



GAME & FLAMES

EST.2016



2024-2025





In this brochure you will see our menu selections; they are carefully picked to provide you with the best seasonal produce and a theatrical experience designed to impress.

We provide rustic, pure food, and plenty of it.....we are wildly unique!

Masters of outdoor live fire, cooking, we specialise in sustainably sourced wild game, including local fallow deer, wood pigeon and wild boar from the Forest of Dean.

As a business we are eager to minimise our carbon footprint using local businesses and seasonal produce when we can. We source farmed meat from local farms with high animal welfare standards. We have replaced farmed salmon with chalk stream trout; it has a deeper, fuller flavour and makes an excellent sustainable alternative to farmed salmon.

Our main courses are designed to be served on sharing platters alongside hearty bowls of vegetables and salad; creating an interactive social environment and a talking point that will be remembered for years to come.

Please take time to look through our brochure and feel free to ask any questions.

We look forward to hearing from you!

THE TEAM AT
GAME AND FLAMES





MENU PRICES

CANAPÉS

- ANGUS BEEF SLIDERS with mustard and pickle in mini brioche bun £3.20
- VENISON SLIDERS with mustard and pickle in mini brioche bun £3.20
- WILD BOAR MEATBALLS with apple, pear, and honey puree £2.70
- WOOD PIGEON BREAST POPPERS with cream cheese and jalapeno peppers wrapped in bacon £2.70
- SMOKED CHALK STREAM TROUT PINWHEELS with cream cheese and chives £2.70
- JUICY KING PRAWNS (x2) on skewers coated with chilli garlic and paprika cooked over flame £3.20
- GRILLED HALLOUMI SLIDERS with sunblush tomatoes and hummus (v) £3.20
- TOMATO, BASIL, AND MOZZARELLA on mini skewers (v) £2.15
- STUFFED SWEET PEPPERS with feta, cracked black pepper and olive oil (v) £2.70
- VENISON SAUSAGE ROLLS with red onion marmalade £2.70
- WILD BOAR SAGE AND ONION ARTISAN SAUSAGE ROLLS £2.70
- BAKED BRIE TARTLETS with apricot marmalade (v) £2.15
- OLIVE TAPENADE ON MINI TOASTED SOURDOUGH with sprinkles of parsley and chive (v) £2.15


GRAZING TABLE

£14 per person

Served as combined canape/starter during reception drinks including a selection of cured meats and cheeses, baby vine tomatoes, pineapple, melon, grapes, artichoke hearts, hummus, olives, Romano feta peppers, cornichons, nuts, seeds, crackers, and focaccia

STARTERS

CHOOSE ONE STARTER PLUS A VEGETARIAN OPTION

- PAN FRIED WOOD PIGEON BREAST with fresh mango, pineapple and chili salsa, watercress, and micro herbs £9.00
- BBQ CHICKEN KEBABS marinated in our BBQ rub, served with a mini flat bread, pickled onion, shredded lettuce & red cabbage, vine tomatoes and our lemon, paprika and garlic sauce £10.00
- CHALK STEAM TROUT cooked on planks at the fire with garden greens, pickled pink onion and soured cream sprinkled with fresh grated lemon zest £11.00
- BBQ VENSION KEBABS marinated in our famous venison rub, served with a mini flat bread, pickled onion, shredded lettuce & red cabbage, vine tomatoes and our lemon, paprika and garlic sauce £11.00
- ANTI-PASTI BOARDS served to the dining tables including a selection of cured meats and cheeses, baby vine tomatoes, artichoke hearts, houmous, olive oil and balsamic dip, olives, Romano peppers, cornichons, and focaccia £12.00
- GRILLED HALLOUMI FLATBREADS with houmous, sunblush tomatoes and garnished greens £10.00
- BBQ VEGETABLE SKEWER with mini flatbread, houmous, sunblush tomatoes and garnished greens £10.00
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MAIN COURSE

VENISON HAUNCH AND LOIN marinated in our very own signature venison rub. Cooked on the grill until medium rare, haunches are butterflied and cooked whole **£28.50**

LAMB ASADO whole lamb cooked Argentinian style over the fire, basted with olive oil, salt and rosemary **£30.00**

BEEF RIB hung, packed with salt, garlic and crack black pepper, then suspended over flame **£31.50**

RIBEYE OF BEEF – rubbed with salt, garlic and black pepper. griddled on the plancha **£31.50**

PORK BELLY brined and slow cooked with fennel, lemon and garlic before being finished on the firepit **£28.50**

BBQ SPATCHCOCK CHICKEN Marinated in our own house BBQ rub and griddled on the plancha **£28.50**

CHALK STREAM TROUT SIDES, basted with garlic, lemon and butter, nailed to planks and smoked slowly by the embers **£28.50**

WILD MUSHROOM RISOTTO, cooked with vegetable stock, white wine, plenty of butter and Parmesan shavings, can be made vegan on request (v) **£27.00**

