



## Function and Event Menus

Canape Menu  
Plated Wedding Breakfast Menu  
Feasting Wedding Breakfast Menu  
Alfresco Menu  
Evening Food Menu



## **Canapes**

Stilton Beignets with Red Grape Jelly

Shredded Duck, Spring Onion and Chilli Plum Jam Roll

Pumpkin and Vegan Feta Arancini

Tempura Prawns with Sweet Chilli

Satay Bang Bang Chicken on Baby Gem

Goat's Cheesecake with Red Onion Marmalade

Shitake Mushroom and Black Truffle Pinwheels

Wasabi King Prawns with Avocado on Rice Cracker

Salmon Gravlax with Horseradish Crane on Sourdough

Tomato Tapenade Crostini, Micro Basil

Red Pepper and Notzarella Croquette

Panko Pork Belly with Sticky Chilli Jam

Fish and Chips with Tartar Sauce

**Choice of 4 Canapes £16 per person**

**Choice of 5 Canapes £20 per person**

**Choice of 6 Canapes £24 per person**



## Plated Wedding Breakfast

Two or three course sit-down menu using the finest ingredients in a contemporary way. Delivered by  
2 award-winning chefs with style

### Plated Starters

Peking Crispy Duck Salad, Orange Segments, Crispy Rice Noodles, Spring  
Onion & Ginger Dressing

Mediterranean Vegetable and Notzarella Arancini with Crispy Basil, Tomato  
Coulis and Black Olive Crumb Ve

Roasted Vine Tomato & Basil Soup with Crème Fraiche and Freshly Baked  
Black Olive Ciabatta

Panko Crumbed Goats' Cheese Bon-bon, Roasted Beetroot Watercress,  
Fennel & Orange

Butternut Squash, Sweet Potato, Chilli & Coconut Soup with Garlic Naan  
Croutons

Creamy Garlic & Herb Shiitake Mushrooms with Maderia Sauce, Fried Bread  
Truffle and Endive Salad

Prawn Cocktail, Bloody Mary Sauce, Avocado, Tomato Salsa, Crunchy Corn  
and Wholemeal Crostini's



## **Plated Main Course**

Coffee & Fennel Rubbed Roasted Pork Fillet with Crispy Chorizo & Cabbage and Black Garlic Gravy

Roast Lamb Rump, Warm Salad of Broad Beans, Cherry Tomatoes, Sugar Snap Peas & Asparagus

Organic Roast Chicken with Sage & Caramelised Onion Loaf and Feast Gravy

Miso Portobello Mushrooms with Rainbow Chard, Crispy Sage and a Soy & Maple Glaze

Roast Sirloin of Beef, Thyme & Rosemary Yorkshire Pudding, Buttered Beans and Lashings of Feast Gravy

Salmon Confit with Tahini, Pistachio, Pomegranate and Herb Crust and Barbecued Long Stem Broccoli

Harissa Spiced Cauliflower, Creamy Labneh, Sauté Chickpea, Spinach and Blackened Bell Peppers

All Served with Feast Co. Smashed Potato, Squash and Root Vegetable Hash



## **Plated Dessert**

Classic Apple & Rhubarb Crumble with Vanilla Ice Cream

Old School Warm Chocolate Cake with Proper Custard & Salted Pretzel Crumb

Eton Mess, Seasonal Berries, Raspberry Coulis & Meringue

Coconut Panna Cotta, Mango, Passionfruit, Mint & Lime

Lemon Meringue Posset Tart, Raspberry Sorbet and Sherbet

Spiced Banana and Courgette Cake, Sticky Ginger and Vegan Cream

2 course meal £48 per person.

3 course meal £60 per person.

Minimum order of 50 covers required

All Prices include Crockery, Cutlery, Napkins and Service



## Feasting Wedding Breakfast

What we do... Family style feasting on lavish boards and dishes for you all to share and enjoy.

### Sharing Starters

#### **Mediterranean Antipasti**

Cured Bresaola, Prosciutto and Salami's. Sicilian Garlic Stuffed Olives, Hummus, Marinated Artichokes Hearts, Baba Ghanoush, Sun Blushed Tomatoes, Roasted Vegetables, Figs, Homemade Rosemary Focaccia and Crostini's.

