

DINNERS

VEGETARIAN MENU

Please choose one starter, one main course and one dessert

Starters

Roast vegetable tian,
With basil oil and cured tomato.

Butternut Squash Croquette,
With curried Parsnips and coconut milk velouté

Pan fried polenta with sage.
With roast asparagus, wild mushroom, and feta.

Main Course

Roast butternut squash risotto,
With braised chicory, garlic, and thyme.

Spiced tomato and aubergine bake,
With coconut milk and chickpea.

Mushroom and leek pie.
Roast new potato cake, buttered greens and gravy.

Desserts

Flourless Chocolate orange cake,
With macerated berries

Chocolate and coconut tart

Raspberry sorbet,
With fresh raspberry and dark chocolate.

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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

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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