MUSHROOM AND HALLOUMI BURGER Grilled portobello and halloumi a brioche bun with houmous, sunblush tomatoes and watercress (v) **£27.00**

BBQ VEGETABLE SKEWER a selection of colourful vegetables coated in our BBQ marinade and griddled on the fire (V) **£27.00**

CAULIFLOWER STEAKS marinated in aromatic middle Eastern herbs and spices and cooked on the woodfire (v) **£27.00**

CHOOSE A SAUCE FOR THE MEAT - SERVED IN A JUG AT THE TABLE

£1 per person supplement for a second sauce

**CHIMICHURRI
DRESSING**

(Olive oil, white wine vinegar, onions, and herbs) (v)

PEPPERCORN

RED WINE JUS

**STILTON, CREAM
AND BEEF STOCK**

ALL MAIN COURSES COME WITH

- A COLOURFUL TOMATO, MIXED LEAF AND WILDFLOWER SALAD
- BUTTERY GARLIC POTATOES COOKED OVER FLAME
- AND 2 FURTHER SIDES OF COOKED VEGETABLES

CHOOSE FROM:

**BUTTERNUT
SQUASH**
cooked whole in
the hot ashes
‘dirty style’

**COURGETTE
STRIPS**
griddled on the
plancha with
olive oil and garlic

**HONEY GLAZED
CARROTS**
griddled on
the plancha

**MIXED
MINI PEPPERS**
coated with
garlic and olive oil,
griddled over fire

**BUTTERED
CORN COBS**
with garlic and
black pepper,
griddled over fire





DESSERTS

FRESH ORANGE AND ALMOND CAKE with crème fraiche and honey, crushed pistachio and seasonal berries £8.00

CARAMELISED PEACHES grilled on the plancha with Chantilly cream, raspberry coulis and fresh berries £8.00

RICH CHOCOLATE TORTE with Cornish clotted cream and berries £8.00

BAKED VANILLA CHEESECAKE with wild berry coulis and mint garnish £8.00

YOUR CAKE plated and dressed with fruit and Chantilly cream £4.50



ADD A CHILD OPTION FOR ANY GUESTS 12 AND UNDER

CHILDREN'S MENU

STARTERS

SMALLER PORTION OF YOUR ADULT CHOICE £5.50

MINI BBQ CHICKEN SKEWER £6.50

CHILD ANTI PASTI SHARING PLATTERS £7.50

CHILD MAIN COURSES

served with same potatoes and side options as the adults main

CHILD SIZED PORTION OF YOUR ADULT CHOICE £11.00

ANGUS BURGER PATTIES £12.00

BBQ CHICKEN SKEWERS £12.00

MINI BEEF STEAKS £12.00

MINI VENISON STEAKS £12.00

MINI CAULIFLOWER STEAKS £12.00

SAUSAGES - Choice of pork / boar / venison £12.00

CHILD DESSERTS

A SMALLER VERSION OF ADULT YOUR ADULT CHOICE £4.50

DOUBLE CHOCOLATE BROWNIE with squirty or Chantilly cream £4.50

DRINKS

TEA AND COFFEE
SERVICE,
to a manned station
£1.75

TEA AND COFFEE
SERVICE,
to the table
£2.25



EVENING RECEPTION ONLY AVAILABLE AS AN ADD-ON TO A WEDDING BREAKFAST

SMOKY WILD VENISON CHILLI served with corn chips, sour cream, salsa, and guacamole £14.00

MOUTH WATERING BURGERS served with smoked cheddar slices, crispy bacon, greenery, and our very own burger sauce £14.00

PULLED BOAR SANDWICHES in a buttery brioche bun served with homemade slaw £13.00

PULLED PORK SANDWICHES in a buttery brioche bun served with homemade slaw £11.50

WILD BOAR GOULASH slow cooked over 5 hours, served with sour cream, and topped with fresh parsley £11.50

GRILLED HALLOUMI WRAPS served with sun blush tomatoes, hummus, and watercress (v) £11.50

CHEESE BOARD with grapes, chutneys, and crackers £9.50

THICK CUT BACON in a brioche roll £8.50

VENISON HOT DOGS served in a brioche hot dog bun with sauerkraut, crispy onions, pickles and sauces £12.00

PORK HOT DOGS served in a brioche hot dog bun with sauerkraut, crispy onions, pickles and sauces £11.00

VEGGIE HOT DOGS served in a hot dog bun with sauerkraut, crispy onions, pickles and sauces £11.00

HOT CHOCOLATE with cream £2.25 | HOT CHOCOLATE with marshmallows £2.25



EXAMPLE MENU

4 CANAPÉS per person

WILD BOAR, SAGE AND HONEY MEATBALLS
with apple and pear honey puree
STUFFED SWEET PEPPERS (V)
with feta cheese, cracked black pepper and olive oil
ANGUS BEEFSTEAK SLIDERS
with pickle and mustard in a brioche bun
WOOD PIGEON POPPERS

