



HOME ENTERTAINING BY FEGO

A SIMPLE GUIDE TO HELP YOU BUILD YOUR PERFECT
MENU FOR **10+ HUNGRY MOUTHS**

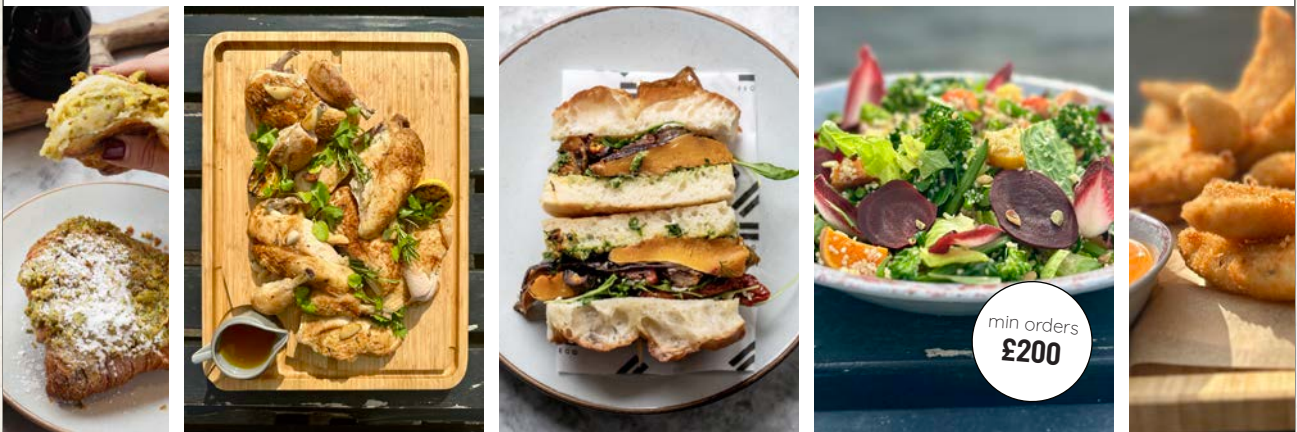
- Choose Your Big Plates • Pick 2
- Add Salads • Choose 2-3
- Add Sides • Pick 2-4
- Grab a dessert • Choose 1



NEED MORE HELP?

Tell us your guest count and we'll guide you on quantities.

catering@fegocaffe.co.uk



Let's make your event totally delicious & joyfully effortless.

Big food. Big love. Zero drama.
The Fego Catering Team



START THE TABLE

Little things to nibble while drinks are poured and the oven warms up.

Simple, generous, and ready when guests arrive.

NIBBLES

Small £18

8-10 guests

Medium £22

12-15 guests

Large £26

18-20 guests

Smoked Almonds **vg**

Paprika, olive oil, sea salt.

Flavour profile: Warm spice, savoury, crunchy.

Salted Giant Corn **v**

Crisp fried corn kernels, sea salt.

Flavour profile: Salty, crunchy, addictive.

Salt & Vinegar Broad Beans **vg**

Crisp broad beans, sea salt and balsamic.

Flavour profile: Tangy, savoury, moreish.

Marinated Olives **vg**

Citrus, garlic, chilli, herbs.

Flavour profile: Bright, salty, aromatic

Whole Green Guindilla Chillies **vg**

Sharp, pickled Basque peppers.

Flavour profile: Bright, tangy, gently spicy.

Roasted Peppers & Anchovy

Sherry vinegar, garlic, basil.

Flavour profile: Sweet, sharp, savoury.

Hummus & Crudités **vg**

Chickpeas, tahini, olive oil.

Flavour profile: Creamy, nutty, citrus bright.

Muhammara & Breadsticks **vg**

Roasted pepper, walnut, pomegranate molasses.

Flavour profile: Sweet, smoky, tangy.

Yoghurt, Rose Harissa & Flatbread **vg**

Thick yoghurt, rose harissa, olive oil, soft herbs.

Flavour profile: Tangy, aromatic, gently spiced.

Baba Ghanoush & Tahini **vg**

Charred aubergine, tahini, pomegranate, herbs.

Flavour profile: Smoky, creamy, nutty.

