



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.

Aegean Feast

£45 TWO COURSE

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**

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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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