



# Hot Fork Buffet

Choose two main courses, as well as a vegetarian alternative, and two desserts for a hot buffet which is made to order by Sheffield City Hall's Head Chef. All main dishes are served with a choice of Seasonal Vegetables and Chef's Salad Selection and Freshly Baked Bread.

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.

**£17.95 per person** exclusive of VAT



## Main Course

### Chicken Tagine

served with Fragrant Rice

### Mixed Bean and Vegetable Cottage Pie (v)

### Oak Smoked Salmon and Prawn Platter

### Coq Au Vin

Slow cooked Braised Chicken Thigh and Breast in Red Wine with Baby Onions, Bacon and Mushrooms

### Goats Cheese and Red Onion Quiche (v)

### Braised Beef

in Wholegrain Mustard and Port Sauce

## Main Course continued...

### Butternut Squash and Sage Ravioli (v)

Tossed in Rocket Pesto served with Toasted Garlic Ciabatta

### Steamed Salmon

with a White Wine and Herb Sauce

### Lamb Hot Pot

Tender Braised Lamb topped with Crisp Sliced Potatoes

### Roast Parsnip Bake

with Yorkshire Blue Cheese Crust (v)

### Meat and Potato Pie

With Henderson's Relish and Mushy Peas

### Roasted Pepper and Sun Blushed

Tomato Risotto (v)

## Dessert

Chocolate Fudge Cake

Mixed Berry Crumble with Custard

White Chocolate and Stem Ginger Cheesecake

Apple Caramel Cake

Raspberry Crème Brûlée

Fresh Fruit Salad

Chocolate Truffle Grand Marnier Cheesecake

Glazed Lemon Tart

Tiramisu

Bakewell Tart and Custard

All desserts served with Fresh Cream and Fruit Coulis.

Finish off your buffet with complimentary tea and coffee which will be available with your dessert course.