THE DRINKS TABLE BOARD

Feeds £40

8-10 guests

When guests arrive and drinks are poured, something should already be on the table. We've taken care of that.

Marinated olives, hummus, muhammara, roasted peppers, smoked almonds, salted broad beans & warm flatbreads **vg**

Flavour profile: Salty, creamy, nutty, bright, perfect with a drink.

SOUP

Small £20

8-10 guests

Medium £25

12-15 guests

Large £30

18-20 guests

Light, comforting and easy to serve. Perfect to start the table before the feast begins.

Roast Tomato, Garlic & Basil **vg**

Slow roasted tomatoes, garlic, olive oil, basil.

Flavour profile: Sweet, bright, lightly savoury.

Courgette, Lemon & Dill **vg**

New Season Courgette, lemon, olive oil, fresh dill.

Flavour profile: Clean, fresh, citrus led.

Our soups change with the seasons, please check with us when ordering to see what's currently on the menu

Served with
our everything
sourdough.



BIG PLATES

Our centrepieces are roasted, grilled, braised or smoked, and ready to fling in your oven before bringing to the table.

Portion guide • As a rule of thumb, 1kg comfortably feeds around 8 people. Most weighted dishes are designed with this in mind, unless stated otherwise.

BEEF & LAMB

Picanha (Rump Cap) £80pkg

Höt-smoked with 'biltong' spice, served with chimichurri.

Flavour profile: Smoky, rich, herb-fresh.

Beef Short Rib £100

Molasses glaze, preserved lemon salsa verde. 2kg

Flavour profile: Deep, glossy, citrus bright.

Beef Cheek £115

Gochujang, miso, soy & ginger, sesame & crispy shallot finish 2.2kg

Flavour profile: Umami, warm, gently spicy.

Salt Brisket £75pkg

Brined, braised, served with sauerkraut & cornichons.

Flavour profile: Savoury, tender, tangy.

Harissa Lamb Shoulder ½ £60 / Whole £100

Slow roasted with rose harissa & lemon yoghurt. 4 guests / 8 guests

Flavour profile: Warm spice, bright, aromatic.

Crispy Lamb Breast with £45pkg

Pomegranate & Za'atar

Slow-roasted, crisp finish, fresh pomegranate.

Flavour profile: Rich, spiced, sharp.

Lamb Kofta with Honey & Dukkah £55

Ras el hanout spice, honey glaze, toasted dukkah. 10pc

Flavour profile: Fragrant, nutty, gently smoky.

PORK & LINKS

Porchetta £55pkg

Rolled belly with fennel, chilli, herbs & salsa Verde.

Flavour profile: Herby, crisp, aromatic

Char Sui Pork £55pkg

Hoisin, honey, soy, ginger & garlic

Flavour profile: Sweet, sticky, fragrant.

Sticky Maple & Mustard Ham £40

Maple glaze, wholegrain mustard, served warm or cold 2.5kg

Flavour profile: Sweet-Savory, tangy, comforting.

Smoked Sausage Selection £40

Boerewors, Old English, Merguez or Bratwurst; 2kg

Flavour profile: Bold, smoky, well-seasoned

CHICKEN

Whole Roast Chicken £17.5

24-hour brine, lemon, smoked salt; served whole or jointed. 1ea • 1.6kg

Flavour profile: Juicy, crisp, citrus-bright.

Garlic & Herb Thigh (Bone in, Skin On) £28pkg

48-hour marinade, chargrilled & roasted.

Flavour profile: Herby, garlicky, clean.

Chicken Souvlaki (Boneless) £28

Oregano, garlic, lemon; skewered & chargrilled 10pc

Flavour profile: Fresh, smoky, citrus-led.

BBQ Chicken (Boneless, Skinless) £28pkg

Kansas-style BBQ glaze.

Flavour profile: Sweet, smoky, tangy.

Breaded Schnitzels £40 • 10pc**Chicken Goujons £40 • 40pc****Fish Goujons £60 • 20pc**

Brined, breaded, fried crisp.

Flavour profile: Crunchy, tender, lightly seasoned.

Chicken Wings £40

Double dipped, fried & ready to dress — Buffalo, 3kg

BBQ, Peri Peri or Salt & Pepper.

