



BIRMINGHAM
HIPPODROME

Sir Peter Wright's
The Nutcracker

Two Courses £24.50 Three Courses £29.50

To start

Roasted courgette & tomato soup served with toasted rye bread (V)
Ham hock terrine finished with homemade piccalilli and an onion croûte
Whipped goat's cheese garnished with beetroot purée, crisps and salted hazelnuts (V)
Smoked salmon gravlax with pickled baby vegetables and citrus crème fraîche £1 supplement

To follow

Braised feather blade of beef 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 plaice with a herb potato cake and shrimp butter
Wild mushroom cobbler served with parmesan & chive scones (V)

Side orders £2.95

Rustic chunky chips Herb roasted baby potatoes
Panache of seasonal vegetables Orange glazed carrots

To finish

Apple & blackberry oat & nut crumble served with vanilla seed ice cream
Lemon meringue cheesecake decorated with hulled winter fruits
Cherry & almond tart finished with clotted cream
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.

Champagne and Sparkling

	125ml	20cl	37.5cl	Bottle
403 Laurent-Perrier Brut NV, Champagne	£9.50	£15	£27	£54
Fresh and elegant with dry, lemony flavours and a crisp biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier.				
406 Laurent-Perrier Cuvée Rosé, Champagne				£75
A melange of strawberry, raspberry and wild cherry flavours. Arguably the most prestigious of Rosé Champagnes.				
407 Laurent-Perrier Brut Millésimé, Vintage Champagne				£85
Rich and rounded, where grapefruit and orange peel mingle with peaches and cream.				
401 Da Luca Rosato Spumante, Italy	£4.50			£24
Fresh and vibrant raspberry and strawberry scented fizz made from a blend of Merlot and Raboso.				
402 Da Luca Prosecco, Italy	£5.50			£26
Pear and peach fruit on a lively yet soft and generous palate.				

White Wines

		175ml	250ml	Bottle
301 Parini Pinot Grigio delle Venezie, Italy		£4.70	£6.70	£19.50
Refreshing, Italian wine of the moment.				
306 Between Thorns Chardonnay, South-Eastern Australia		£4.70	£6.70	£19.50
Tropical aromas followed by flavours of juicy nectarine and peach.				
308 Tekena Sauvignon Blanc, Central Valley, Chile		£4.70	£6.70	£19.50
Refreshing with citrus and tropical fruit flavours and a crisp finish.				
309 Waipara Hills Sauvignon Blanc Marlborough, New Zealand		£6.50	£9	£27
Flying the flag for New Zealand and a benchmark for Sauvignon Blanc. Stunning wine.				

Rosé Wines

		175ml	250ml	Bottle
340 Parini Pinot Grigio Rosé delle Venezie, Italy		£4.70	£6.70	£19.50
Pink Pinot Grigio. Full of fragrant summer fruit.				
341 Vendange White Zinfandel, California, USA		£4.70	£6.70	£19.50
Sun ripened Californian expression of sweet strawberries and whipped cream.				

Red Wines

		175ml	250ml	Bottle
322 Tekena Merlot, Central Valley, Chile		£4.70	£6.70	£19.50
Fruit driven, raspberry and blueberry fruit leading to a soft finish.				
330 Between Thorns Shiraz, South-Eastern Australia		£4.70	£6.70	£19.50
Cherry and raspberry complemented by hints of spice and vanilla.				
320 Marqués de Morano Rioja Tinto, Spain		£5.40	£7.50	£23.50
A light introduction to one of Spain's most famous wine regions.				
321 Élevé Malbec, Pays d'Oc, France		£5.40	£7.50	£23.50
A velvety, lush Malbec from its traditional home in the south west of France.				
326 Robert Mondavi Twin Oaks Cabernet Sauvignon California, USA				£27
Ripe, robust Cabernet from the man who put Napa Valley on the world map.				
324 Waipara Hills Pinot Noir, Central Otago, New Zealand				£32
Wonderfully sleek Pinot Noir from the world's most southerly vineyards.				
325 Château des Bardes, Saint-Emilion Grand Cru				£37
This wine has rich fruit aromas and juicy sweet tannins backed by soft touches of vanilla toastiness from time spent in oak.				

Dessert or Cheese Wine

			100ml	37.5cl
311 Muscat de Beaumes de Venise, Cave des Vignerons, France			£4.95	£18.50
A sumptuous wine and great match for both cheese and puddings.				

Craft Beer

				Bottle
Blue Moon 5.4% ABV, Colorado, USA				£4.20
A Belgian-style white beer that pairs well with fish and chicken dishes.				