

# FREESPIRIT EVENTS

# THREE COURSE

## *sample menu*



## SHARING

Mixed Sharing Platter

Cured Meats, Posh Crayfish Cocktails, Salmon Mousse, Breads, Oils, Dips, Olives  
Baked Camembert, Sourdough, Chutney  
Sticky Wings, Hot & Spicy Sausages, Baby Back Ribs, Dips, Breads

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## STARTER

Onion Bhaji, Mango Chutney, English Leaf  
Chef's Soup, Artisan Bread  
Goats Cheese Bon Bon, Pear, Caramelised Onion  
Stuffed Mushroom, Parmesan, Herb Crust, Tomato Chutney  
Courgette & Feta Fritter, Mint Yoghurt  
Fishcake, Herb Leaf, Lime Aoili  
Duo of Salmon, Dill Dressing  
Mackerel Pate, Melba Toast, Horseradish Cream  
"Ultimate Prawn Cocktail", Pickled Cucumber, Baby Gem  
Salmon & Cod Terrine, Lemon Balm, Toast  
Poached Salmon, Quail Egg, Herb Salad, Dill Oil  
Crispy Duck Salad, Stilton, Pear, Onion  
Ham Hock & Smoked Chicken Ballontine, Piccalli  
Slow Cooked Pork Belly, Apple Puree  
Pork & Black Pudding Scotch Egg, Piccalli  
Pulled Duck Croquette, Plum Chutney  
Chicken Liver Pate, Pickled Shallot, Red Onion, Toast



## MAIN

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Cauliflower Steak, Chimichurri, Confit Tomato, Rocket & Parmesan Salad

Sweet Potato & Cauliflower Satay Curry, Basmati Rice, Nann

Stuffed Aubergine, Roasted Vegetables, Giant Cous Cous

Halloumi & Butterbean Stew, Seasonal Greens

Pan Fried Salmon, Herb Crushed Potato, Dill Hollandaise

Hake, Tomato & Butter Bean Stew. Cauliflower Florets

Cod Fillet, Rice Noodles, Passionfruit Sauce

Whole Bass, Crushed Potatoes, Chimichurri, Seasonal Greens

Chargrilled Tuna, Nicoise Salad

King Prawn Ceasar Salad

Beef Blade, Mash Potato, Red Cabbage, Jus

Lamb Shank, Mint Mash, Roasted Roots, Jus

Chicken Supreme, Pomme Anna, Wild Mushroom Sauce, Tenderstem

Slow Cooked Lamb Shoulder, Fondant Potato, Salsa Verde

Beef Short Rib, Lyonnaise Potato, Baby Onion & Red Wine Jus, Greens

36 Hour Cooked Pork Belly, Roast Apple, Apricot & Honey Stuffing, Mustard Mash

Individual Beef Wellington, Dauphinoise Potato, Green Bean Bundle, Red Wine Jus



## DESSERT

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Famous Sticky Toffee Pudding, Caramel Sauce

Chef's Cheesecake, Fruit Compote Vegan

Chocolate Brownie

Lemon Posset, Shortbread

Chef's Pannacotta, Hazelnut Tuille

Eton Mess

Lemon Tart, Crème Fraiche

Tiramisu

PRICES FROM

**£48pp**

*Something more bespoke?* >

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