


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.

Family Roast Feasting

TWO COURSES £40
ALL DIETARIES CATERED |
MAINS & SIDES SERVED TO THE MIDDLE OF THE TABLE, GUESTS
CHOOSE DESSERT IN ADVANCE |

Sharing Main

**ROASTED PORK & CRACKLING | ROASTED LEMON &
HERB CHICKEN | STUFFED ROAST BUTTERNUT SQUASH**

Ultimate Roast Potatoes | Triple Cauliflower Cheese |
Roasted Root Vegetables | Apple & Elderflower Sauce |
Seasonal Greens | Homemade Yorkshire Puddings | Jus

Desserts

TRIO

Sussex Mess | Berries | Lemon Cheesecake | Curd | Brownie | Creme Fraiche

BOOZY TRIFLE

Madeira | Raspberry Jelly | Sherry | Berries | Custard | Vanilla Cream

RHUBARB & APPLE CRUMBLE

Homegrown Rhubarb & Apples | Spiced Crumble | Madagascan Vanilla Custard

Ultimate Roast Feasting

TWO COURSES £55

ALL DIETARIES CATERED | FEAST SERVED TO THE MIDDLE OF EACH TABLE ON
BOARDS & BOWLS | GUESTS TO CHOOSE DESSERT IN ADVANCE

Sharing Main

CHOOSE TWO MEAT MAINS & ONE VEGGIE MAIN

Slow-Roasted Herbed Lamb Shoulder Rosemary, Thyme & Garlic Infused

Wood-Fired Beef Wellington, Mushroom Duxelles, Puff Pastry

Honey-Glazed Roast Duck Breast, Honey Orange Sauce, Crispy Skin

Chargrilled Cauliflower Steak, Miso-Maple Glaze & Pistachio Crumble (ve)

Chargrilled Bavette Steak, Garlic Butter, Seasalt

Wild Mushroom & Truffle Risotto Stuffed Squash, Sage Butter (v)

Crispy Pork Belly, Crackling, Apple Cider Jus

Vegan Wellington, Roasted Root Vegetables & Red Wine Jus (ve)

Smoked Leg of Lamb, Mint Chimichurri.

Grilled Aubergine & Tahini Roll-Ups, Pomegranate Molasses (ve)

Roast Whole Goose, Orange & Sage Glaze

Golden Roast Chicken, Truffle Butter, Lemon Herb Infusion

Roasted Beetroot & Cashew Nut Tart, Fresh Dill, Lemon Dressing (ve)

Braised Short Ribs, Red Wine Reduction

Balsamic-Glazed Caramelized Onion, Pumpkin Galette, Rocket (ve)

Crispy Slow Roasted Pig, Apple & Cider Sauce

Ultimate Roast Potatoes | Triple Cauliflower Cheese |
Roasted Root Vegetables | Garlic Mashed Potatoes, Chive Butter |
Herb-Infused Brioche & Chestnut Stuffing, Truffle Oil | Seasonal
Greens | Homemade Yorkshire Puddings | Jus

Desserts

Dark Chocolate & Espresso Ganache Hazelnut Praline & Gold Leaf

Tarte Tatin Caramelized Apples & Vanilla Bean Ice Cream

Passionfruit & Coconut Pavlova Meringue, Coconut Cream, Fresh Passionfruit & Mango

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

Feast & Flame

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.

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