

FLAMME

by
Passion for Food

STREET FOOD / FOOD STALL MENU

CHICKEN ROTISSERIE

FRENCH HERB MARINATED, JERK, THAI INSPIRED OR SPICY SOUTH AMERICAN
SUCCULENT ROTISSERIE CHICKEN

CHIPS

GARLIC MAYO

HOT SAUCE

SERVED IN BOXES WITH WOODEN FORKS

LAMB SHAWARMA

MIDDLE EASTERN SPICED, PULLED LOCAL SLOW COOKED SHOULDERS OF LAMB,
SHAWARMA STYLE, SERVED IN FLAT BREADS WITH TZATZIKI, PICKLES AND A
SELECTION OF SAUCES

KOREAN DOUBLE FRIED HOT WINGS

CRISPY, HOT, AND STICKY WINGS, YOU CANNOT GET ENOUGH OF THESE!

Gyoza

**DELICIOUS ASIAN DUMPLINGS FILLED WITH CHICKEN, SPRING ONION, PAK CHOI AND
WATER CHESTNUTS SERVED WITH A SOY, CHILLI AND SESAME DRESSING**

Paella

THE TRADITIONAL, CLASSIC SPANISH RICE DISH COOKED IN GIANT WOKS

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FISH and CHIPS

CORNISH HADDOCK, LOCAL ALE BATTER, SKIN ON HAND CUT CHIPS, FRESH TARTARE SAUCE, SERVED IN PAPER

BANGERS and MASH

SANDY LANE FARM ORGANIC PORK SAUSAGES, CREAMY DIJON MASH and CARAMELISED ONION GRAVY

Anti pasti

WHOLE IBERICO HAM, CARVED FOR YOUR GUESTS SERVED WITH OLIVES, MARINATED ARTICHOKEs, GRILLED PIQUILLO PEPPERS, SUN BLUSHED TOMATOES, MOZZARELLA and SHAVED PECORINO

LOW and SLOW SMOKED BRISKET and Salad Bar

SMOKED LOCAL BEEF, HOMEMADE SAUCES (CHIMICHURRI, SALSA VERDE, CHIPOTLE BBQ SAUCE) and a SELECTION OF FRESH SALADS (CHOOSE 2):
NEW POTATOES WITH SPINACH, CRISPY BACON, SHALLOTS and a GRAIN MUSTARD DRESSING
SWEET POTATO, SPRING ONION and CHILLI WITH GOATS CURD
ICEBERG SALAD BUTTERMILK and BLUE CHEESE DRESSING
CHARRED CAULIFLOWER, TOMATO, CAPER and DILL
RED SLAW
CELERIC, FENNEL and APPLE SLAW
YELLOW and GREEN COURGETTE SALAD WITH ORANGE ZEST and BASIL DRESSING
BABY GEM, BROAD BEAN and PEA SHOOTS WITH FRESH MINT AIOLI
CHAR GRILLED BROCCOLI WITH CHILLI, GARLIC and ALMONDS

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SWEET THINGS....

CHURROS

SPANISH HOT COOKED FRITTERS, LEMON CURD, CARDAMOM CREAM, CHOCOLATE SAUCE, CRYSTALLISED ROSE PETALS, CINNAMON SUGAR

CREPE BAR

TRADITIONAL FRENCH CREPES SERVED WITH A SELECTION OF STRAWBERRIES, BANANAS, MARSHMALLOWS, ORANGES IN GRAND MARNIER, BUTTERSCOTCH SAUCE, CHOCOLATE SAUCE, LEMON JUICE AND SUGAR

DESSERT SHOT BAR

LARGE SHOT GLASSES FILLED WITH MINIATURE PUDDINGS:

RASPBERRY AND WHITE CHOCOLATE TRIFLE

COFFEE MOUSSE WITH CHOCOLATE COFFEE BEANS

PISTACHIO BRULEE

PINEAPPLE, POMEGRANATE AND MINT SALAD

CHILLED VANILLA RICE PUDDING WITH RASPBERRY COMPOTE

LEMONGRASS POSSET

PASSION FRUIT CRÈME SYLLABUB WITH FRESH RASPBERRIES

DARK CHOCOLATE POT, BAILEYS CREAM

WATERMELON AND WILD STRAWBERRY JELLY WITH BLACK PEPPER CRÈME FRAICHE

MANGO AND PASSION FRUIT MOUSSE, DARK CHOCOLATE CRISP