

# *The Cunningham's*

RESTAURANT

The Royal Victoria is not only the oldest and most prestigious hotel in Sheffield, but at times it was the only hotel in the city. The hotel added the 'Royal' prefix following a visit in 1875 by their Royal Highnesses the Prince and Princess of Wales, later King Edward VII and Queen Alexandra. The Manchester, Sheffield and Lincolnshire Railway Company assumed management in 1893. The comparatively local railway became more ambitious and forged a link South to a new London terminus at Marylebone. On completion of this main line the Company changed its name to the Great Central Railway and to this day, one of the hotel's meeting rooms bears the name Great Central Room. The hotel was sold in 1982 to Midland Hotels, changed ownership again in 1989 and was subsequently sold to its present owners, Beck Conroy Consulting Ltd in 2001. After many years of neglect the hotel has now regained its former glory having undergone a major refurbishment.

Local artist George Cunningham loved depicting the characteristics of Sheffield streets in fine detail. We are honoured that George captured the Royal Victoria Hotel in his distinctive art form, painted in the 1990's.

Cunningham's Restaurant offers timeless elegance in a luxurious setting. It is the perfect venue to enjoy excellent cuisine.

The team led by our Head Chef who uses only the very best seasonal ingredients and it is his discovery of different combinations of ingredients that create perfect meals. Our team of chefs have a perfectionist's eye for detail and a palate to match; perfectly balancing presentation, colour, texture, aroma, flavours, innovation and a little magic to design menus to delight.



**CROWNE PLAZA®**  
Royal Victoria Sheffield

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## A LA CARTE MENU

### STARTERS

£8.00 EACH

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

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

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

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

CRAB MAYONNAISE, PEA PUREE AND TOASTED RYE BREAD (GFR)

SMOKED SALMON AND ASPARAGUS TART, DRESSED WATERCRESS, LEMON CRÈME FRAICHE (GFR, DFR, LFR)

CONFIT DUCK LEG, RED CABBAGE AND APPLES (GF, DF, LF)

### MAINS

£19.00 EACH

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

SLOW ROASTED PORK BELLY, SWEET POTATO 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)

ROAST CHESTNUT AND SAGE STUFFED PHEASANT BREAST, CONFIT LEG, SAUTEED CHARD AND A BLACKBERRY AND RED WINE REDUCTION (DF, LF, GF)

POACHED SALMON FLAVOURED WITH ANISE AND PEPPER, SESAME AND ALMOND SAUTEED SPROUTS, GLASS NOODLES AND A GARLIC GINGER CHILLI OIL (GF, DF, LF)

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



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## DESSERT MENU

£7.00 EACH

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

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

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

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

SELECTION OF ICE CREAMS (V, VER, GF)

BRIE AND PECANS WITH HONEY AND SUGARED FIGS (GFR)

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