



BIRMINGHAM
HIPPODROME

Sir Peter Wright's
The Nutcracker

Two Courses £24.50 Three Courses £29.50

To start

Potato & white onion soup lightly finished with truffle & chive oil (V)
Pan seared pigeon breast trimmed with a watercress & pomegranate salad *£2 supplement*
Whipped goat's cheese garnished with beetroot purée, crisps and salted hazelnuts (V)
Soused mackerel served with pickled cucumber, carrots and a rye croûte

To follow

Slow cooked beef short rib accompanied by garlic French beans, creamed potato, shallots and thyme jus
Pan seared breast of chicken garlanded with fondant potato, puréed carrot and charred fennel
Fillet of seabream, spinach & clam chowder
Wild mushroom cobbler served with parmesan & chive scones (V)

Side orders £2.95

Rustic chunky chips Herb roasted baby potatoes
Panache of seasonal vegetables Sautéed kale and pancetta

To finish

Apple & blackberry crumble served with vanilla seed ice cream
Dark chocolate torte decorated with raspberry sorbet & crisps
Orange Cointreau crème brûlée finished with almond biscotti
A selection of local cheeses served with biscuits and plum & apple chutney *£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

Our waiters will be pleased to recommend from our selection.

(V) Suitable for vegetarians (V) Suitable for Vegetarians with items omitted.
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.

As a charity, all profits made from our in-house catering and conferencing are returned to Birmingham Hippodrome Theatre Trust. Enjoy the performance, and thank you for dining with us.