



## WEDDING FEAST MENU

We like to think that our service style at The Flavour Kitchen is a true reflection of who we are and our Feast menus are a perfect representation of this. It is all about having a sumptuous Feast of delicious food served in a wonderfully sociable way.

The Starters and Mains are served **sharing platter style** in the centre of each table for guests to pass around and help themselves to. Desserts can be served the same way although we can also serve them individually plated or dessert buffet or canapé style (to allow your guests to mingle after the main meal and speeches). Alternatively, we are very happy to serve your wedding cake as dessert or to help set up a “Bake Off” dessert table where guests bring the desserts.

The Feast Menu works on all types of table configurations – such as individual round tables, horse shoe shaped trestles or Hogwarts style long banqueting tables. We also walk round with seconds to make sure even the hungriest of your guests has a very good feed!

Below are some of our most popular Feast menus but we often create bespoke menus for our clients – so don't be shy and do ask us to come up with some ideas for your special day celebratory Feast!

## PACKAGES

*Our packages includes chef fees and provision of basic field kitchen equipment.  
Hire ware such as tableware, linen and glassware and waiting staff are charged separately.*

### **Two course Feast Menu**

**£26.00+VATpp+VAT**

Sharing platter starter – 3 Platters

Main course Sharing Platters: 2 meat/fish main dishes plus 1 vegetarian option (served individually to vegetarians) and  
2 accompaniments

Tea/Coffee Service



Or

Main course Platters: 2 meat/fish main dishes plus 1 vegetarian option (served individually to vegetarians) and 2 accompaniments

Artisinal bakery and homemade bread & dipping oils/butter

1 dessert

Tea/Coffee

**Three course Feast Menu**

**£30.00pp+VAT**

Sharing platter starter – 3 Platters

Main course Sharing Platters: 2 meat/fish main dishes plus 1 vegetarian option (served individually to vegetarians) and 2 accompaniments

Artisinal bakery and homemade bread & dipping oils/butter

1 dessert

Tea/Coffee



## MENUS

*Please note – the menus below are grouped by cuisine type but feel free to pick and choose dishes across the menus. We can advise what different dishes will work well together.*

### **ITALIAN FEAST**

#### **Starter Sharing Platters (Choose 3 items)**

Slow roasted heirloom tomatoes and marinated burrata (V)

Baked smoked mozzarella with sour dough toasts (V)

Italian charcuterie selection

Mixed bruschetta e.g. N’duja (spicy sausage paste) and ricotta, whipped salt cod with green olive tapenade, roasted red peppers and goats cheese (V), marinated artichoke, cannellini bean and lemon and thyme (V)

Carpaccio of beef with rocket and parmesan salad and truffle oil dressing (or can be served individually plated)

Tempured Courgette Flowers stuffed with goats cheese or crab and served with a chilli dressing

#### **Main Sharing Platters (Choose 2 Dishes)**

*(Note: If vegetarian food is required – this can either count as one of the main course choices or we can serve a vegetarian main course dish individually to vegetarian guests)*

Porchetta

(Italian roast pork shoulder rolled and stuffed with herbs and chilli with crispy crackling and served with a fennel jus)

Italian herb marinated leg of lamb with salsa verde

Slow roast leg of lamb with a herb crust

Sirloin of beef tagliata style (rare sirloin of beef sliced on bed of rocket with rosemary and lemon oil and pecorino shavings)



Beef braised in Barolo

Roast chicken with green olives, roasted lemon and caperberries

Salt baked sea bass with salsa verde

Caponata stuffed aubergine with mozzarella (V)

Grilled polenta with taleggio and mushrooms (V)

Aubergine parmigiana (V)

Fennel, cherry tomato and ricotta gratin with hazelnut crumble (V)

#### **Accompaniments**

Rosemary roast potatoes

Potato dauphinoise (not Italian but goes wonderfully with lamb!)

Lemon and herb new potato salad (served warm or cold)

Green beans with walnut pesto (served warm or cold)

Rocket, grilled asparagus, fig and parmesan salad

Grilled courgette, rocket and feta salad with chilli, mint and lemon dressing

Heirloom tomato and feta salad with pomegranate balsamic dressing

Homemade Italian artisan breads (included in price)

#### **Dessert**

Amalfi lemon tart with raspberry compote

Tiramisu



Limoncello cheesecake

Amaretto trifle

Hazelnut and turrón semifreddo with caramelized raspberries (requires freezer access)

Espresso crème brûlée with almond cantuccini

Orange pannacotta, caramelized oranges and pistachio shortbread

(NB: we can do a duo or trio of mini desserts for £1.00-£1.50 extra pp)

### **MIDDLE-EASTERN FEAST**

#### **Starter Sharing Platters (Choose 3 items)**

Home-made dips (e.g. baba ghanoush, hummous, red pepper and walnut) (V) with flat breads

Harissa prawns and lemon mayo

Spinach, mint and feta borek (little filo pies) (V)

Chicken shawarma skewers with preserved lemon hummous

Beef or lamb koftes with spiced labneh and pistachios

#### **Main Sharing Platters (Choose 2 Dishes)**

*(Note: If vegetarian food is required – this can either count as one of the main course choices or we can serve a vegetarian main course dish individually to vegetarian guests)*

Pomegranate molasses marinated leg of lamb

Slow cooked leg of lamb with harissa rub

Lamb, chicken or beef tagine (vegetarian version also available)

Fish koftas with a spiced yoghurt sauce



Z'atar spiced salmon with walnut, yoghurt and sumac salsa

Iman biyaldi (stuffed aubergine) with saffron yoghurt (V)

Potato and feta kofte with nut and seed crust and served with a rich roasted red pepper and walnut sauce (V) *(NB: this can also be a starter dish)*

#### **Accompaniments**

Jewelled rice or couscous (served warm or cold)

Persian potato salad (served warm or cold)

Green bean, orange zest and hazelnut salad

Charred sprouting broccoli and courgette with baby spinach and tahini and honey dressing

Rocket, grilled aubergine, feta and pomegranate salad

#### **Dessert**

Orange polenta cake with yoghurt and pistachios and crème fraiche

Turkish delight Cheesecake

Chocolate cardamom tart with yoghurt ice-cream

Persian Eton Mess with rosewater and Iranian green pistachio meringues, rosewater marinated strawberries, pistachio halva and cream



