



**Two Courses £24.50**

**Three Courses £29.50**

### **Spring Menu**

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

#### **Act I**

Pea & mint soup garnished with black pepper and crème fraîche (V)

Poached hen's egg Florentine served with chive hollandaise sauce

Pressing of tea smoked guinea fowl accompanied by pickled kohlrabi and carrot with truffle salt

Gin cured sea trout dressed with horseradish cream, baby beetroot and sweet pickled cucumber

#### **Act II**

Pan-seared duck breast served with carrot, orange, celeriac gratin, wilted chicory and broccoli

Pan-fried stone bass trimmed with peas, fèves français, jersey royals, pancetta crisps and persillade fondue

Slow-cooked pork collar with a fennel seed crust, sautéed potatoes and kale

Sun blushed tomato, spinach and charred zucchini parpadelle finished with pine nut and roquette pesto (V)

#### **Added glitz £2.95**

Creamed spinach

Seasonal vegetables

Chunky chips

Chive mash

#### **Curtain call**

Lemon meringue tart topped with raspberries and macaron crispies

White chocolate & cardamom panna cotta finished with pistachio biscotti

Strawberry shortbread cheesecake with freeze dried strawberries and basil gel

A selection of local cheeses served with biscuits, celery, grapes and quince *£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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