

DINNERS

AUTUMN & WINTER MENU A

Please choose one starter, one main course and one dessert

Starters

Celeriac veloute with confit duck leg, truffle oil and a garlic and basil focaccia.

Ham hock terrine, with beetroot and a quince and a Sheffield ale chutney.

Chicken liver parfait, with a plum chutney and sourdough.

Smoked salmon, with a crab, lemon and potato salad. Served with garlic croutons.

Main Course

Roast breast of chicken stuffed with garlic and herbs, buttered cavolo Nero, serrano ham crisp, pan fried butternut squash and a potato gratin.

Locally reared beef brisket, braised in red wine, a pancetta, onion, roast root vegetables, and a garlic butter braised potato.

Braised breast of "seven hills" lamb with garlic and rosemary. Served with a potato dauphinoise, winter greens, olive crumb and a red wine sauce.

Yorkshire pork belly, cooked in cider and star anise. Served with crackling, fondant potato, braised apple and buttered fine beans.

Roast fillet of salmon with a herb crust, and a spring onion and chive potato croquette. Served with buttered leeks, an onion and bay cream, and truffle oil.

CH

CUTLERS' HALL HOSPITALITY

CHURCH STREET, SHEFFIELD, S1 1HG TEL: 0114 276 8149

EMAIL: SALES@CUTLERSHALL.CO.UK WEB: WWW.CUTLERSHALL.CO.UK TWITTER: @CUTLERSHALL

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Dessert

Chocolate dome, with hazelnut crunch and chocolate mousse.

Chocolate and cherry torte with vanilla Chantilly and raspberry.

Tart au citron with macerated summer berries.

Baked vanilla cheesecake with dark chocolate and fruit compote.

All our menus include a selection of artisan breads and butter, freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions with mints.

Why not add additional courses: Sorbet £3.00 Excluding VAT per person or cheese £5.50 Excluding VAT per person

Nut Allergies:

All our meals, while maybe not containing nuts, are produced in an environment where nuts or nut traces may be present.

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