

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

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

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

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

coffee & chocolates

menu 2 @ **£30.00** per head

canapés on arrival

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

leek and potato soup

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

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

coffee & chocolates

menu 3 @ **£35.00** per head

canapés

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

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

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

cheese

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

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

breast of chicken, potatoes, vegetables, gravy

cheese and ham pizza, potato wedges, salad

sausages, mash and gravy

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.