



BANQUETING MENU

FROM **£34** PP + VAT

FEAST IN STYLE AT BRAMALL LANE,
OUR SPECTACULAR VENUE

INCLUDES

- Exclusive room hire
- Three course meal
- Complimentary parking and Wi-Fi
- Dedicated event planner

Ask about our package upgrades.



Our menus are colour-coded like a traffic light to show you the carbon score of your meal. Dishes with a label value of 'A' indicate a low carbon rating.



This means the dish has been calculated by FoodSteps to help you make the right decision for you, and the planet.

☎ 0114 253 7200 (opt 5) ✉ events@sufc-sales.co.uk 🌐 sufcconferenceandevents.co.uk

Minimum of 60. Price valid from 25th September 2025 – 30th September 2026. Price subject to change. Subject to availability. Valid on new bookings. Car parking onsite is limited, please ask us for more info. Menus are subject to change depending on seasonal demand. We cannot guarantee that any of our products are allergen free, due to being produced in a kitchen that contains allergens.



BANQUET MENU

CHOOSE ONE FROM THE FOLLOWING

STARTERS

-  Dinner Roll and English Butter **205kcal**
-  Tomato and Red Lentil Soup, Paprika Dumpling **VE 335kcal**
-  Cumin-Scented Parsnip Soup, Coriander Oil **NGCI, VE 102kcal**
-  Tikka Marinated Chicken Terrine, Radish, Poppadom **485kcal**
-  Feta, Heritage Beetroot, Capers, Gherkin, Micro Salad **VE 368kcal**
-  Trout Rillet, Lemon Emulsion, Pickled Cucumber and Shallot, Seeded Crackers **415kcal £2.50 supplement**
-  Pulled Ham Croquette, Mustard Mayonnaise, Semi-Dried Tomato **493kcal £2.50 supplement**

CHOOSE ONE FROM THE FOLLOWING

MAINS

-  Pan Seared Breast of Chicken, Boulangere Potatoes, Carrot Spear, Charred Broccoli, Stuffed White Onion, Onion Ash, Pan Jus **484kcal**
-  Garam Masala Marinated Cauliflower Steak, Spinach, Bombay Potatoes, Aubergine Bhaji, Bhuna Sauce **VE 415kcal**
-  Celeriac and Spinach Pithivier, Charred Celeriac, Mushroom Ketchup, Crispy Kale **VE 714kcal**
-  Gochujang Marinated Pork Belly, Asian Sticky Rice, Pak Choi, Carrot, Turnip, Leeks, Garlic and Ginger Sauce **622kcal**
-  Tomato and Basil Stuffed Chicken, Black Olive Arancini, Confit Potatoes, Charred Peppers, Courgettes, Red Onion Caper Salsa **614kcal £5 supplement**
-  Poached Fillet Of Haddock, Rarebit Stuffed Fondant, Peas, Carrot, Kale, Parsley Sauce **592kcal £5 supplement**



Adults need around 2000 Kcals per day

 Vegetarian  Vegan  Non Gluten Containing Ingredients  Non Dairy Containing Ingredients

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CHOOSE ONE FROM THE FOLLOWING

DESSERTS



- Carrot and Date Sponge, Cornish Sea Salt Caramel Sauce **VE 685kcal**
- Rich Dark Chocolate Mousse, Chantilly, Cherry Gel, Cherry Shard, Chocolate Soil **VE 510kcal**
- Vanilla Cheesecake, Cinnamon Cream, Apple Gel, Apple Tuile, Shortbread Crumble **VE 640kcal**
- Selection of Cheese, Seeded Crackers and Homemade Seasonal Chutney **526kcal £5 supplement**

ADD

CANAPÉS

£13.50PP - THREE CANAPÉS PER PERSON

- Crispy Rice, Nori, Carrot Lox, Creamed Wasabi and Thai Basil **NGCI 84Kcal**
- Beetz Bhaji, Chilli and Mango Purée, Poppadum and Coriander **VE 227Kcal**
- Fried Polenta, Sautéed Wild Mushroom, Garlic, Thyme, Red Onion and Maple Marmalade **VE 92Kcal**
- Compressed Watermelon, Feta, Basil and Basil Foam **VE, NGCI 79Kcal**
- Chicken Parfait, Challah Toast, Apple and Date Chutney, Chicken Crackling **304Kcal**
- Chicken Caesar Parmesan Cup **142Kcal**
- Beer Battered Cod Bite, Minted Pea Purée, Salt and Vinegar Chip **156Kcal**
- Beetroot and Feta Arancini **V 100Kcal**
- Smoked Trout Tartare **31Kcal**
- Chilli Glazed Pork Belly **175Kcal**
- Brie and Cranberry Tart **V 337Kcal**



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