



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.

BBQ Feast

£40 PER PERSON

ALL DIETARIES CATERED |

CHOOSE FOUR MEATS, FOUR VEGGIE;/VEGAN OPTIONS & FOUR SALADS |

BBQ FEAST SERVED TO THE MIDDLE OF EACH TABLE IN BOWLS, ON BOARDS & PLATTERS |

Meats

CHOOSE FOUR MEAT MAINS

Handmade Beef Burger | Sussex Sausage | Lemon & Herb Rub Chicken |
Pitmaster Pulled Pork | Steak & Pepper Skewers | BBQ Chicken Wings |
Lamb Kofta Kebab | Maple Pork Belly Skewers | Butterfly Chicken Burger | Chorizo
Sausage | Thai Salmon Parcels | Tandoori Chicken Thigh |
Blackened Cod Skewers | BBQ Pork Ribs | Chimichurri Skirt Steak |

CHOOSE FOUR VEGAN MAINS

(For your veggie/vegan guests)

Mexican Black Bean Burger | Prune Skewers, Goats Cheese, Walnut |
Whole Burnt Aubergine | Vegan Sausage | Salt & Pepper Tofu Skewers |
Rum Glazed Pineapple | Halloumi Skewers | Sticky BBQ Pulled Jackfruit |
Indian Spiced Parcels | Slow Roasted Balsamic Beets |

Salads & Sides

CHOOSE FOUR SALADS OR SIDES

Stuffed Sweet Potatoes, Smoky Bacon, Cheese, Spring Onion |
Rainbow Slaw, Homemade Mustard Mayo |
Panzanella Salad, Heritage Tomato, Red Onion, Capers |
House Green Salad, Homemade Lemon & Mustard Dressing |
Garlic Butter Brushed Ciabatta Bites |
Homemade BBQ Beans, Crispy Onion Crumb |
New Potato Salad, Spring Onion, Mustard Mayo |
Jewelled Fruit Cous Cous, Apricot |
Watermelon, Mint & Feta Salad |

Flame Feast

£50 PER PERSON

ALL DIETARIES CATERED | CHOOSE FOUR MEATS, FOUR VEGGIE/VEGAN MAINS, FOUR SALADS OR SIDES | BBQ FEAST SERVED TO THE MIDDLE OF EACH TABLE IN BOWLS, ON BOARDS & PLATTERS |

Meats

CHOOSE FOUR MEAT MAINS

Griddled Rare Tuna, Miso & Sesame Crunch, Mango Salsa | Slow Cooked Lamb Shoulder, Grilled Aubergine & Tomato, Pickled Chilli, Dukkah | Sirloin, Sweet Heat BBQ Seasoning, Sussex Herb Butter | Tiger Prawn Roll, Lemon Mayonnaise, Brioche | Crispy Duck, Fire Roasted Plum Sauce, Spring Onion | Spatchcock Jerk 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

CHOOSE FOUR VEGGIE/VEGAN MAINS

(For your veggie/vegan guests)

Black Truffle & Wild Mushroom Burger, Smoked Gruyère & Truffle Aioli | Prune Skewers, Goats Cheese, Walnut | Rum Glazed Pineapple | Coal-Roasted Aubergine, Tahini, Pistachio & Rose Harissa | BBQ Cauliflower Steak with Miso Brown Butter & Crispy Shallot | Wild Mushroom & Truffle Polenta, Smoked Almonds | BBQ King Oyster Mushrooms, Garlic Miso Butter & Truffle | Grilled Halloumi, Burnt Honey, Thyme & Charred Peaches | BBQ Hasselback Butternut Squash, Maple & Smoked Pecans | Harissa-Grilled Corn Ribs with Lime Crema & Sumac Salt |

Salads & Sides

CHOOSE FOUR SALADS OR SIDES

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

American BBQ Feast

£45 PER PERSON
ALL DIETARIES CATERED |
CHOOSE FOUR MAINS & FOUR SALADS/SIDES |
FEAST SERVED TO THE MIDDLE OF EACH TABLE ON BOARDS &
BOWLS |

Mains

321 Ribs: Six hour Smoked Sticky Ribs, Signature Bourbon BBQ Sauce |
Beef Patty, Pickle, Cheese, Brioche Bun | Nashville Chicken Wings, Hot Sauce, Ranch
Dressing | Cajun Blackened Cod Skewers, Lemon & Lime Aioli |
Smoked Portobello Mushrooms, Garlic Marinade, Paprika (ve) | Philly Cheesesteak,
Brisket, Mustard Mayo, Ciabatta | Satans Stew, Chilli Braised Brisket, Tortilla, Sour Cream
| 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, BBQ Glaze |
Burnt Ends, Smokey Brisket Bites, BBQ Glaze | Veggie Dog, American Cheese, Crispy
Onion (v) | Seafood Boil Bowl, Smoked Links, Shrimp, Potato, Corn

Salads & Sides

Stuffed Sweet Potatoes, Smoky Bacon, Cheese, Spring Onion | Rainbow Slaw, Homemade
Mustard Mayo | Creamed Corn, Mozzarella | Mac & Cheese Bites, Pineapple Habanero
Dressing | Cornbread, Whipped Honey Butter | BBQ Baked Beans |
Collard Greens, Apple Cider Vinegar | Grilled Corn on the Cob, Butter, Lime, Paprika |
Potato Salad, Red Potatoes, Chives, Mustard | Pickles & Jalapeños | Flame Charred Veggie
Platter | Dirty Rice, Peppers, Onions, Cajun Spices | Grilled Asparagus, Lemon Zest, Seasalt

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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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