

DINNERS

AUTUMN & WINTER MENU B

Please choose one starter, one main course and one dessert

Starters

Cutlers cured salmon, in Sheffield brown ale, toasted fennel seed, brown sugar and thyme. Served with pickled shallots in red wine and lemon and a herb mayonnaise.

Crab Nicoise. Crab tian with a potato, green bean, olive, and quails egg salad.

Pressed ham hock, served with glazed baby onions, tomato chutney, and toasted ciabatta.

Cured venison and pork belly terrine with green peppercorns, onion marmalade, and a homemade onion and poppy seed roll.

Main Course

Pan fried locally reared beef fillet, served with a pancetta and spring onion croquette. Served with air dried ham, baby onions and winter greens. Red wine sauce.

Roast breast of Guinea fowl stuffed with garlic and herbs, roast root vegetables, buttered fine beans and black cabbage, and a celeriac and potato dauphinoise. .

Pan fried loin of "seven hills" lamb and a garlic and rosemary braised shoulder bon-bon. With a fondant potato, buttered cavolo Nero cabbage and fine beans, and an olive jus. .

Marinated Yorkshire pork fillet, pig cheek croquette. Served with a salted crackling stick, a goose fat roast potato, buttered greens and a thyme sauce. .

Roast tail of monkfish, wrapped in serrano ham and sage. Served with parmentier potatoes and pancetta, buttered spinach and a celeriac veloute.

CH

CUTLERS' HALL HOSPITALITY

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

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Dessert

Apple tarte Tatin. Served with vanilla ice cream

Chocolate mousse and hazelnut dome.

Raspberry mousse, with jaconde biscuit, vanilla genoise, and summer berry jelly. With a raspberry ice cream.

Pear and almond Frangipan, glazed pear, blueberry compote, and crème fraiche

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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