
Feasting
Menus
Menu
Evie

Feasting & Sharing Menus



Ideal for larger gatherings, our feasting menus bring mains, sides and optional sharing desserts straight to the centre of the table for guests to tuck into. Forget chasing individual pre-orders - just share your dietary requirements and we'll handle the rest.

Browse a sample of our favourites below, or ask about a bespoke menu. Previous themes include **American BBQ** and **Mediterranean.**

Middle Eastern Feasting & Sharing Menu

Selection of Artisanal Canapes to compliment the menu

Mains (Choose Three)

Slow Cooked Lamb Shoulder, Pomegranate Molasses Dipping Juices *(gf)*
Harissa, Garlic, Herb & Preserved Lemon Roasted Chicken Thighs *(gf)*
Spiced Chickpea and Carrot Tagine *(Vegan)*
Roasted Cauliflower and Celeriac with Harissa, Date Syrup and Dukkah *(Vegan) (n) (gf)*
Roasted Aubergine with Tahini, Garlic, Lemon and Chermoula *(Vegan) (gf)*

All mains are Served with Loaded Vegetable Herby Cous Cous and Flatbreads *(gfo)*

Sides (Choose Four)

Fennel, Cauliflower, Orange and Salad, Labneh,
Honey, Saffron & Orange Blossom Dressing, Golden Raisins & Pistachios
(VeO) (gf) (n)

Harissa and Honey Carrots, Labneh, Honey and Chilli, Dukkah *(v) (gf)*

Black Lime & Sesame Seed Focaccia with Baba Ganoush and Hummus

Whipped Feta, Roasted Vegetables and Honey *(v) (gf)*

Beetroot, Za'atar, Yoghurt, Honey and Dill *(VeO)*

Sauteed Greens with Chermoula and Black Olives

Desserts (Choose One)

Baked Ricotta Cheesecake, Orange Blossom, Honey & Fruit *(v)*
& Mini Chocolate and Orange Brownies *(VeO)*
(Served Sharing Style or Plated)

Giant Loaded Pavlovas, Fresh Fruit, Rose Petals & Caramelised Pistachios *(v) (n) (gf)*
(Served Sharing Style)

(n) Contains Nuts (v) Vegetarian (VeO) Vegan Option Available
(gf) Gluten Free (gfo) Gluten Free Option Available

Traditional Roast Dinner Feasting & Sharing

Selection of Artisanal canapes to compliment the menu

Mains (Choose Two)

Roast Beef / Lamb Leg / Rolled Pork Belly Joint / Roast Chicken with Rosemary, Garlic and Herby Marinade (gf)
Veggie Wellington / Vegan Nut Roast Alternative

Served with Roast Potatoes and Gravy, Selection of Condiments (gf)

Sides (Choose Four)

Roast Carrots and Parsnips, Cumin, Herbs and Honey (VeO) (gf)

Creamy Mashed Potatoes (gf)

Sauteed Buttery Greens and Cabbage (VeO) (gf)

Braised Red Cabbage (Vegan) (gf)

Yorkshire Puddings

Herby Sausage Meat Stuffing

Cauliflower Cheese

Suggested Desserts (Choose One)

Sticky Toffee Pudding, Salted Caramel Sauce, Honeycomb and Ice Cream
(VeO) (gfo) ***(Served plated)***

Giant Pavlova, Fresh Fruit, Cream and Pimms Syrup *(v) (gf)*
(Served Sharing Style)

Seasonal Fruit Crumble and Custard *(v)* ***(Served Plated)***

(n) Contains Nuts (v) Vegetarian (VeO) Vegan Option Available
(gf) Gluten Free (gfo) Gluten Free Option Available