

DINNERS

AUTUMN & WINTER MENU

Please choose one starter, one main course and one dessert

Starters

Smoked peppered mackerel with olive, potato, and green bean tian.

Ham hock and mustard terrine, with beetroot and a quince.

Chicken liver parfait, with a plum chutney.

Beetroot cured salmon gravadlax with pickled shallots and a potato and caper salad. –
add crab £1.50

Main Course

Roast breast of corn fed chicken stuffed, buttered black cabbage and leek, serrano ham crisp, pan fried butternut squash and a potato gratin.

Locally reared beef short rib, braised in red wine, roast root vegetables, garlic, and thyme butter braised potato, with a bone marrow crumb. – **add beef fillet £2.00**

Braised breast of “seven hills” lamb with garlic and rosemary. Served with a potato dauphinoise, winter greens, olive crumb and a red wine sauce. – **add lamb loin £2.00**

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 an 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 delice

Tarte Tatin, with vanilla ice cream.

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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