



Two Courses £24.50

Three Courses £29.50

Summer Menu

Sharing platter of assorted rustic breads, olives, hummus and balsamic dressing (serves 2) *£4.50 supplement*

Act I

Potato & watercress velouté (V)

Tomato & pine nut pesto mozzarella salad (V)

Marinated calamari with charred lemon & coriander salsa

Air-dried bresaola beef with grilled asparagus & parmesan salad *£1 supplement*

Act II

Slow-cooked pork belly, apple & celeriac purée, tenderstem broccoli and creamed mash

Pan-fried fillet of seabream with warm salad niçoise and crispy poached egg

Supreme of chicken with roast garlic purée, wilted baby gem and smoked bacon crisp

Beetroot ravioli and marinated goat's cheese salad (V)

Added extras **£2.95**

Minted peas

Seasonal vegetables

Hand cut rustic chips

Chive mash

Curtain call

Lemon meringue tart with raspberry macaroon

Summer berry Eton Mess

Chocolate mirror torte with fresh strawberries and raspberry crumble

A selection of local cheeses served with biscuits *£2.50 supplement*

During the interval, your table is specially reserved for you

Enjoy desserts, cheeses or ice creams with drinks or coffees – just let your waiter know.

Interval cheese plate £5.75

Hot drinks from £2.40 served with a chocolate treat.

Brandy • Port • Liqueurs • Spirits

*(V) Suitable for vegetarians. Vegan, gluten free and dairy free dishes available on request.
Some dishes may contain nuts or other allergens. Please ask if you need further information.*

Are you a Friend of Birmingham Hippodrome? Don't forget to show your membership card for your discount.