

The Cunningham's

RESTAURANT

TDH MENU

STARTERS

ARTICHOKE RAVIOLI, PECORINO CREAM SAUCE, ARTICHOKE CRISPS (V, DFR, LFR)

BROCCOLI SOUP, CHEDDAR CRISP, PARSLEY OIL (V, GF, VER, DFR, LFR)

MARINATED BEETROOT, ORANGE GEL, WHIPPED GOATS CHEESE AND PICKLED WALNUTS (GF, V)

CHICKEN LIVER PARFAIT, ONION CHUTNEY AND SOURDOUGH TOAST (GFR)

MAINS

BEEF BOURGUIGNON, WILD MUSHROOMS, CREAMED POTATOES, PEARL ONIONS AND A RICH RED WINE SAUCE (GF, DF, LF)

SLOW ROASTED PORK BELLY, SWEET POTATATO PUREE, CRISPY BLACK PUDDING WITH A PORK SAUCE (GF, DF, LF)

DEEP FRIED BRIE, BALSAMIC SHALLOTS, ROASTED CHERRY TOMATOES AND DRESSED ROCKET (GF, V)

COD AND GRUYERE GRATIN, DILL MASH AND WINTER GREENS (GF)

CARAMELISED CAULIFLOWER, WELSH RAREBIT, HAZELNUT AND PARMESAN CRUMB (GFR, V, VER)

DESSERTS

STICKY TOFFEE PUDDING, TOFFEE SAUCE WITH RUM AND RAISIN ICE CREAM (V)

BLACK FOREST ROULADE, CHERRY SYRUP, GRIOTTINE CHERRIES, CHOCOLATE SHARD (GF, V)

LEMON MOUSSE, ORANGE COOKIE, CHOCOLATE SHAVINGS (GFR, V)

WHITE CHOCOLATE AND CRANBERRY TART, WHITE CHOCOLATE ICE CREAM (V)

PLEASE LET YOUR SERVER KNOW ABOUT FOOD ALLERGIES OR INTOLERANCE

GF = GLUTEN FREE, V=VEGETARIAN, VE=VEGAN, R= ON REQUEST, LF=LACTOSE FREE, DF= DAIRY FREE



CROWNE PLAZA®
Royal Victoria Sheffield