

FREIGHT ISLAND

PRIVATE HIRE MENUS

A wide-angle, high-angle photograph of a bustling nightclub. The venue is characterized by its industrial aesthetic, featuring exposed brick walls, metal beams, and a complex network of pipes and ductwork. The space is divided into multiple levels by metal railings. In the foreground, several groups of people are seated at small tables with red-upholstered booths. The middle ground is filled with more patrons, some standing and others sitting, creating a lively atmosphere. In the background, a large stage area is visible, with a bright, fiery light effect and a large, colorful, abstract mural on the wall. A large, silver disco ball hangs from the ceiling, reflecting light across the room. The overall lighting is warm and colorful, with a mix of red, orange, and blue tones. The text "WELCOME TO FREIGHT ISLAND" is overlaid in large, white, bold letters across the center of the image.

WELCOME TO FREIGHT ISLAND

BREAKFAST

TEA/COFFEE

(includes staffing, cups and saucers)

Rainforest Alliance Filter Coffee
Selection of Teas
Selection of Milk & Perruche

£3.50pp single

TEA/COFFEE & BISCUITS

(includes staffing, cups & saucers)

Rainforest Alliance Filter coffee
Selection of Teas
Selection of Milk & Perruche
Freshly Baked Biscuits

£4.50pp single

UNLIMITED TEA/COFFEE/JUICES

(includes staffing, cups & saucers/glasses)

Filter Coffee
Selection of Teas & Milks
Selection of Juice
orange. cloudy apple. pink grapefruit

£10.50pp

BREAKFAST MENUS

(includes staffing)

Pastries
*a selection of croissants, pain au chocolat
& danish pastries*

£5pp

PASTRIES & SLICED SEASONAL FRUIT PLATTER

Pastries
*a selection of croissants, pain au chocolat
& danish pastries*
Sliced Seasonal Fruit Platter

£8pp

HOT BREAKFAST ROLLS

Cumberland Sausage
Crisp Bacon
Field Mushroom & Emmental Cheese
*served with accompanying relishes,
mustards & sauces*

£8pp

LUNCH

(includes staffing)

HANDHELD STREET FOOD

Burton Road Brewery Beer Battered Cod

triple cooked chips. pea & mint salsa

Panga Fish Tacos

street slaw. peach salsa

Thai Fishcakes

chilli dipping sauce

Burton Road Brewery Beer Battered Buttermilk

Marinated Halloumi (v)

salt & pepper fries. mango salsa

The Chilli Paneer Wrap (v)

marinated chunks of paneer. carrot salad. tamarind.

red onion. raita pickles. coriander

Wild Mushroom & Mozzarella Arancini (v)

Sweet Potato Bhaji Burger (v)

mango chutney. minted cucumber

Lancashire Cheese & Onion Pie (v)

great north pie company pie. mushy pea fritters

Baked Mushroom & Mozzarella Slider (v)

'grandad's' chilli sausage dog. fairground onions.

frenchs mustard

Loaded Sliders

monteray jack cheese. roast sirloin of beef.

yorkshire pudding wrap. watercress. horseradish

Chicken Tikka Skewers

minted yoghurt dressing

Pepperoni & Mozzarella Calzone

garlic butter

£8 per item

DESSERT

Knickerbocker Glory (ve)

Lemon Posset (ve)

ginger crumbs

Chocolate Pots (ve)

honeycomb

Pimms Jelly

Tiramisu (v)

Apple Crumble Tart (ve)

vanilla cream

£? per item

LUNCH

(includes staffing)

WRAPS FROM AROUND THE WORLD

Roast Sirloin of Beef

yorkshire pudding wrap. watercress. horseradish

Battered Haddock

tartare dressing. pea salsa. crisp potatoes

Lamb Kofta

lebanese bread. pickled cabbage. mint yoghurt

Crispy Duck

cucumber. spring onions. hoisin sauce

Crispy Five Spice Oyster Mushrooms (ve)

cucumber. spring onions. hoisin sauce

Vegan Chilli Burritos (ve)

Sweet Potato Falafel (ve)

street slaw pitta. chilli sauce

Chicken Shawarma

Doner Kebab

pickled cabbage. garlic & chill sauce

£25 for 5 items

BOWL FOOD — WARM

Baby Spinach & Rocket Gnocchi (v)

gorgonzola & sage dressing

Poached Breast of Chicken

smoked chorizo & chickpea stew. tomato

Lamb Rogan Josh

steamed rice. naan bread. cucumber. mint. yoghurt

Beer Battered 'Market Fish of the Day'

triple cooked chip. pea & mint salsa

Five Spice Fried Oyster Mushrooms (ve)

cucumber. spring onions. plum sauce

Spiced Salmon Fishcake

green slaw. sriracha mayo

£15 per item

BOWL FOOD — COLD

Aged Feta Served & Pickled Cucumber (v)

radish. fennel. toasted seeds

Heritage Beetroot Salad (ve)

whipped coconut milk. candid walnuts

Kedgeriee 'Scotch Egg'

baby spinach & mango salad. tomato salsa.

