

# Springfield

Special Occasions & Events Hall

## Carvery Menu

Please choose 2 Meat options or 1 Meat and 1 Vegetarian option  
Guests will be directed to the carvery table by the Events Manager.

### Mains

Traditional Roast Sirloin of Beef  
Roast Turkey Breast  
Roast Loin of Pork  
Honey roast Gammon  
Goats Cheese, Red Pepper and Butternut Squash Tart (V)

### Sides

Chefs Selection of Seasonal Vegetables  
Yorkshire Puddings  
Pigs in Blankets (£1 supplement per guest)  
Sausage meat stuffing

### To Follow

Crème Brûlée Served with Fresh Raspberries  
Vanilla Cheesecake with Seasonal Berry Compote  
Citrus Tart Served with Blackcurrant Sorbet

### Cheese boards

(£50 Supplement per table of 8)  
Chefs Selection of Cheeses with Crackers & Pickle

Final numbers, dietary requirements & payment must be received 6 weeks prior to event date. Menu choices are subject to the supplier's ability to supply & season.

Springfield – Special Occasions & Events Hall, Sandiacre, Nottingham, NG10 5BD

Please call the Events Manager on 07794 582244 email: [hello@springfieldeventshall.co.uk](mailto:hello@springfieldeventshall.co.uk) [www.springfieldhall.co.uk](http://www.springfieldhall.co.uk)