MEATS

Lamb Kofta, Cumin, Coriander, Garlic, Parsley, Tahini Dip

Shish Tawook, Chicken Skewers, Garlic, Lemon, Yoghurt Spiced

Beef Shawarma, Beef Strips, Garlic Sauce

Lamb Chops, Pomegranate Glaze

Chicken Musakhan Rolls, Chicken, Flatbread, Yoghurt 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, Tomato Sauce

Beef Kibbeh, Fried Bulgur & Beef Croquettes, Spiced Ground

Meat, Pine Nuts, Onion

## CHOOSE FOUR VEGGIE/VEGAN

Stuffed Bell Peppers, Spiced Rice, Lentils, Herbs (ve)

Falafel Platter, Crispy Chickpea Falafel, Tahini, Pickled Veg (ve)

Roasted Cauliflower Florets, Turmeric, Cumin, Paprika, Tahini (ve)

Lentil & Chickpea Stew (ve)

Courgette Fritters, Mint Yoghurt Sauce

Mujadara, Lentil, Caramel Onion, Rice, Herbs, Crispy Shallot (ve)

## CHOOSE FOUR SALADS/SIDES

Fattoush Salad, Fresh Vegetables, Crispy Pitta Chips, Sumac

Lemon Dressing (ve) |

Tabbouleh, Finely Chopped Parsley, Tomatoes, Mint, Bulgur

Wheat, Lemon & Olive Oil Dressing (ve) |

Baba Ghanoush & Warm Flatbreads (v) |

Rice with Vermicelli, Butter (v) |

Za'atar Fries, Garlic Aioli (ve) |

Sautéed Greens with Garlic & Lemon (ve) |

Muhammara, Spicy Red Pepper & Walnut Dip (ve) |



Leventine Grill

£66 2027 | £69 2028

-  
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served to veggie/vegan guests | Cooked  
on our bespoke BBQ Grill, outside the  
venue | Served to the middle of each  
table on boards, bowls & platters |

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The Spanish Table  
£66 2027 | £69 2028

# THE SPANISH TABLE

-  
All dietaries catered | Veggie/Vegan  
menu served to veggie/vegan  
guests | Cooked on our bespoke  
BBQ Grill, outside the venue |  
Served to the middle of each table  
on boards, bowls & platters |

## STARTER SHARING BOARDS - CHOOSE ONE

Seafood Platter Marinated Anchovies, Aioli, Smoked Mackerel, Barra de Pan

Charcuterie & Cheese Board Jamón Ibérico, Salami, Chorizo, Lomo, Manchego, Barra de Pan

(v) Vegetable Fritter Platter Courgette Fritters, Romesco Sauce, Aubergine Bites, Honey. Barra de Pan

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

## CHOOSE THREE MAINS

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

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

(ve) Vegetable Paella, Seasonal Vegetables, Rice, Saffron

Beef Albondigas, Meatballs, Tomatoes & Red Wine Sauce

Grilled Pork Skewers Paprika, Cumin, Garlic, Smokey Sauce

Cochinillo Asado, Slow-roasted Pork, Crackling

(v) Tortilla Española, Potato Tortilla, Onions, Egg

Pechuga de Pollo, Chicken, Lemon, Garlic, Light Batter |

(v) Stuffed Piquillo Peppers, Rice, Spinach, Manchego Cheese

(ve) Grilled Asparagus, Smoky, Nutty Romesco Sauce

Pollo al Ajillo, Chicken, Garlic, White Wine Sauce

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

(£1pp suppl) Bistec a la Plancha, Marinated Skirt Steak, Chimichurri

(v) Pisto Manchego, Spanish Ratatouille, Courgette, Aubergine, Bell Peppers, Onions, Fried Egg

Served with Garlic Aioli, Ensalada Mixta,

Pan with Olive Oil & Sea Salt, Patatas Bravas, Olives



# BRITISH BISTRO

CHOOSE THREE MAINS & A VEGGIE/VEGAN OPTION

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

Wild Mushroom & Truffle Pasta | Tagliatelle, Vegan Cream (ve)

Steak & Ale Pie | Beef Short Rib | Shortcrust Pastry | Gravy

Bubble & Squeak Patties | Soft Poached Egg | Hollandaise (v)

