

At The Cutlers Hall

We want to provide our clients with the best, so we are careful to source as much as our produce using local suppliers.

Our meat is selected by our butcher from various farms around Sheffield and Yorkshire.

Our fruit, vegetables and dairy items are sourced from growers in the north of England.

Our fish is supplied by a reputable supplier that sources sustainable fish, and who are at the fish auctions each morning to ensure all fish and seafood is the freshest it can be.

While some of our desserts are home-made, we also make use of specialist patisseries.

We have made this menu pack to try and help you choose what you would like for your event at The Cutlers Hall, however if there is something you have in mind that is not available here please feel free to talk to our team and we will try our best to accommodate.