Flavour profile: Crispy, punchy, bold.

FISH & VEG

Hot Smoked Salmon £80

Cape Malay spice, toasted coconut sambal. one side

Flavour profile: Light, fragrant, gently spiced.

Roasted Salmon & Cherry Tomatoes £80

Confit tomatoes, garlic, oregano, olive oil one side

Flavour profile: Sweet, bright, herb-fresh.

Garlic & Chilli Black Tiger Prawns £50

Roasted prawns with chilli, lime & coriander 10pc

Flavour profile: Zesty, garlicky, buttery.

Halloumi Steak V £30pkg

Chargrilled, carved — Plain, Harissa

Hot Honey or Peri-Peri.

Flavour profile: Salty, smoky, sweet-heat.

Paneer Tikka V £30pkg

48-hour marinade, chargrilled & carved.

Flavour profile: Creamy, spiced, lightly charred.

Miso Aubergine VG £30

Brown miso, honey & sesame. 10pc

Flavour profile: Soft, sweet-savory, umami-heavy.

Whole Cauliflower Shawarma VG £10

Spiced roast cauliflower with tahini & pomegranate. 1pc

Flavour profile: Earthy, aromatic, vibrant.

Aubergine Parmigiana V £55

Layered aubergine, tomato, basil and mozzarella.

Flavour profile: Rich, savoury, comforting.



SALADS

Built to balance the feast, crisp, colourful, and ready to serve.

Small £50
8-10 guests

Medium £65
12-15 guests

Large £80
18-20 guests

Classic Leaf **VG**

Gem, radicchio, endive, rocket, chicory, lemon vinaigrette.

Flavour profile: Fresh, bright, lightly bitter.

Classic Caesar

Cos, Parmesan, anchovy, croutons, Caesar dressing.

Flavour profile: Creamy, crisp, savoury.

Classic Greek **V**

Feta, tomato, cucumber, olives, peppers, oregano.

Flavour profile: Salty, juicy, clean.

Chopped Cucumber & Tomato **VG**

Cucumber, tomato, avocado, peppers, olives, lemon dressing.

Flavour profile: Crisp, refreshing, sharp.

Miso Broccoli, Brown Rice & Shiitake **VG**

Roast broccoli, mushrooms, brown rice, miso dressing.

Flavour profile: Earthy, savoury, balanced

Napa Cabbage Slaw **VG**

Red & White cabbage, carrot, peppers, beansprouts, crispy shallots, basil, coriander, peanut dressing.

Flavour profile: Crunchy, nutty, umami.

Carrot, Rose Harissa & Freekeh **VG**

Roast carrot, freekeh, labneh, dukkah, herbs.

Flavour profile: Warm, nutty, aromatic

Cauliflower, Tomato, Chickpea & Preserved Lemon **VG**

Roast cauliflower, tomato, chickpeas, almonds, zhoug.

Flavour profile: Spiced, citrusy, vibrant.

Aubergine, Quinoa & Soft Herb Tahini **VG**

Roast aubergine, quinoa, radish, rocket, tahini dressing.

Flavour profile: Creamy, tangy, herb-led.

SIDES

Simple, generous, built for sharing, mix and matching & room temperature serving

Small £20
8-10 guests

Medium £25
12-15 guests

Large £30
18-20 guests

Smashed Roasted Potatoes **VG**

Crisp-edged, garlicky, salty.

Flavour profile: Crunchy, savoury, addictive.

Boiled Violette Potatoes **VG**

Classic, clean, served cold, warm, or room temperature.

Flavour profile: Soft, buttery, lightly earthy.

Roasted Sweet Potatoes **VG**

Roasted until caramelised.

Flavour profile: Sweet, soft, gently smoky.

Tri-Colour Couscous **VG**

Herbs, lemon, olive oil.

Flavour profile: Bright, fresh, citrus-led.

Courgette, Chilli & Lemon **VG**

Chargrilled, chopped & dressed.

Flavour profile: Smoky, zesty, lightly spicy.

Whole Roasted Carrots **VG**

Sherry vinegar & maple.

Flavour profile: Sweet, tangy, caramelised

Roasted Squash & Red Onion **VG**

Za'atar & tahini.

