



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

Chef's Selection of Seasonal Vegetables

Yorkshire Puddings

Sausage Meat Stuffing

Pigs in Blankets

£1 supplement per guest

*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

hello@springfieldeventshall.co.uk | www.springfieldeventshall.co.uk

Springfield

Special Occasions & Events Hall

◆

Carvery Menu

continued

◆

TO FOLLOW

Creme Brulee Served with Fresh Raspberries

Vanilla Cheesecake with Seasonal Berry Compote

Citrus Tart Served with Blackcurrant Sorbet

CHEESE BOARDS

£50 supplement per table of 8

Chef's 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

hello@springfieldeventshall.co.uk | www.springfieldeventshall.co.uk