



Summer Menu

Two Courses £26.50

Three Courses £31.50

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

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.