Flavour profile: Warm spice, creamy, nutty.

Green Beans **VG**

Shallot vinaigrette.

Flavour profile: Fresh, sharp, gently sweet.

Roasted Peppers **VG**

Sherry vinegar, garlic, basil.

Flavour profile: Sweet, bright, aromatic.

Smashed Beans **V**

Broad beans, edamame, peas, feta, lemon, olive oil & seeds.

Flavour profile: Fresh, creamy, herb-led with citrus lift.

DESSERTS

Made fresh, travel beautifully, designed to reheat & end your feast on a high.

Generous sharing puddings £50
8-10 guests

Lemon Tart **V**

Sharp curd, buttery pastry.

Flavour profile: Bright, zesty, clean.

Sticky Toffee Pudding **V**

Treacle sponge, butterscotch sauce.

Flavour profile: Sweet, comforting, caramel heavy.

Basque Cheesecake **V**

Burnt-edge, soft-centred.

Flavour profile: Creamy, caramelised, gently tangy.

Fruit Crumble with Custard **V**

Seasonal fruit, oat crumble, vanilla custard.

Flavour profile: Sweet, tart, cosy

Chocolate Mousse **V**

Dark chocolate, whipped light.

Flavour profile: Rich, silky, bittersweet.

Croissant Bread & Butter Pudding **V**

Layered croissants baked with vanilla custard.

Flavour profile: Buttery, soft, lightly sweet.

Cardamom Rice Pudding with Pistachio Dukkah & Raspberry (cold) **V**

Fragrant rice pudding topped with pistachio and fresh raspberry.

Flavour profile: Warm spice, creamy, nutty, lightly sharp.

FEGO FEAST

SET MENUS

Fixed price per head, minimum 10 guests

Sometimes it's just too damn hard to pick. So we've done it for you. We've built these menus, cooked them, eaten them, tweaked them, and eaten them again, until they hit the sweet spot, big flavour, proper balance, and zero stress for the host.

Choose a set menu, tell us your guest count, we'll handle the rest.

THE CLASSIC FEAST

Big Plates

Whole Roast Chicken, lemon, smoked salt
Smoked Sausage Selection, carved

Salads

Classic Leaf
Classic Greek
Classic Caesar

Sides

Smashed Roasted Potatoes
Whole Roasted Carrots
Roasted Peppers

Dessert

Sticky Toffee Pudding (sharing)

£32 per head
Big comfort, big crowd-pleaser energy.

THE SMOKE AND SPICE FEAST

Big Plates

Picanha (Rump Cap), biltong spice, chimichurri
Chicken Wings, choice of sauce

Salads

Napa Cabbage Slaw
Classic Leaf
Cauliflower, Tomato, Chickpea and Preserved Lemon

Sides

Roasted Sweet Potatoes
Courgette, Chilli and Lemon
Green Beans, shallot vinaigrette

Dessert

Lemon Tart (sharing)

THE BIG LOVE FEAST

Big Plates

Porchetta, fennel, chilli, herbs, salsa Verde
Hot Smoked Salmon, Cape Malay spice, coconut sambal

Salads

Classic Caesar
Classic Greek
Miso Broccoli, Brown Rice and Shiitake

Sides

Smashed Roasted Potatoes
Roasted Squash and Red Onion
Tri-Colour Couscous

Dessert

Basque Cheesecake (sharing)

£45 per head
A little bit fancy, still relaxed, exactly how we like it.

THE SHOWSTOPPER FEAST

Big Plates

Beef Short Rib, molasses glaze, preserved lemon salsa Verde
Garlic and Chilli Black Tiger Prawns

Salads

Napa Cabbage Slaw
Carrot, Rose Harissa and Freekeh
Classic Leaf

Sides

Smashed Roasted Potatoes
Whole Roasted Carrots
Roasted Peppers

Dessert

Croissant Bread and Butter Pudding (sharing)

£55 per head
For when you want the table to look outrageous, and taste even better.