Lamb Shoulder | Rosemary & Garlic | Mint Jam

Creamy Spinach & Pea Risotto | White Wine, Vegan Cream (ve)

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 chips

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 (ve)

Smoked Haddock Fishcakes | Parsley Sauce & Caper Butter

Cauliflower, Leek & Cheddar Bake | Sourdough Crumb (v)

SERVED WITH

Roast Potatoes with Sea salt & Rosemary Butter

Glazed Seasonal Vegetables

Buttered Mash Potato

Freshly Baked Bread & Salted Butter

Jugs of Gravy



British Bistro

£52 2027 | £55 2028

-  
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served to veggie/vegan guests | Served to  
the middle of each table on boards,  
bowls & platters |

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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

## 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

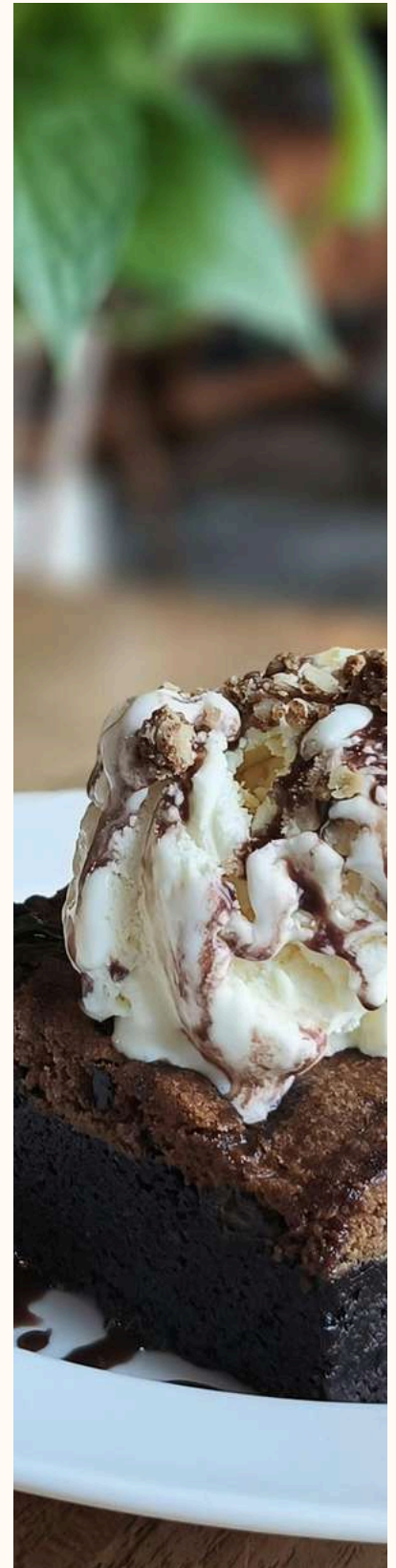
Childrens Menu  
Two courses £25  
Three Courses £30

All dietaries catered  
If you have chosen one of our  
sharing menus, you might include  
the children in with the main  
menu, at the same cost as above

# PUDDINGS

CHOOSE TWO FROM OUR MENU

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  
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 | Freezedried 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  
Maple & Pecan Bread Pudding | Bourbon Sauce | Candied Pecans  
Rhubarb & Ginger Crumble | Vanilla Custard  
Passionfruit & Mango Eton Mess | Tropical Fruits | Lime Cream  
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 | Nutella Ganache



## Puddings

£16 2027 | £18 2028

All dietaries catered |

Menu must be booked in conjunction with our full event day menus | A bespoke price will be created for your package | Will be served to each guest on a plate, to the middle of each table or from a station after dinner |



# 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 Elevate & Flourish 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 a reasonable cost. However you choose to toast, we'll make sure it's memorable, beautifully served, and stress-free.

