

Sheffield City Hall

Banqueting Menu

***Please choose one starter, one main and one dessert
and a vegetarian / vegan alternative***

STARTERS

All starters are served with fresh baked rolls and butter

City Hall Ploughman's terrine

***Slow cooked ham hock, pressed with mature cheddar,
parsley, mature cheddar, and capers.***

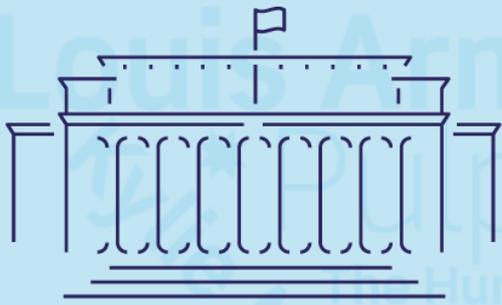
Served with homemade piccalilli and fresh leaf. (GF)

Goats cheese and caramelised red onion tart

*Served on a bed of fresh leaf, beetroot dressing and
cubes of beetroot marinated in Henderson's relish. (V) (GF)*

Spiced carrot, chickpea and butternut squash terrine

*Served on a bed of fresh leaf, compressed apple
and an apple cider dressing. (V) (Ve) (GF)*



Sheffield City Hall

Banqueting Menu

STARTERS

Baked field mushroom

Filled with smoked tomato and caramelised red onion topped with a herb crumble.

Served on a bed of fresh rocket and balsamic glaze. (V) (Ve) (GF)

Tomato, spinach and goats cheese roulade

Served on a bed of fresh rocket, Henderson's gel and a tomato dressing. (V)

Beetroot Carpaccio

Discs of lightly pickled and marinated beetroot

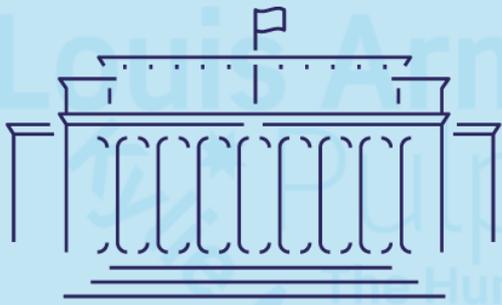
Served with candied walnuts and whipped goats' cheese, fresh micro herbs and a crème fraiche dressing. (V) (GF)

Beetroot cured salmon gravlax

Served with a cucumber and radish salad and a mustard dressing. (GF)

Bacon and leek tart

Served on a bed of fresh rocket and a light baconnaisse dressing.



Sheffield City Hall

Banqueting Menu

MAIN COURSES

Twice cooked, honey glazed pork belly

Served with dauphinoise potato, compressed apple a cider and cream sauce with market fresh vegetables. (GF)

Mill close farm braised blade of beef

glazed in a beef stock and Henderson's relish reduction

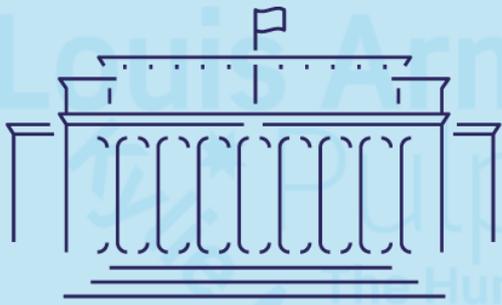
Served with butter, garlic and thyme roast potato, a rich red wine and beef sauce and seasonal vegetables. (GF)

Herb crusted loin of pork

Served with wholegrain mustard mashed potato, pork crackling and white wine sauce and market fresh vegetables. (GF)

Pan fried herb crusted salmon fillet

Served with herb crushed new potato, an orange infused bure blanc and seasonal vegetable. (GF)



Sheffield City Hall

Banqueting Menu

MAIN COURSES

Pancetta wrapped cod

Served with sauteed new potatoes a rich tomato sauce and market fresh vegetables. (GF)

Lemon, garlic and thyme infused supreme of chicken

Served with crushed new potatoes a chicken, parsley, cream sauce and market fresh vegetables. (GF)

Pepper crusted sirloin of beef

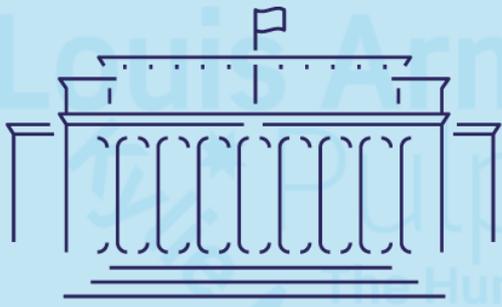
Served with a braised beef bon bon, fondant potato, a rich beef sauce and seasonal vegetables.

Corn fed, pan roasted supreme of chicken

Served with herb crushed new potato, creamy leek sauce and seasonal vegetables. (GF)

Pan roasted rump of lamb

Served with a rosemary and red wine jus, pressed dauphinoise potato and seasonal vegetables. (GF)



Sheffield City Hall

Banqueting Menu

DESSERTS

Citrus and dark chocolate brownie

*Served with crème Chantilly, Chocolate sauce
and berry coulis. (V) (Ve) (GF)*

Glazed lemon tart

Served with seasonal berries and crème Chantilly. (V)

Sticky toffee pudding

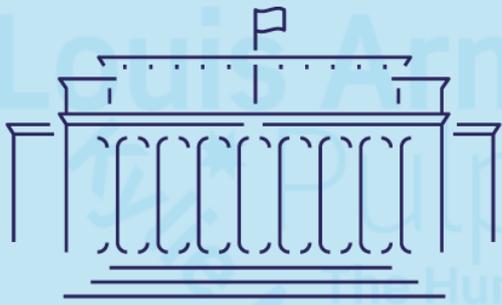
Served with a rich toffee sauce and crème anglaise. (V)

Spiced rum infused chocolate pot

Served with lime and white chocolate shortbread. (V)

Lemon and lime posset

Served with seasonal berries and chocolate shortbread. (V)



Sheffield City Hall

Banqueting Menu

DESSERTS

Rich chocolate and raspberry tart

*Served with fresh raspberries, raspberry coulis
and crème Chantilly. (V)*

Bailey's crème brulee

Served with white chocolate shortbread. (V)

Seasonal fresh fruit platter

Served with blackcurrant sorbet. (Ve) (V) (GF)

Local cheese platter

*A trio of local cheese served with chutneys
and savoury biscuits. (V) (GF)*

TO FINISH

Tea, Coffee and Homemade Chocolates