

Two Courses £26.50

Three Courses £31.50

Act I

Roast pumpkin soup • nutmeg croutons (V)

Seared wood pigeon breast • blackberry and balsamic reduction

Fillet of soused mackerel • fennel and dill remoulade • toasted rye bread

Pear and Croxton blue cheese tatin • walnut crumb (V)

Act II

Pork belly • sea salt crackling • apple and celeriac purée • tenderstem broccoli • creamed mash Supreme of guinea fowl and confit leg • thyme-roast carrot purée • salsify crisps • fondant potato Catch of the Day • lentil cassoulet •warm salsa verde

Wild mushroom and spinach cobbler • mature cheddar and chive scones (V)

Added extras £2.50

Truffle cauliflower cheese

Triple-cooked chips

Peas, leeks and broccoli

Roast garlic mashed potato

Curtain Call

Chilled chocolate fondant • salted peanut brittle
Rum Baba • Rum Crème Anglaise
Egg custard tart • cinnamon ice cream
Selection of cheeses • 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.