# ELEVATE

One glass of Pimms or Prosecco Post Ceremony, Sparkling Elderflower, Water Station, Squash for Children

-  
½ Bottle Wine per person with dinner (red/white, rose on request)

Water Jugs

Prosecco Toast Drink

-  
Add 1 Bottle Beer per person £5

Add 1 extra glass of prosecco with the drinks reception £5

£27.50 per person 2027

£30 per person 2028



# FLOURISH

Unlimited Pimms and Prosecco Post Ceremony  
Sparkling Elderflower, Water Station, Squash for Children

=  
Bottle Wine per person with dinner (red/white, rose on request), Water Jugs, Prosecco Toast Drink

-  
Add 1 Bottle Beer per person £5

Add Cocktail option £9 per person

£38.50 per person 2027

£41 per person 2028



# CHILLED & POURED

£12.50 per person 2027

£14 per person 2028

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.

We can also provide your evening bar,  
please get in touch to discuss

hello@feast-and-flame.co.uk | feast-and-flame.co.uk



# EVENING PARTY MENU

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 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.

# BUFFET BOARDS

## 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



## CRUDITES & 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, Garlic Toun, Spicy Roasted Red Pepper Dip

## £3 Supplement ELEVATED BOARD

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

£17.50 2027 | £19 2028

All dietaries catered | Minimum 40 guests | Served from a station | Biodegradable Plates & Cutlery Provided  
Menu must be booked in conjunction with our full event day menus |

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# PARTY BITES

## LITE BITES



Bacon or Sausage Brioche Buns  
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)

£10 per person 2027

£11 per person 2028

## PIZZA BUFFET

### New for 2027

Fresh Whole Pizzas Sliced

Served from a station, cooked on our wood fired pizza oven. Included as standard - rocket salad, fresh herbs, garlic & chilli oil, disposable plates and cutlery. We'll keep topping up throughout the party.

Choose menu from our extensive pizza van menu on page 28

£12 per person 2027

£13 per person 2028

## BOWL FOOD



Loaded Fries, Pulled Pork, Cheese Sauce, Jalepenos, Crispy Onions (v)

Slow Braised Beef & Chorizo Chilli, Cheese, Crème Fraiche, Tortilla Chips

Chicken Curry & Mini Naan, Fluffy Rice, Mango Chutney

Thai Red Vegetable Curry, Coconut Rice, Bok Choi, Thai Cracker (ve)

Panko Cod, Chunky Chips, Smashed Peas, Tartar

Crisp Chicken Karaage, Aioli, Nori Dust, Pickled Daikon

Beetroot Risotto, Pea Shoots, Feta Crumb (v)

Bang Bang Chicken Satay, Spiced Slaw, Peanuts, Poppadum

Pulled Beef Brisket, Mexican Taco, Pickled Onions, Lime

Glazed Pork Belly Bao, Hoisin, Pickled Daikon, Micro Coriander

Choose two options

£15 per person 2027

£16 per person 2028

# OUR STREET FOOD VAN



Our beautifully converted silver Rice horsebox brings the magic of street food to your wedding day. Whether you're after pizzas, loaded hash browns, Yorkshire Pudding 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 fun. Everything is served hot, fresh, and easy to eat standing up.

Let's build a menu that reflects your vibe and gets people talking about your wedding for years to come. .

[hello@feast-and-flame.co.uk](mailto:hello@feast-and-flame.co.uk) | [feast-and-flame.co.uk](http://feast-and-flame.co.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**

# 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)



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

## MAINS

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### 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



# FRYER TRUCK

## 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

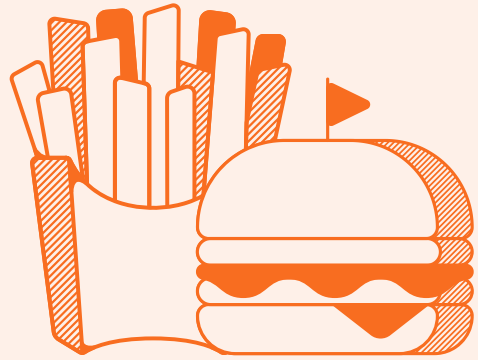
Panko mac & cheese balls, fries & creamy garlic mayo

### 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 |**

# THE PATTY WAGON



## BURGER MENU

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### 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

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### 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

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### 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 |



