

DINNERS

SPRING & SUMMER MENU B

Please choose one starter, one main course and one dessert

Starters

Cured salmon, crab and watercress salad with lemon mayonnaise and sourdough croutons.

Chicken, wild mushroom terrine. Served with a cured vegetable salad, and black pudding bread.

Ham and leek terrine with baby watercress and beetroot salsa.

Bacon loin, with a wild garlic cassoulet.

Main Course

Loin of "Seven hills" lamb, with a braised shoulder croquette, buttered leeks, asparagus, roast new potato cake and olive jus.

Sautéed stuffed breast of corn fed chicken, wrapped in serrano ham, spring onion croquette, buttered greens, pancetta, and a thyme sauce.

Fillet of beef, with a thyme and garlic dauphinoise potato. Served with beans and bacon, roast baby onions, deep fried ox-cheek and a red wine sauce.

Pan fried pork fillet with a pig cheek bon-bon. Served with candied apple, crackling, and a potato and celeriac gratin.

Roast monkfish with a serrano ham. Served with samphire, brown shrimp, potato fondant and celeriac and cauliflower veloute.

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CUTLERS' HALL HOSPITALITY

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

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Desserts

Mango and summer berry dome, with mango and a mango glaze.

Mascarpone and berry slice, with fresh berries and dark chocolate.

Raspberry mousse with pistachio biscuit, fresh raspberry and Chantilly cream.

Strawberry and vanilla dome, with berry 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

Dietary Information:

All our menus can be adapted to all dietary needs, Gluten Free, Lactose Free & Halal, please contact the sales team for further information

Nut Allergies:

We will endeavour to use nut free ingredients for guests who state they have a nut allergy, however dishes will be produced in an environment where nuts can be present.

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