STARTERS

PAN FRIED PIGEON BREAST
with chilli mango salsa
GRILLED HALLOUMI (V)
with mini flabread, hummus,
and sunblush tomatoes

MAIN COURSE

VENISON HAUNCH AND LOIN
SPATCHCOCK CHICKEN
marinated in our garlic and paprika rub
CAULIFLOWER STEAK
CHIMICHURRI SAUCE
COLOURFUL MIXED LEAF, BABY TOMATO, AND EDIBLE FLOWER SALAD
BUTTERY GARLIC GRIDDLED POTATOES
BUTTERNUT SQUASH COOKED WHOLE IN THE HOT ASHES 'DIRTY STYLE'
HONEY GLAZED CARROTS GRIDDLED ON THE PLANCHA

DESSERT

FRESH ORANGE AND ALMOND CAKE
with crème fraîche and seasonal berries



BASED ON 100 GUESTS
TOTAL FOOD AND
KITCHEN TEAM: £6728
WAITING STAFF, REFRIGERATION,
TABLEWARE HIRE, GLASSWARE HIRE
AND LOGISTICS: £3995
Mileage and accommodation charges
vary according to your location



FEASTING TABLE

£67 per person
within a 30 mile radius of TN33

Supplementary charge will apply for venues further afield to cover travel costs.

Includes

Dressed trestle tables for guest self service
Chefs and staff to assist guests at the feasting table
Cutlery and crockery for main and dessert
Kitchen and serving equipment

CHOOSE FOUR CANAPÉS

WILD BOAR MEATBALLS with apple, pear, and honey purée

WOOD PIGEON BREAST POPPERS with cream cheese and
jalapeno peppers wrapped in streaky bacon

SMOKED CHALK STREAM TROUT PINWHEELS
with cream cheese and chive

TOMATO, BASIL, AND MOZZARELLA KEBABS (V)
on mini skewers

STUFFED SWEET PEPPERS
with feta, cracked black pepper, and olive oil (V)

VENISON SAUSAGE ROLLS with red onion marmalade

WILD BOAR SAGE AND ONION ARTISAN SAUSAGE ROLLS

BAKED BRIE TARTLETS with apricot marmalade (V)

OLIVE TAPENADE ON MINI TOASTED SOURDOUGH
with sprinkles of parsley and chive (V)



MAIN COURSE

Choose two meat/fish options plus a vegetarian option for the main course

VENISON HAUNCH AND LOIN marinated in traditional Argentinian herbs and spices, cooked slowly over flames

PORK BELLY slow cooked on the cross over flame

SPATCHCOCK CHICKEN marinated in tandoori spices, BBQ or our own garlic & paprika rub and griddled on the plancha

LAMB ASADO whole lamb cooked over the fire, basted with olive oil, salt and fresh herbs - supplement of £2.50 per person

CHALK STREAM TROUT SIDES basted with garlic, lemon and butter, cooked on cedar planks at the fire

MUSHROOM AND HALLOUMI BURGER in a brioche bun with hummus, sunblush tomatoes and watercress (V)

BBQ VEGETABLE SKEWER a selection of colourful vegetables coated in our BBQ marinade and griddled on the fire (V)

CAULIFLOWER STEAKS marinated in Middle Eastern herbs and spices (V)

CHIMICHURRI DRESSING olive oil, red wine vinegar, onions, and herbs (V)

RANGE OF ARTISAN BREADS and butter



CHOOSE 4 OPTIONS FOR YOUR SIDES

HOT GARLIC POTATOES

griddled on the plancha

POTATO SALAD

with capers, fresh herbs and spring onion

MIXED BEAN SALAD

with red peppers, garlic, olive oil and parsley

COUS COUS SALAD

with cucumber, mint, tomatoes, and spring onion

TABBOULEH

buckwheat, cucumber, mint, tomatoes and spring onion

LEMON ORZO SALAD

with courgette, basil, chives, and parmesan

COLOURFUL TOMATO, MIXED LEAF AND WILDFLOWER SALAD

with French mustard dressing

HERITAGE TOMATO, MOZERELLA AND BASIL SALAD

drizzled with olive oil

TRI-COLOUR HOMEMADE SLAW

with olive oil and lemon juice dressing

WHITE CABBAGE AND APPLESRAW

with mayonnaise

GREEK SALAD

with feta, olives and red onion

DESSERT

FRESH ORANGE AND ALMOND CAKE with crème fraîche and seasonal berries

BAKED VANILLA CHEESECAKE with wild berry coulis and blueberries

RICH CHOCOLATE TORTE with strawberries, blueberries, and Cornish clotted cream







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TAKING BOOKINGS NOW

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