**£12 per person**

#### **Vegan Mezze**

Chargrilled Baby Aubergine, Roast Heritage Carrots with Tahini and Pomegranate, Dolma Stuffed Grape Leaves, Roast Red Pepper Hummus, Tabbouleh, Mixed Marinated Olives, Muhammara and Mini Pitta Fingers.

**£12 per person**

### Sharing Mains

#### **Traditional Spanish Paella**

Valencian Bomba Rice, Sofrito, Homemade Stock and Mehr Red Spanish Saffron with Chicken, Prawns, Mussels, Squid and Langoustines. Green Mixed Salad, Garlic Aioli and Crusty Breads

**£32 per person**

#### **Gourmet Barbeque**

Churrascarias Lamb Skewers with Aji Sauce. Korean Chilli, Sesame & Honey. Chicken with Charred Lime. Garlic and Thyme Sirloin Steaks with Bearnaise. Mediterranean Grilled Vegetables with Rocket Pesto. Pearl Couscous Salad, Seasonal Green Bean Salad with Sauce Verte and Homemade Focaccia Bread

**£40 per person**



### **Traditional British Roast**

Roast Sirloin of Essex Reared Beef, Blythburgh Roast Pork Belly with  
Crunchy Crackling & Free-Range Lemon & Thyme Chicken  
All served with Giant Yorkshire Puddings, Duck Fat Roast Potatoes, Buttered  
Seasonal Veggies & Our Famous Feast Gravy  
Maple roasted parsnips & Aged cheddar cauliflower cheese  
**£40 per person**

### **Indian Banquet**

Skewered Chicken Korma Kebabs, Tikka Lamb Rump Skewers and  
Barbecued Tandoori Paneer. Paired with Traditional Pilau Rice, Bombay  
Roasted Potatoes, Lentil Dahl, Poppadom's, Naans and Chutneys, Pickles &  
Yogurt Raita.  
**£38 per person**

### **Moroccan Lamb**

Slow Cooked Lamb Shoulder Marinated in Yoghurt, Spices & Pomegranate  
Baked Saffron Pilaf, Chickpea Falafels with Harissa & Coriander  
Tomato, Pomegranate and Mint Tabbouleh Salad  
Roasted Baby Carrots with Black Garlic and Tahini  
Grilled Flatbreads & Hummus  
**£38 per person**

### **Vegan Feast**

Chimichurri Roasted Cauliflower, Spiced Squash Patties, Garlic and Thyme  
Roast Field Mushrooms, On the Vine Cherry Tomatoes, Zesty Polenta Chips,  
Watercress and Rocket Salad, Vegan Aioli and Ketchups  
**£32 per person**



## **Sharing Dessert**

### **Messy Eton Mess**

Smashed Chewy but Crisp Meringue with Fresh Strawberries, Blueberries, Raspberries and Blackberries. Whipped Vanilla Pod Cream, Oat & Almond Crumb and Red Berry Sauce

**£12 per person**

### **Feast Co. Profiteroles**

Strawberry Cheesecake Profiteroles  
Chocolate Banoffee & Toasted Chopped Nuts Profiteroles  
Lemon Curd Meringue Profiteroles

**£14 per person**

### **Nana's Crumble**

Seasonal Fruit Crumble or As Your Nana Use to Make! Topped with Feast Co. Crumble and lashings of Vanilla Pod Custard, Ice-cream or Clotted Cream

**£10 per person**

All Packages require a minimum order of 50 covers.

All Prices include Crockery, Cutlery, Napkins and Service



## Alfresco

Cooked alfresco for you to enjoy the theatre and aromas created by our chefs. A great self-serve option

### Classic Barbeque

Angus Beef Burger with Cheese, Relish and Brioche Bun  
Cumberland Sausage with Caramelised Onions, Mustard and Ketchup  
Cajun Butterfly Chicken Breast

Cauliflower BBQ Wings

Corn on the Cob

**Sides-** Green Salad, Rainbow Slaw and French Stick

**£30 per person**

### New Orleans Jambalaya

Traditional Rice Creole Jambalaya with a blend of Smoked Paprika and Spiced Cayenne. Chicken, Chorizo, Celery and Bell Peppers.

Garlic Focaccia

Green Bean Salad with Buttermilk Dressing

Corn on the Cob topped with Butter, Chilli Flakes and Chives

**£28 per person**



## **The Whole Hog**

Free range local pig marinated in herbs and spices and slow roasted over wood and then grilled on our charcoal grill.

