

## Banqueting Menu

**Sheffield City Hall** 

VEGAN & VEGETARIAN MAIN COURSES

Please choose ONE option from our section below-

## Quinoa, sun dried tomato and courgette parcel

Served with fondant potato, a rich tomato sauce and seasonal vegetables. (Ve) (V)

## Portobello mushroom pithivier

Stuffed with a mushroom duxelles, caramelised red onion and apricot wrapped in flaky puff pastry

Served with herb crushed new potato, a rustic tomato and herb sauce and seasonal vegetables. (VE) (V)

Celeriac, courgette, and sundried tomato gallate

Layers of celeriac pressed with garlic, herbs, tomato and courgette

Served with a fondant potato, seasonal vegetables and a white wine sauce. (Ve) (V)

## Savoy cabbage parcel

Braised cabbage leaf filled with lightly spiced bulger wheat, apple, chick peas and crushed walnuts

Served with crushed new potato, market fresh vegetables and cider sauce. (Ve) (V)