

BANQUETING MENU

FROM £35 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.

A B C D E

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

DISCOUNTED BEDROOM RATES AVAILABLE AT OUR ONSITE HOTEL

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

Minimum of 60. Price valid from 1st October 2026– 1st April 2027. 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.





CHOOSE ONE FROM THE FOLLOWING

STARTERS

- 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 Rillette, Lemon Emulsion, Pickled Cucumber and Shallot, Seeded Cracker 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, Boulangère 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 and Courgettes, Red Onion and Caper Salsa 614kcal (£5 Supplement)
- Poached Fillet of Haddock, Rarebit-Stuffed Fondant Potato, Peas, Carrot, Kale and Parsley Sauce 592kcal (£5 Supplement)

Adults need around 2000 Kcals per day

V Vegetarian VE Vegan NGCI Non Gluten Containing Ingredients NDCI 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 (£2.50 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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