

# CUTLERS HALL

## FINE DINING

### STARTER

CHALK STREAM TROUT WITH LEMON  
*fennel and roast baby potato salad.*

HAM HOCK AND MUSTARD TERRINE  
*with a Sheffield ale chutney.*

DRY CURED SALMON  
*heritage beetroot, and lemon mayonnaise.*

PRESSED CHICKEN  
*with tarragon and shallots, and a cured tomato compote.*

### MAIN

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, celeriac, buttered kale, garlic and thyme butter braised potato, and a bone marrow crumb.*  
Add roast beef fillet for additional cost

BRAISED BREAST OF "SEVEN HILLS" LAMB  
*with garlic and rosemary. Served with a potato dauphinoise, olive, and a red wine sauce. Add lamb loin for additional cost*

SMOKED SPICED PORK LOIN, PIG CHEEK BON-BON  
*with salted crackling, fondant potato, and apple compote.*

ROAST FILLET OF SALMON  
*with a herb crust, and a spring onion and chive potato croquette.*  
*Served with buttered leeks, an onion and bay cream, and truffle oil.*

### DESSERT

STRAWBERRY & VANILLA DOME,  
*Strawberry Puree.*

TARTE AU CITRON  
*with an elderflower Chantilly.*

BAKED VANILLA CHEESECAKE  
*with dark chocolate and raspberry.*

CHOCOLATE AND CHERRY DELICE  
*with cherry puree, vanilla cream.*

## ADDITIONAL COURSES

SORBET	Additional cost
CHEESE	Additional cost

### PLEASE NOTE:

It is not a choice menu so please choose one starter, one main and one dessert for **all**.

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

### Nut Allergies:

All our meals, while maybe not containing nuts, are produced in an environment where nuts or nut traces may be present.