

# a really good party...

For that more informal relaxed affair why not choose either a delicious buffets or perhaps a bbq in our landscaped garden and leave the rest to us allowing you to celebrate!!

## carved buffet (served cold) @ £25.95 per head

**smoked salmon**, poached salmon and king prawn platter with continental leaves, marie rose sauce and fresh lemon  
**hand carved honey roast ham** with red onion chutney  
**sliced roast breast of turkey** with cranberry sauce  
**luxury coleslaw**  
**spicy rice**  
**waldorf salad**  
**mixed leaves**  
**sliced vine tomatoes**  
**feta, black olive and red onion salad**  
**minted new potatoes**  
**warm ciabatta and crusty petit pain rolls**  
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**dessert platter**

## finger buffet @ £14.95 per head

**marinated cajun chicken fillets**  
**open herb bread rolls topped with:**  
• roast ham and mature cheddar cheese  
• prawn and smoked salmon, dill mayonnaise  
• chicken, sweetcorn, bacon, mayonnaise  
**home made deep pan pizza slices:**  
• cheese and tomato  
• ham and pineapple  
• cheese, mushroom and sweetcorn  
**home made hand cut chips**, sour cream  
**thai selection** with sweet chilli dipping sauce  
**oriental king prawn rolls** with sweet and sour dip  
**mini duck spring rolls**, hoisin sauce

## hot buffet @ £17.95 per head

**mild chicken curry** and coriander scented rice  
**mediterranean vegetable crumble**  
**chilli and rice**, served with tacos, guacamole, sour cream and salsa  
**garlic ciabatta**  
**jacket potatoes**  
**luxury coleslaw**  
**spicy rice**  
**waldorf salad**  
**mixed leaves**  
**sliced vine tomatoes**  
**feta, black olive and red onion salad**  
**homemade hand cut chips**

## bbq menu 1 @ £17.95 per head

**¼ pounder beef burger**, sesame bun and sautéed onions  
**pork & leek sausages**  
**bbq chicken pieces**  
**vegetable kebabs/vegetable burgers**  
**sautéed onions**  
**coleslaw, mixed leaf and tomato salads**  
**crusty bread rolls**  
**jacket potatoes** with spicy salsa, sour cream and grated cheese

## bbq menu 2 @ £20.95 per head

**4oz sirloin steak**  
**salmon parcels** with herb butter  
**haloumi, courgette, mushroom, red onion and pepper kebabs**  
**pork and leek sausages**  
**bbq chicken pieces**  
**greek salad**  
**mixed leaf salad**  
**spicy rice salad**  
**red onion and tomato salad**  
**coleslaw**  
**minted new potatoes**  
**crusty bread rolls**  
**jacket potatoes** with spicy salsa, sour cream and grated cheese

## hot roast sandwich selection

@ £16.95 per head

choose 2 from:

**roast sirloin of beef**  
**roast turkey, cranberry and stuffing**  
**roast pork, crackling and apple sauce**  
**vegetarian option on request**

all served on crusty baguette with home made chunky chips

## sheffield specials @ £15.95 per head

**pie and pea supper**, choose 2 from:

**meat and potato**  
**steak and kidney**  
**chicken and mushroom**

**broccoli, leek and blue cheese**  
served with mushy peas, roast potatoes and gravy  
or

**kelham island beer battered fish**  
served with hand cut chips, scraps, minted mushy peas and tartare sauce

## why not add a dessert platter

**3 items @ £4.95 per head, 4 items @ £5.95 per head**  
**& 5 items @ £6.95 per head**

**profiteroles**  
**chocolate fudge cake**  
**strawberry gateau**  
**fresh fruit salad**  
**vanilla cheesecake**  
**lemon meringue**

*To ensure a successful event all your guests must be catered*

## entertainment

get your dancing shoes on with our resident dj who for just £225 will ensure everyone has a great time, whatever your taste in music there'll be something to get your party started!

tel: 0114 2664411 email: events@rutlandhotel-sheffield.com



# menu guide

the rutland hotel sheffield

# formal occasion...

If you are looking for the perfect menu for that perfect occasion we can offer a wide variety of high quality cuisine. Dishes feature locally sourced produce and our award winning chef and his team serve a fantastic standard of contemporarily presented food.

