

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 |

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

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

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AMERICAN BBQ

American BBQ
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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
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