THE VEGETARIAN FEAST

Big Plates

Aubergine Parmigiana
Halloumi Steak (Harissa / Hot Honey / Peri Peri)

Salads

Classic Greek
Aubergine, Quinoa and Soft Herb Tahini
Cauliflower, Tomato, Chickpea and Preserved Lemon

Sides

Roasted Sweet Potatoes
Courgette, Chilli and Lemon
Roasted Squash and Red Onion

Dessert

Chocolate Mousse (sharing)

£36 per head
Not "the veg option", it's the one everyone steals from.

PORTION GUIDE

All menus are priced per head and served in generous sharing portions. Salads and sides are served in bowls and trays, and we automatically scale sizes to match your guest count.

10-11 guests: Small

12-15 guests: Medium

16-20 guests: Large

21+ guests: Scaled up accordingly

TERMS & CONDITIONS

1. CROCKERY OPTIONS

Option 1: Insta-Worthu Disposable Packaging

All food is delivered in high-quality, eco-friendly disposable containers.

The cost of this packaging is included in the menu pricing. No additional packaging or service charges apply.

Option 2: Permanent Platters & Bowls (Hire Service)

Food is presented on Fego's own ceramic or permanent serving ware.

- A hire fee of **£5 per platter or bowl** will apply and will be confirmed upon receipt of your order.
- A **refundable deposit equal to 10%** of the total catering bill is required in advance.
- An inventory of all hired items will be recorded at both delivery and collection.
- Any missing or damaged items will be charged at full replacement value and deducted from the deposit.
- The deposit will be **fully refunded within 7 working days of return**, provided all items are returned in good condition.
- A **£20 collection charge** applies unless the customer returns all hired items to a Fego location.
- Customers opting to return items themselves must confirm this with Fego at the time of order.

2. DELIVERY & COLLECTION CHARGES

- A **flat delivery charge of £10** applies to all orders.
- For orders using permanent platters and bowls, a **collection fee of £20** will apply unless all items are returned to a Fego location by the customer.
- All return arrangements must be agreed with Fego at the time of ordering.

3. MINIMUM ORDER VALUE

- The minimum order for all catering bookings is **£200** (excluding delivery, collection, and hire charges).
- Fego reserves the right to decline orders that do not meet this threshold.

4. CANCELLATION POLICY

- **7 or more days' notice: No charge.**
- **4-6 days' notice: 50%** of the total catering cost will be charged.
- **Less than 4 days' notice: 100%** of the total catering cost will be charged.
- All cancellations must be confirmed in writing.

5. DEPOSIT & PAYMENT POLICY

- For events booked more than **30 days in advance**, a **25% deposit** is required to secure your order.
- **Full payment** is due **14 days prior** to the event date.
- Deposits are refundable in accordance with the cancellation policy and subject to the safe return of any hired items.
- No booking will be confirmed until the deposit has been received.
- We reserve the right to cancel any unconfirmed booking after this deadline.

6. MENU CHANGES & SUBSTITUTIONS

- We do our best to ensure all items are available as listed. However, from time to time, supplier issues may affect ingredient availability.
- Should substitutions be necessary, we will contact you in advance to discuss alternatives.
- No changes will be made without the client's agreement.

7. LATE AMENDMENTS BY CLIENT

We will always try to accommodate last-minute changes. However, **requests made within 72 hours of delivery** may not be possible and **may incur additional charges**.

8. ALLERGIES & DIETARY REQUIREMENTS

- It is the client's responsibility to **inform us of any allergies** or dietary requirements at the time of booking.
- While we take care to reduce the risk of cross-contamination, all food is prepared in a kitchen where allergens are present.
- Therefore, we cannot guarantee that any item is entirely allergen-free.

9. OWNERSHIP & LIABILITY

- Once food has been delivered and accepted by the client, Fego assumes no further responsibility for storage, handling, or consumption.
- The client accepts full liability for food safety from the point of delivery onward.

10. RIGHT TO REFUSE OR CANCEL ORDERS

Fego reserves the right to decline or cancel orders at our discretion. This may include orders that:

- Do not meet our minimum order value
- Exceed our production or staffing capacity
- Fall outside our delivery zones
- Are deemed impractical due to operational constraints

11. PAYMENT TERMS

- Full payment is required in advance unless otherwise agreed in writing.
- Fego reserves the right to withhold delivery if payment has not been received in accordance with agreed terms.