

DINNERS

Christmas Menu 2021

Starters

Leek and potato soup,
with chives and stilton. Served with onion bread. (GF, LF, H)

Ham hock,
parsley and mustard terrine. Served with home-made piccalilli. (GF, LF)

Cured salmon with pickled cucumber,
red onion, dill, and a lemon mayonnaise. (GF, LF, H)

Main Course

Roast turkey breast, wrapped in bacon with stuffing.
Goose fat fondant potato, roast root vegetables, greens, and red wine jus. (GF, LF)

Brisket of beef, braised in local Sheffield ale,
Served with potato gratin, roast root vegetables, greens, sage Yorkshire pudding and a thyme sauce. (GF, LF, H)

Pumpkin and squash croquette,
With buttered leeks, truffle, pumpkin velouté and pickled wild mushroom (GF, LF, H)

Dessert

Lemon tart with crème
Chantilly and berries. (GF)

Christmas pudding
with brandy sauce. (GF)

Cherry and chocolate torte.

CH

CUTLERS' HALL HOSPITALITY

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

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Raspberry sorbet,
with fresh berries, raspberry coulis, and dark chocolate. (GF, LF)

Coffee and mince pies.

Why not add a cheese platter for your table of ten charged at £60 including VAT

Dietary Information:

If the menu states that a dish is GF: Gluten Free, LF: Lactose Free or H: Halal then it can be adapted to suit that particular dietary requirement.

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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