## canapés **£4.25 per head**

smoked salmon and cream cheese roulade  
tomato & basil crostini  
brandied pate  
mini goats cheese & red onion chutney

## arrival drinks

bucks fizz @ **£3.25** per head  
pimms & lemonade @ **£3.50** per head  
glass of wine @ **£3.95** per head  
glass of sparkling wine @ **£4.95** per head  
champagne & strawberries @ **£5.95** per head

## starters *tasty and superbly presented, they start your meal deliciously*

### crown of melon

filled with fresh strawberries and topped with champagne sorbet

**£7.95**

### country pork and liver terrine

coarse pate served with a redcurrant sauce and granary bread

**£7.95**

### salmon and prawn mousse roulade

with dill crème fraîche and herb bread

**£7.95**

### salmon and king prawn cocktail

cold poached salmon fillet, smoked salmon, king prawns with marie rose sauce, salad leaves and charred lemon

**£7.95**

### chicken liver and wild mushroom paté

supplied by round green farm barnsley, served with fruit chutney, salad leaves and granary bread

**£7.95**

### homemade mini yorkshire pudding

with a caramelised red onion gravy

**£5.95**

### baked flat cap mushroom

topped with yorkshire blue cheese, herb crust and aged balsamic dressing

**£6.95**

### tomato and basil soup

**£5.25**

### wild mushroom & rosemary soup

**£5.25**

## our main courses *time to enjoy our delicious signature meals*

### roast sirloin of beef

homemade yorkshire pudding, roast potatoes and henderson's relish gravy

**£21.95**

### beef wellington

fillet steak, mushrooms and pate, wrapped in puff pastry with port wine sauce

**£26.95**

### roast breast of turkey

homemade yorkshire pudding, chipolata sausage, stuffing, roast potatoes and cranberry gravy

**£19.95**

### yorkshire ale and wild boar sausages

bubble and squeak potato cake, red wine sauce

**£19.95**

### individual loin of pork

baked apple, crackling, stuffing, yorkshire pudding, roast potatoes and cider sauce

**£20.95**

### fresh fillet of cod

with lemon mash and parsley sauce

**£19.95**

### breast of chicken

sautéed potatoes, thyme and red wine sauce

**£19.95**

### vegetarian options

#### vegetarian stuffed peppers

with mediterranean vegetables and a spicy tomato sauce

**£18.95**

### yorkshire fillet of lamb

with minted mash potatoes, rosemary and redcurrant sauce

**£21.95**

#### vegetarian broccoli, leek and yorkshire blue cheese parcel

with a creamy herb sauce

**£18.95**

### poached breast of chicken

filled with sundried tomatoes, garlic and thyme served with new potatoes and basil cream sauce

**£19.95**

*all our main courses are served with roast potatoes, cauliflower cheese and roast root vegetables*

### salmon fillet

oven baked, served with crushed new potatoes, lobster cream sauce

**£19.95**

## desserts *complete your meal with our tantalising and creative sweet treats*

### chocolate cage

filled with white chocolate mousse topped with raspberries

**£6.95**

### lemon tart

with minted crème fraiche and raspberry coulis

**£6.95**

### individual apple and blackberry crumble

served hot with vanilla pouring cream

**£6.95**

### tiramisu

with espresso ice cream and amaretto biscuit

**£6.95**

### strawberry cheesecake

on a shortbread biscuits base with vanilla cream

**£6.95**

### yorkshire cheese platter

with autumn fruit chutney, grapes, chunky celery and biscuits

**£8.95**

### chocolate coated profiteroles

laced in chocolate sauce

**£5.95**

### coffee

ground coffee and chocolates

**£2.95**

In order to offer your guests a choice menu we just ask you to select two starters, two main courses and two desserts from the above menu options.

