



**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 with black pepper crème fraîche (V)

Poached hen's egg Florentine with chive hollandaise

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 stone bass with peas français, jersey royals, pancetta lardons and salsa verde

Supreme of corn-fed chicken with roast garlic purée, wilted baby gem and smoked bacon crisp

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

#### Added glitz £2.95

Creamed spinach

Seasonal vegetables

Hand cut rustic chips

Chive mash

#### Curtain call

Lemon meringue tart with raspberry macaroon

White chocolate & cardamom panna cotta 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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