



# *Banqueting & Fine Dining*

**With extensive experience of delivering high quality and exquisite banquets, Sheffield City Hall's Fine Dining Menu boasts a proud tradition for fine food and locally sourced produce.**

Choose from a variety of dishes from a package which suits your guests as well as your budget. Our Head Chef is on hand to help you assemble the perfect dishes to compliment your event with suggestions and recommendations available.

We believe that the use of locally sourced produce is fundamentally important, to both deliver the best quality and to support the local economy. With this in mind, we source as much of our produce as possible from Yorkshire.

Choose from the package which best suits you one dish to start with, a main course and dessert as well as a vegetarian alternative and after dinner teas or coffees. Add any additional options such as canapés, soup or Sorbet.



If you would like specific details of where our food comes from, please ask your Event Manager. If you would like additional touches such as Seat Covers, DJ, Table Centres etc please contact your dedicated Event Manager who will happily help with your planning.

## Arches Package £30

### Starter

Individual Seafood Trio Platter

Sun-blushed Vine Tomato & Goats Cheese Cream filled Filo Tart (v)

Homemade Chicken Terrine with a Micro-Herb Salad

Smoked Haddock, Spring Onion & Cheddar Tart with Rocket Salad & Roasted Lemon Crème Fraiche

Grilled Goats Cheese on Toasted Focaccia with Italian Salad & Tomato & Basil Ice Cream (v)

### Main Course

Supreme of Chicken filled with Goats Cheese, Olive & Spinach served with Roast Tomato & Basil Sauce

Baked Salmon Fillet with a Herby Cous-Cous Crust with Chilli Salsa

Roasted Loin of Pork with Apple & Black Pudding Stuffing & a Creamy Cider Sauce

Braised Beef with Yorkshire Pudding & Local Ale Gravy

### Dessert

Glazed Lemon Tart with Berry Compote

Passion Fruit Cheesecake with Kiwi & Lime Syrup

Madagascan Vanilla Pannacotta with Chilled Strawberry Soup & Passion Fruit

Chocolate Truffle Pave with Bitter Orange Chocolate Sauce

Rhubarb Crumble Tart with Liquorice Ice Cream

## Harris Package £32.50

### Starter

City Hall Ploughman's - Ham Hock Terrine, Homemade Piccalilli & Rustic Bread

Roasted Beetroot & Feta Tart with Mixed Leaf & Orange Salad, dressed with Beetroot Syrup (v)

Smoked Trout Terrine with Potato & Horseradish Salad & Crisp Leaf

Wild Boar Terrine with Forest Fruit Chutney & Dressed Leaf

Crab & Crayfish Cocktail with 'Bloody Mary' Sauce & Wholemeal Bread

### Main Course

Oven Roasted Salmon Fillet on a Prosciutto & Pea Risotto & Parmesan Crisp

Loin of Pork with Smoked Sausage & Roasted Onion Farce on a Spanish Bean Casserole

Seared Supreme of Guinea Fowl with a Port & Raisin Sauce on Celeriac Rosti

Pan Fried Lamb Chump, Creamy Dauphinoise Potato & Caramelised Red Onion Jam with a Lamb Jus

### Dessert

Chocolate Mousse Trio with Mint Cream

Blood Orange Pannacotta with Lemon & Chilli Syrup & Almond Biscuit

Homemade Custard Tart with Rhubarb Ice Cream

Lemon & Lime Posset with Apricot Shortbread Fingers & Raspberry Diced Jelly

Bread & Butter Pudding with Seville Orange Ice Cream & Compote

# Oval Package £35

## Starter

Pear, Walnut & Roquefort Tartlet with Spinach Salad & Raspberry Vinaigrette (v)

Vodka & Beetroot Cured Salmon Fillet with a frisé Salad & Dill and Blood Orange Dressing

Smoked Lardons of Bacon, Leek & Emmental Tartlet with a Roasted Red Pepper Emulsion & Pea Shoot Garnish

## Main Course

Fillet of Sea Bass on a bed of Saffron Mash & a Lemon Caper Dressing

Medallions of Pork Tenderloin on a bed of Confit Pear Puree served with a Shallot & Red Wine Reduction

Roast Beef Sirloin with Traditional Roasted Potato, Seasoned Yorkshire Pudding & a Pan Glaze Gravy

Seared Duck Breast with Kumquat Marmalade & Braised Bok Choy

## Dessert

Yorkshire Lemon Curd Tart with Yorkshire Tea Ice Cream

Passion Fruit Bavior with Mango Coulis & Pistachio Tuile

Warm Pear Frangipane with Mulled Wine Ice Cream

Dark Chocolate & Chilli Tart with Raspberry Ripple Ice Cream

Lavender Pannacotta with White Chocolate Sorbet & Delicate Fresh Flowers

# Banquet Extras & Vegetarian Options

## Vegetarian Mains

Wild Mushroom Wellington with a Creamy Leek Sauce  
Goats Cheese & Figs in a Filo Basket & a Herb Sabayon  
Asparagus & Pecorino Cheese Tart with a Warm Butter Sauce

Spring Cabbage & Wild Mushroom Roulade

Roasted Shallot Tarte Tatin with Rocket Salad & Goats Cheese Pesto

Stacked Vegetable Moussaka

Individual Herby & Hearty Vegetable Casserole

## Add a Soup £4.95

Minestrone with Parmesan Croute

Roast Butternut Squash with Chive Cream (v)

Cream of Woodland Mushroom & Tarragon (v)

Roast Vine Tomato with Garlic Ciabatta Croutons (v)

Classic Pea & Ham

Broccoli & Yorkshire Blue (v)

Normandy White Onion & Cider with Apple Crisp Garnish (v)

Old Fashioned Oxtail

Roast Chicken with Sage Dumpling

## Add a Refreshing Sorbet £3.95

Gin & Tonic

Passion Fruit

Rhubarb

Bloody Mary

Peach Schnapps

Mango Mojito

Orange & Basil

Tequila Sunrise

Strawberry & Black Pepper

**Nut Allergies and Specialist Diets:** Should any of your guests have any special dietary requirements please advise your Event Manager who will happily work with the Head Chef to produce an alternative meal. Please be aware we cannot guarantee that all of our dishes are free from nuts or nut derivatives. We ask that you make us aware if you have any guests that have a nut allergy so that we can source specialist ingredients to cater for their needs. We endeavor to only use products that have not been modified in any way.

### All packages include:

Red carpet welcome

In house lighting and PA

In house tables, chairs, cutlery & crockery

Table cloth and linen napkin in choice of colour

Wifi facility

Fully serviced bar

Event Manager

In house staging and dance floor

Pre-determined staffing levels dependant upon package selected



An SIV Events and Experiences Venue

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