

# 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

**Raspberry sorbet,**  
With fresh raspberry and dark chocolate.

*All our menus include freshly brewed Fairtrade coffee and a selection of Fairtrade tea and herbal infusions with mints.*

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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

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***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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