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

# EAT THE HEADS PIZZAS

## FRESH DOUGH PIZZAS

### CHOOSE THREE PIZZAS:

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

# 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**

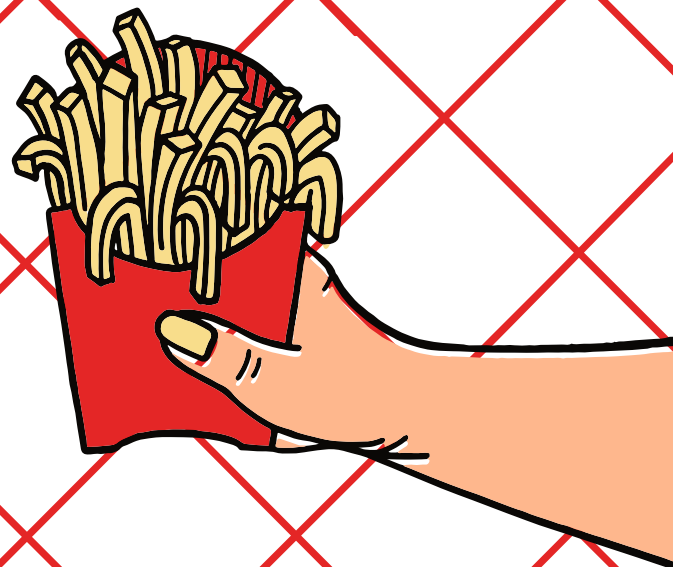
**X3 OPTIONS TO BE SERVED |**

**SERVED FROM OUR STREET**

**FOOD VAN | RUNS FOR TWO**

**HOURS | FREE DELIVERY**

**WITHIN 20 MILES OF BN13**



# 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 |**



# EVERYTHING YOU NEED TO KNOW

- We can accommodate any dietary needs and allergies with advance notice. We will ask for a full list, with names and table plan six weeks before your event date.
- 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 to each table.
- Our prices include our classic white plates & silver cutlery, along with the platters, boards and bowls needed to serve your food. You can upgrade this, to see your options just get in touch.
- We charge a one off £350 fee on each of our bookings to cover kitchen equipment. This is hired in from our hire company and is bespoke to your events requirements, this is a non negotiable fee and may increase in cases where additional equipment is needed.
- Table linen & napkins can be hired in by us if required - we can also source tables & chairs.
- Our menus are for a minimum 40 guests.
- Our experienced waiting team are hired in at a separate cost to our menus. We work on 1:20 guests, and you would expect around an 8 hour hire for a main wedding day food service. All events will have a catering manager to service your day.
- A complimentary tasting is included once you have booked with us and will take place in the year of your wedding.
- Our deposit is 25% of the catering balance to secure your date, and a further 25% six months before the wedding. Final balance is due 28 days before your wedding.

# OUR PRICES

	2027	2028	Canapes, Main & Dessert (2027)	Comments
Canapes x5	£17	£18	n/a	Canapes to be booked in connection with our full day menu - special packages available
BBQ Feast	£52	£55	£70	
Flame Feast	£66	£69	£84	
American BBQ Feast	£66	£69	£84	
Ember & Skewer	£66	£69	£84	
Hog Roast Feast	£52	£55	£70	
Aegean Feast	£66	£69	£84	
The Spanish Table	£66	£69	£84	
Levantine Grill	£66	£69	£84	
British Bistro	£52	£55	£70	
Childrens Menu	£25	£30	n/a	Two or three course options available
Dessert	£16	£18	n/a	Plated, sharing or Dessert Station
Evening Food	From £10			Buffets, classic evening food, lite bites & bowl food options
Street Food Van	From £14			Minimum numbers apply, two hours service from our horsebox van
Drinks Packages	From £12.50			Drinks Packages or supply your own - bespoke quotes available
Crockery & Servicewear Hire	Crockery & cutlery Included	Flat fee of £350 per event to cover kitchen equipment hire, transport, delivery		Per person. Bespoke quote will be obtained dependant on menu and venue facilities
Staffing	£23 per hour	£24 per hour		Bespoke quote will be given at final invoice stage dependant on menu & client requirements



# THANK YOU

we hope you enjoyed looking at our menus

## Feast & Flame

We'd be absolutely thrilled to be part of your event. Get in touch for a quote or any questions—we'd love to collaborate and create an unforgettable, fire-filled feasting experience your guests will be talking about long after the last plate is cleared.

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