


Feast & Flame

Sharing Feasts



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.

Mexican Feast

£48 PER PERSON

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

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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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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 at Coordination Hire. 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 30 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.
- Childrens menu available upon request.

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