# signature set menus

## menu 1 @ **£25.00** per head

**coarse farm house pâté** served with a rocket and watercress salad, cumberland sauce and crusty bread

**mini yorkshire puddings** with caramelised red onion chutney

**duo of melon** with strawberry compote and passion fruit coulis

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**chicken breast** with a honey and mustard glaze, port wine sauce and sautéed potatoes

**fillet of salmon** with saffron and dill sauce, crushed new potatoes and charred lemon

**stuffed peppers** filled with mediterranean vegetables, topped with mozzarella cheese, tomato & basil sauce and served with thyme roasted potatoes

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**profiteroles** with tia maria and chocolate sauce

**lemon and lime cheesecake** with a ginger biscuit base and fruit compote

**individual apple and blackberry crumble**

with pouring cream

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**coffee & chocolates**

## menu 2 @ **£30.00** per head

**canapés on arrival**

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**fresh salmon, smoked salmon & king prawns**

with salad leaves, lime crème fraîche and charred lemon

**goats cheese and red onion marmalade tartlet**

with rocket leaves and aged balsamic dressing

**crown of melon** filled with melon pearls, fresh strawberries and champagne sorbet

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**leek and potato soup**

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**beef medallions**

served with rosti potatoes, topped with wild mushrooms and served with henderson's relish sauce

**yorkshire rack of lamb** served with dauphinoise potatoes and rosemary & redcurrant sauce

**fillet of cod** served with spinach, vine tomatoes, crushed new potatoes and lemon and lime hollandaise sauce

**broccoli, leek and yorkshire blue parcel**

served with a cream herb sauce and new potatoes

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**chocolate cage** filled with white chocolate mousse, topped with raspberries and fruit coulis

**strawberry shortbread**

with fresh strawberries and whipped cream

**yorkshire cheese board**

served with local chutney, celery, grapes and biscuits

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**coffee & chocolates**

## menu 3 @ **£35.00** per head

### canapés

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**pheasant and brandy terrine by 'round green farm' of barnsley**, with tomato chutney and crusty bread

**whitby crab with red onion**, topped with a poached egg and hollandaise sauce

**'michael lee's of wakefield' goat's cheese**, baked and served with rocket leaves and raspberry vinaigrette

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**medallions of beef fillet**, with potato rosti, topped with wild mushrooms and henderson's relish gravy

**roast vegetable and wensleydale bake**, served with new potatoes and a tomato and basil sauce

**pork fillet stuffed with black pudding**, served with sautéed potatoes and a caramelised red onion cider jus

**loin of grimsby cod**, served with crushed new potatoes, vine cherry tomatoes and a lemon and lime dill dressing

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**yorkshire curd tart** served warm, with clotted cream

**lemon and lime cheesecake** with a ginger biscuit base and apricot compote

**chocolate and brandy mousse**, with white chocolate sauce and a berry compote

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### cheese

a sharing platter of local yorkshire cheeses, served with local fruit chutney, biscuits, celery and grapes

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**coffee and chocolates**

*all our main courses are served with roast potatoes, cauliflower cheese and roast root vegetables*

## children's menu @ **£9.95** per head

**ages 3 to 10**

**tomato soup**

**fruit cocktail**

**potato skins** filled with cheese

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**breast of chicken**, potatoes, vegetables, gravy

**cheese and ham pizza**, potato wedges, salad

**sausages, mash and gravy**

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**selection of ice cream**

**hot chocolate brownie**, chocolate sauce

**profiteroles** white chocolate sauce

Select your perfect menu, then simply let us have your pre-order with your guest's names and their menu choices two weeks before your event. We appreciate that you or your guests may have special dietary requirements, please do not hesitate to discuss this with us so we can ensure all your needs are catered for.