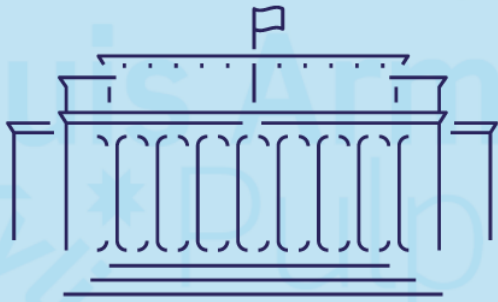


Christmas Menu



Sheffield City Hall

Starters

Beetroot soup

Served with homemade focaccia (Vegan)

Mature Cheddar and caramelised onion tart

Served with balsamic glaze and fresh rocket (Vegan and GF available)

Ham hock terrine infused with cranberry and sage

Served with fresh leaf and herb salad and onion chutney

Gravlax salmon

Served with pickled shallots and potato caper salad (GF)

Spiced root vegetable terrine

Served with fresh leaf and Henderson's pickled beetroot (GF) (Vegan)

Main Course

Tomato, basil and chickpea vegan roulade

Served with new roast potatoes, a rich tomato and red wine sauce and seasonal vegetables

Root vegetable wellington

Served with roast potatoes, a rich white wine and vegetable jus and seasonal vegetables (Vegan) (GF available)

Roast turkey breast wrapped in smoked bacon and stuffed with pork and sage stuffing

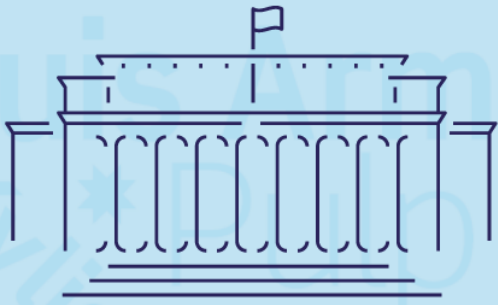
Served with roast potatoes, pigs in blankets, chicken sauce and seasonal vegetables

Chicken marinated in basil and garlic oil

Served with roast potatoes a rich chicken and white wine sauce and seasonal vegetables

Slow braised blade of beef

Served with beef fat roast potatoes, a rich beef and red wine sauce and seasonal vegetables (GF)



Christmas Menu

Sheffield City Hall

Desserts

Ginger and apricot sticky pudding
Served with homemade liquorice ice cream

Almond tart
Served with a saffron poached pear
(Vegan) (GF available)

Kirsch infused cherry and dark chocolate brownie
Served with vanilla ice cream
(GF available)

Yorkshire parkin
Served with homemade earl grey ice cream

Local cheese board
A selection of cheeses sourced locally

Tea, coffee and homemade truffles