



# 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

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## 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

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## 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

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# 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)

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# 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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