light curry oil

Roast Scotch Salmon

potato salad. caper

Ploughman's Picnic

smoked ham. scotch egg. piccalilli

Salt & Pepper Chicken

street slaw. coriander chutney

£15 per item



DINNER — CANAPÉS

(includes staffing, cutlery & crockery)

£5 PER ITEM

LAND CANAPÉS

Duck Liver Parfait

morello glaze. freeze dried mango lolly

Pressed Ham Hock-Pork Skin Quaver

piccalilli gel

Club Sandwich

*crispy chicken skin. cured quails egg yolk. bacon jam.
frozen tomato*

Hawaiian Pizza

rotisserie pineapple. mozzarella. crispy prosciutto

SEA CANAPÉS

Black Cod Brandade

crispy cod skin. samphire. keta

Lobster Po'boy

lobster bisque jam. lemon mayo. crispy garlic

Gin & Tonic Tempura Squid

roasted lime mayo

Black Sesame Salmon

lemongrass ice cream

PLANT CANAPÉS

Roast Watermelon Tataki

ponzu. black sesame. crispy garlic

Rotisserie Beetroot

whipped goats cheese. balsamic

Sweet Cured Cherry Tomato Bocconcini

pesto tartlets

3 COURSE DINNER

(includes staffing, cutlery & crockery)

£55pp

STARTERS

Seared Scallop

cauliflower puree. crisp parma ham. apples

Ham Hock Terrine

pineapple chutney. burt's blue cheese

Sweet Potato Velouté (ve)

chilli oil

Pork Belly

36-hour slow cooked belly. bramley apple.

wild mushroom. madeira

Roast Leek & Blue Cheese Tart (v)

candid walnut. red wine & shallot dressing.

pickled baby leeks

MAINS

Rump of Beef

truffled mash potato. mini steak & ale pie.

honey roast carrot. red wine jus

Roast Sea Bass

smoked bacon. celeriac puree. runner beans. red wine

Braised Shoulder of Lamb

'hotpot' potatoes terrine. red cabbage. split lamb jus

Cornfed Chicken

chicory & potato dauphinoise

Salt Baked Celeriac (ve)

garlic spinach. truffle foam

DESSERTS

Farmhouse Cheese

selection of farmhouse cheeses. chutney.

water biscuits (£3 suppliment)

Chocolate Cheesecake (ve)

confit orange & honeycomb

Lemon Posset (v)

raspberries

Apple Crumble Tart (ve)

with proper custard

The 'Strawberry' (v)

our signature 'strawberry & cream'



CHRISTMAS AT FREIGHT ISLAND

CHRISTMAS

(includes staffing, cutlery & crockery)

AROUND THE WORLD CHRISTMAS INSPIRED BUFFET

£45pp

Chorizo Pigs in Blankets
Goose Fat Roast Potatoes
smoked paprika. brava sauce
Pork, Sage & Onion Stuffing Wellington
Sprout Bhaji
coriander yoghurt. pomegranate

Honey Roasted Carrot
cumin & lemon hummus
Christmas Dinner Yorkies
Stilton Quiche & Port Jelly
Tikka Marinated Turkey Kebabs
flat bread. mango salsa

Sprout Street Slaw
lime. coriander. chilli
Roasted Beet Root
mozzarella & orange salad
Chocolate Orange Cheesecake

CHRISTMAS LUNCH

3 COURSES £45pp 2 COURSES £40pp

STARTER

Chicken & Black Pudding Terrine
piccalilli. toasted hazelnuts
Sweet Potato & Butternut Squash Soup (ve)
toasted garlic
Spiced Potted Salmon

MAIN

Roast Breast of Turkey
*chestnut stuffing. creamed sprouts. pigs in blankets.
duck fat potatoes. honey roast carrots. proper gravy*
Cranberry & Lentil Bake (ve)
cream sprouts. vegetable gravy
Roast Sea Bass Fillet
red wine risotto. crisp sprouts

DESSERT

Chocolate Orange Cheesecake (ve)
confit orange sauce. honeycomb
Lemon Posset (v)
shortbread
Christmas Pudding (ve)
brandy butter

FREIGHT ISLAND

WHO ARE THE CONTACT DETAILS?