

DINNERS

BESPOKE MENU

Made in Sheffield menu suggestions.

Starter

Cutlers home cured salmon.

Whitby crab and new potato salad, lemon mayonnaise.

Seven hour braised local pork belly,

Apple, salted crackling and celeriac veloute.

Main course

Roast fillet of Sheffield Seven Hills beef and deep fried ox-cheek.

Served with a dripping roast potato, buttered greens and Renishaw hall red wine sauce.

Sheffield Seven Hills lamb loin with braised shoulder bon-bon.

Served with baby spinach, buttered green beans, dauphinoise potato and an olive and lemon crumb.

Dessert

Original Bakewell pudding

And custard.

Sticky toffee pudding

With toffee sauce and "Our Cow Molly" ice cream.

Cheese

Plate of "Little Mester" cheese,

Sheffield honey, chutney and biscuits.

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.

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

DINNERS

Nut Allergies:

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

ASAP

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