Shredded Shoulder, Belly and Leg Meat in Our Feast Co. Marinated

Crunchy Salted Crackling, Soft Brioche Baps

Feasts Sage and Onion Stuffing

Rainbow Slaw, Chopped Green Salad, Smashed Skin on Potatoes,

Spiced Apple Ketchup, Local Honey and Mustard Sauce

**£34.00 per person**

## **The Mexican**

Braised Beef Brisket Chilli Con Carne

Chipotle Barbecued Pulled Chicken Thigh with Pico de Gallo

Cajun Halloumi, Pineapple and Bell Pepper Skewers

Mexican Spiced Rice

Red Cabbage and Pickled Chilli Slaw

Chopped Salad with a Squeeze of Lemon

Tortilla Chips with Homemade Tomato Salsa, Sour Cream and Guacamole

**£34.00 per person**

All Packages require a minimum order of 50 covers.

All Prices include Crockery, Cutlery, Napkins and Service



## Evening Food

Bring Street to your Evening!

### **The Dogs**

Cooked over hot coals, build your own perfect Dogs B.... Hotdog.

Smoked American Frank

German Bratwurst

Chilli Dog

Cumberland Ball Terrier

Vegan Dogless

Served with Brioche Buns, French Stick, Caramelised Onions, American Mustard and Tangy Tom Sauce.

**£18.00 per person**

### **The Chippy Bar**

Mini versions of chip shop classics served in old news.

Local Beer Battered Cod

Hand Cut Chips

Vodka Tonic Battered Halloumi

Smoked Saveloy

Served with Homemade Mushy Peas, Curry Sauce, Pickled Eggs and Gherkins, Sea Salt and Malt Vinegar

**£22.00 per person**



## **Skewers**

Cooked over charcoal served with Salad

Tandoori Masala Grilled Chicken Breast with Mango Chutney

Lamb Sheekh Kebab with Green Chilli & Mint Yoghurt

7 Spiced Chicken Thigh Skewer with Chilli Sauce

Grilled King Prawns and Chorizo with Garlic Aioli

Charred Aubergine, Courgette and Pepper Skewer with Lemon and Oregano

Yakitori Marinated Beef Sirloin, Wasabi Mayonnaise, Black Sesame

Spiced Lamb Kofta with Tatziki

Smoked Maple Tempeh with Hummus and Pomegranate

All Served with Chopped Salad, Pearl Couscous Salad, Seasonal Slaw

**Selection of 3 Skewers with Salad £24.00 per person**

**Selection of 4 Skewers with Salad £29.00 per person**



## **Sliders**

Mini Versions of the classic's served brioche buns.

Classic Cheese Beef Burger with Feast Co. Burger Relish

Chicago Style Hotdog Slider with Onions, Mustard and Ketchup

Grilled Halloumi with Sweet Chilli Chutney

Sweet Cure Crispy Bacon with Tomato Ketchup

Veggie Bean Burger with Pickles and Vegan Mayo

Slow Cooked Pulled Pork with Rainbow Slaw and Sweet Tangy BBQ Sauce

Fish Finger Sandwich with Tartare Sauce and Crunchy Lettuce

Grilled Cumberland Sausage with Fried Onions

Chilli, Lime and Coriander Falafel with Sweet Chilli

**Selection of 3 Sliders £18.00 per person**

**Selection of 4 Sliders £24.00 per person**



### **Feast Co. Feasting Table**

Cured Bresaola, Prosciutto and Salamis. Sicilian Garlic Stuffed Olives, Hummus & Tzatziki, Baba Ghanoush, Marinated Artichokes Hearts, Sun Blushed Tomatoes, Roasted Vegetables, Homemade Rosemary Focaccia and Crostini.

A selection of English Cheeses with Artisan Crackers, Fruit Breads & Chutneys  
Fruit platter of seasonal fresh fruits, Mini Boston Brownies, Mini Sicilian Lemon Tarts & Summer Berry Pavlovas

**£26.00 per person**

All Packages require a minimum order of 50 covers.

All Prices include Palm Plates, Wooden Cutlery and Napkins

Please contact for more details, our team will be happy to help with any questions and create the perfect package for your event.

All dietary requirements are catered for and Vegan dishes available.