



# Summer Menu

Two Courses £26.50

Three Courses £31.50

Hand cut rustic chips

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

## Act I

Watercress & spinach soup with parmesan tuille (V) Tomato & pine nut pesto mozzarella salad (V) Pressing of tea smoked guinea fowl with pickled kohlrabi, carrot with truffle salt Gin cured sea trout with horseradish cream, beetroot pearls and sweet pickled cucumber

## Act II

New season lamb with Jerusalem artichoke purée, potatoes boulangères and minted broad beans Pan-fried fillet of bream with warm salad niçoise and crispy poached egg Supreme of corn-fed chicken with roast garlic purée, wilted baby gem and smoked bacon crisp Butternut squash & pea pappardelle with marinated feta cheese salad (V)

Added extras £2.95

Minted peas

Seasonal vegetables

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.

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