

Fabulous Sharing Feast Menus

Our Sharing Feast menus are designed for intimate gatherings, dinner parties, and smaller events where a relaxed, informal style of dining is preferred. Create a bespoke menu by selecting a well-balanced combination of dishes, tailored to your guests and occasion.

Your menu is served progressively in waves, with dishes cleared and replenished throughout the event to create a seamless and sociable dining experience.

All prices are quoted per person and are exclusive of VAT. Crockery, cutlery, staffing, table linen, and glassware can be provided and will be charged separately according to your requirements. Where venues do not offer suitable kitchen facilities, additional catering equipment can also be supplied.



Levantine Feast Menu

First Plates – Choose 4-6 options

Flatbreads with za'atar & herb oil /G/Se	£2.50
Crunchy seasonal vegetables & bagna cauda /Fi/Mu	£5.80
Grilled apricots & walnuts with honey & whipped goat's cheese /Nu/Mi	£4
Yellow split peas with onion & caper salsa	£1.65
Roasted pepper mechouia, cucumber & black sesame /Se	£2.75
Honey baked figs with labneh, dill & pomegranate /Mi	£2.50
Hummus with crushed olives & roasted chickpeas /Se	£1.25
Spiced lamb filo parcel with burnt orange, spinach & pinenuts /G	£3.50
Roast squash, spinach & feta cheese filo parcel /G/Mi	£2.85
Blackened mackerel with roast beetroot & orange /Fi	£6.80
Smokey tomato & walnut muhammara /Nu	£1.25
Sweet potato & coriander fritters with chimichurri	£2.75
Baked feta with honey & sesame /Mi/Se	£3.55

Second Plates – Choose 3 main options & 3-4 side dishes

Chicken tagine with preserved lemon, dates & apricots /Nu/Ce	£11
Pink pepper beef rump skewers with black lime, pickled onions & cucumber yoghurt /Mi	£9.95
Merguez sausages with sweet & sour sticky apricots /G	£10.40
Curried cauliflower & walnut pastry tart /G/Nu/So	£8.72
Herby malfatti dumplings with caramelized onions & crispy sage /E/Mi/G	£4.25
Slow cooked Persian lamb shoulder with prunes, crumbled feta & pomegranate /Mi	£8.95
Roast cauliflower & chickpeas with dukkah, black garlic & zhoug /Nu	£4.25
Saffron roast chicken with orange, fennel & herbs	£4.60
Lamb koftes with sweet spices, pine nuts & tahini dressing /Se	£7
Beef meatballs with broad beans, roasted artichokes & almonds /G/E/Nu	£8.50
Whole baked seabream with harissa & rose /Fi	£11.85
Cod cakes with flamed aubergine & lemon pickle /Fi/G/Mi	£7.55

Sides

Mejadra – baked rice & green lentils with crispy shallots	£1.80
Roasted beetroot & red onions with beluga lentils & blackberry vinaigrette /Ce/Mu	£1.60
Baby spinach, watercress & fresh pea salad with cider vinegar dressing /Mu	£1.45
Butterbeans in smoked cascabel chilli & citrus oil	£2.60
Flamed aubergine & smokey freekeh tabbouleh with chermoula /G	£2
Fattoush salad tossed with toasted pitta, garlicky kefir & mint /Mi/Ce/G	£3.45
Roasted baby potatoes with smoked garlic aioli & caramelized pine nuts E/Mu	£1.65
Char grilled tenderstem broccoli with maple tahini dressing & candied pumpkin seeds /Se	£4.12
Pickled red cabbage with aromatic seeds & spices	£1.25
Jewelled giant couscous with flame raisins & toasted spices /G	£3
Harissa roasted carrot, caraway & chervil salad	£1.40
Char grilled courgette, aubergine & peppers with olive oil & basil	£3.40
Wilted greens with olive oil, garlic & fresh chilli	£3.40

Dessert – Choose 1 - All priced at £6.25

Tunisian orange & almond cake with zesty mascarpone Nu/E/Mi	
Baked Basque cheesecake with roasted peaches /Mi/E	
Syrupy lemon polenta cake with rose petals & pistachio /E/Mi/G/Nu	
Salted caramel & dark chocolate pots de crème with praline tuille /Mi/E/Nu	
Panna cotta with macerated strawberries & kataifi /M/G	

Key to dietary information: GF Gluten Free | Vg Vegan | Ce Celery | G Gluten | Cr Crustaceans | E Egg | F Fish
Mo Molluscs | Mu Mustard | N Nuts | Pe Peanuts | Se Sesame | So Soya



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