

**Congratulations... you are about to
sample Sheffield's best kept secret.**

Our team of award winning Chefs
select the finest ingredients and
source, where possible, local and
organic produce which form the
foundation of our food.

Enjoy...

Copthorne Hotel Sheffield
Bramall Lane
Sheffield
S2 4SU
United Kingdom

Reservations:
Telephone: 0114 252 5480
www.millenniumhotels.co.uk/cophornesheffield

{ 18FIFTY5 }

Starters

| | <u>£</u> |
|---|-------------|
| Wood pigeon Pan-fried smoked breast with beetroot sponge, mini pie of confit leg & watercress | <u>6.50</u> |
| Wild salmon 50°C Olive oil poached fillet of wild salmon with garnishes of Niçoise salad | <u>6.95</u> |
| Spring vegetables Consommé of spring vegetables with flat leaf parsley & truffle oil | <u>5.25</u> |
| Ham hock Compression of ham hock with a pea velouté, red onion & Szechuan pepper compote & pea shoots | <u>5.50</u> |
| Duck breast Pastrami of duck breast with a purée of pickled pears | <u>6.50</u> |
| King scallops Seared king scallops with pressed terrine of pork, celeriac & a caper & lemon confit salsa | <u>7.95</u> |
| Egg Soft boiled egg with sweetcorn tartare, candied aubergine & a sweet corn muffin | <u>5.50</u> |

For those with special dietary requirements or allergies who may wish to know the ingredients within any dish please consult your server.

Main Courses

£

| | |
|---|--------------|
| Veal Confit breast with garlic ravioli, pan-fried veal kidney, cauliflower cheese & veal jus | <u>15.95</u> |
| Sea bass Grilled fillet with a lobster & spring onion risotto, baby gem lettuce & a lobster & basil sauce | <u>16.95</u> |
| Beef Tournedos of beef with chicken liver parfait, toasted homemade horseradish & black truffle brioche with red wine jus | <u>15.75</u> |
| Lamb Pan-fried rump with turnip purée, boulangère potato, caramelised baby onions & a caper & anchovy jus | <u>16.00</u> |
| Turbot Poached supreme with crushed white beans, Savoy cabbage & beef brisket parcel & a thyme jus | <u>17.00</u> |
| Pork Slow cooked rolled belly with a braised pig's trotter & sorrel croquette, endive, granny smith apple & a spiced honey jus | <u>15.00</u> |
| Turnip & oyster mushrooms Ragout of turnip & oyster mushrooms with a gruyere beignet | <u>13.50</u> |

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Grills

All our grills are served with fat chips, slow cooked flat mushrooms,
roasted plum tomato & battered onion rings.

| | |
|--|--------------|
| 8oz Rump steak | <u>15.95</u> |
| 8oz Sirloin steak | <u>17.00</u> |
| <i>Choice of sauces to accompany your steak:</i> Szechuan pepper, port & stilton butter, béarnaise, | |
| Lemon and thyme marinated corn fed chicken supreme chicken jus | <u>11.50</u> |
| 8oz Dry cured gammon steak pan fried duck egg | <u>8.95</u> |

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Desserts

£

Rhubarb

Tasting of rhubarb as carpaccio, sorbet, jelly & dried

6.95

Bitter chocolate

Bitter chocolate fondant with a cumin caramel centre,
pistachio brittle & frozen cardamom yoghurt
(please allow 15 minutes)

6.95

Orange

Orange & buttermilk cannelloni with olive oil as biscuit &
powdered, orange purée & buttermilk sherbet

6.50

Malva pudding

Baked malva pudding with soaked dried apricots,
rooibos tea sorbet & a ginger gel

6.00

Pear

Roasted pear with coriander seed crème brûlée,
goats milk ice cream & muscovado & rum jelly

6.75

Bergamot

Bergamot pannacotta with blood oranges &
a black pepper & nutmeg biscuit

6.00

Assortment of Chef's homemade ice creams & sorbets

5.75

Selection of British cheeses

grapes, celery, beetroot & orange chutney, assorted wafers

3 cheeses:

5.25

4 cheeses:

5.95

5 cheeses:

6.75

Coffee & petits fours

4.95

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Millennium & Copthorne are pleased to announce that we have contacted our food suppliers to ascertain whether the products we buy from them contain genetically modified materials. Our suppliers have assured us that to the best of their knowledge all the ingredients they supply to us are free from genetically modified materials.