



Special Occasions & Events Hall

3 Course Dinner Menu

TO START

Homemade Leek & Potato Soup (V)

Fan of Melon with Seasonal Berries (V)

Duck Liver Pate with Caramelised Onion Chutney, Mixed Leaves

Goats Cheese, Red Pepper and Butternut Squash Tart (V)

THE MAIN EVENT

Breast of Chicken wrapped in Bacon,
served with Cranberry Sauce

Traditional Roast Beef and Yorkshire Pudding
served with a Rich Red Wine Gravy and Horseradish Sauce

Glazed Gammon cooked in Cider,
served with Apple Sauce

Roasted Butternut Squash, Red Pepper, Red Onion
and Goats Cheese Tart garnished with Rocket Leaves (V)

Crispy Roasted Potatoes, Seasonal Vegetables served in dishes at the tables.

*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

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continued

TO FINISH

Vanilla Cheesecake with Seasonal Berries

Profiteroles with Chocolate and Orange Sauce

Exotic Fresh Fruit Salad

Deluxe Chocolate Fudge Cake

CHEESE BOARDS

£50 supplement per table of 8

English & Continental Cheeses served on a wooden platter
with Crackers & Chutney

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