



FESTEN PRIVATE DINING MENU **FOR GROUPS OF 6 OR MORE**

We have put together a menu for you to enjoy with your family and friends. Delicious, handmade Festen food, ready in a few simple steps.

We have designed this menu to be extremely easy to cook! You only have to pop containers into the oven for a restaurant quality meal.

No pots and pans are needed to assemble any of our menu items.
We want your meal to be completely stress free.

We would recommend choosing one main course option, two/three side dishes and one dessert for your group. There are vegetarian options that can be ordered individually.

Please contact us if you have specific dietary needs.



MAIN DISHES

(Minimum order of 6 for all items)

£18

LAMB SHANK

Herb crusted lamb shank served on the bone with roasted aubergine parmigiana and pine nut and fresh herb sauce.

Allergens

GLUTEN, NUTS

£12

MEDITERRANEAN SEA BREAM & KING PRAWNS

Deboned & pressed sea bream, crispy focaccia bread crumb, king prawns, roasted red peppers, charred red onions, black olives, lemon, salsa verde and San Marzano tomatoes.

Allergens

CRUSTACEANS, FISH, GLUTEN

£10

CHICKEN AND SALSA VERDE

Slow cooked chicken leg with with bread crumb and herb crust, oak smoked bacon, peas, charred red onion, lemon, olive oil, thyme and salsa verde.

Allergens

MILK, GLUTEN, SULPHITES

£10

PORCHETTA

Thick cut of slow cooked Porchetta with bread crumb and herb crust, cannellini beans, lemon, olive oil, thyme, pancetta and salsa verde.

Allergens

MILK, GLUTEN, MUSTARD, SULPHITES



VEGETERIAN DISHES

£9

AUBERGINE

Roast aubergine with blistered bbq tomatoes, garlic, olive oil, pine nuts and pesto

Allergens

NUTS

QUICHES

'Traditional deep filled, French style quiches. Individually portioned.'

£5

LEEK & ROQUEFORT QUICHE

Allergens

MILK, GLUTEN, EGG

£5

VINTAGE CHEDDAR & ONION

Allergens

MILK, GLUTEN, EGG



SIDE DISHES

(Minimum order of 6 for all items)

£2.50

TUSCAN ROAST POTATOES

Crispy roast potatoes with sage.

£2.50

ORZO & BARBERRY SALAD

Orzo, barberries, cucumber, red onion,
mint, dill, parsley and chili.

Allergens
GLUTEN

£3

SLOW COOKED GREEN BEANS

Fine green beans cooked with garlic and courgette.

£3

CAESAR SALAD

Cos lettuce with croutons dressed in a parmesan and anchovy
dressing.

Allergens
FISH, EGG, MILK, GLUTEN

£2.50

POTATO SALAD

New potatoes with green olive dressing



FESTEN DESSERTS

(Minimum order of 6 for all items)

£5

TARTE AU CITRON

Classic, deep-filled lemon tart.

Allergens

GLUTEN, EGG, MILK

£4

PAVLOVA

Individually portioned meringue nest topped with Chantilly cream and seasonal fruit.

Allergens

EGG, MILK

£4

BASQUE CHEESE CAKE

Baked cheesecake served with seasonal fruit.

Allergens

EGG, MILK

£5

AMARETTO ROASTED PEACHES

Peaches roasted with Amaretto, served with mascarpone cream and cherry coulis.

Allergens

MILK, NUTS

£4

CHOCOLATE TORTE

Ultra-rich chocolate torte, topped with raspberries.

Allergens

EGG, MILK



NEXT STEPS?

If you like the sound of our menu, please get in touch with us by email (festenuk@gmail.com) with some more details about your event, including:

- Date and time of event
- What's the occasion?
- Rough number of guests (you can finalise exact numbers in the last week or so before your event)
- Location
- Any known dietary requirements and allergies

We are always very happy to have a chat over the phone: please call 07854 286182 and leave a message if we are not able to answer straightaway. We require at least seven days' notice for bookings.

In the meantime, you can see photos of our food on our website and you can keep up to date with what we are up to by following us on Instagram @festenuk!



EXTRA INFORMATION

PAYMENT

Minimum order value is £100. The minimum group size we cater for is 6.

All dishes (mains, sides and desserts) are priced per person. Please get in touch with us with your group size and what dishes you would like to order and we can get back to you with a quote.

Once you have placed your order we will send you an invoice via our secure payment method SQUARE. We require 50% of the total on booking, with the remaining 50% due the day of the event.

DELIVERY

We offer free delivery to all B postcodes for all our event menus. Please get in touch if you require delivery outside B postcodes. We will discuss a suitable time for delivery when we take your booking.

PREPARING YOUR MEAL

Please take note on your oven space and limit your hot items accordingly. Please discuss your options with us if in doubt.

All items will arrive with cooking and storing instructions.

All main course and side dish items will be delivered in oven ready containers.

ALLERGENS

Please ask us for a copy of this menu with additional allergen information. Please make us aware of any allergies on booking as we may not be able to accommodate all requirements.

CANCELLATION POLICY

Cancellations 7 days or more before event:

Full refund

Cancellations less than 7 days before event:

We cannot offer a refund but we can reschedule your event.

Cancellations less than 72 hours before event:

Unfortunately, we cannot offer a refund or reschedule your event.