

Table Feast Menus

Table Feasts are fantastic for weddings & events and dinner parties where a more relaxed, casual feel is required. We serve the food in waves, removing empty dishes and adding new ones as needed. Here are some examples of events we have served recently but we have a long list of individually priced dishes for you to choose from. All prices are inclusive of VAT and include linen feel napkins and all your service crockery & cutlery. As all events and budgets are different, prices do not include staffing or plates & cutlery. Additional costs & options are listed below.

Lebanese style vegetarian wedding £45 per person

First plates:

Flatbreads with za'atar & herb oil
Crunchy seasonal vegetables & bagna cauda
Yellow split peas with onion & caper salsa
Roasted pepper salad with cucumber & black sesame
Labneh with dill & pomegranate
Flamed aubergine tabbouleh with chermoula

Second plates:

Filo parcels with roasted butternut squash, rainbow chard, feta & sultanas
Falafels with chickpeas, broad beans, tahini & coriander
Cauliflower cake with parmesan & rosemary

New potatoes with preserved lemon, toasted almonds & mint
Fattoush salad with garlic kefir dressing

Roasted beetroot & red onions with puy lentils & salsa verde
Watermelon, salted ricotta & pumpkin seed salad
Hummus with toasted nuts & seeds
Smokey walnut muhammara

Italian garden party feast £75 per person

Stuffed courgette flowers

Wild mushroom arancini w/ smoked garlic aioli

Higher welfare beef rump carpaccio w/ Parmigiano shavings & salmoriglio

Whole burrata w/ preserved lemon & shredded mint

Romesco sauce w/ roasted red onions

Truffled white bean purée

Freshly baked rosemary focaccia

Second Plates:

Farro & roasted vegetable salad

Char grilled artichoke hearts, lemon & olives, broad beans & slivered almonds

Radicchio, frisée & chicory salad w/ orange & pomegranate

Romanesco w/ toasted pine nuts, pangrattato & olive oil

Heritage tomato salad w/ sea salt & olive oil

Porchetta w/ juniper & oregano and rhubarb compote

Whole grilled sea bream w/ olives & roasted tomatoes and sauce vierge

Dessert

Mixed fresh fruit sorbets in a frozen flower bowl

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Additional Costs & Options

Additional chefs approx. 1 per 15 guests @ £24 p/h (min. 4 hours)

Additional serving staff / drinks staff approx. 1 per 12 guests @ £22 p/h (min. 4 hours)

Stoneware plates & copper cutlery (other options are available) £2.20 per person per course

Wine & water glasses 50p per person

Large Linen tablecloths £6.50 each

Menu changes to accommodate any dietary requirements £2.40 per person

Kitchen equipment if required POA

All prices inclusive of VAT

