



Summer Menu

Two Courses £24.50

Three Courses £29.50

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

Act I

White bean soup with basil pesto (V)
Vietnamese prawn summer rolls with sweet chilli sauce
Salt beef croquette with salad of mooli, shallots and capers
Goat's cheese mousse with marinated tomatoes and walnut toast

Act II

Chilli & coriander crusted pork tenderloin with soy & sesame braised savoy cabbage
Pan-seared fillet of coley with rice noodle, samphire, ginger and spring onion broth
Honey-brushed confit of duck leg with celeriac purée, bok choy and star anise jus
Yellow curry lentil scotch egg with asparagus & new potato salad (V)

Added extras £2.50

Truffle salt fries Toasted sesame seed broccoli Summer vegetable salad Roast garlic creamed potatoes

Curtain call

Green tea panna cotta with sesame tuille
Bitter chocolate tart with lychee, strawberry & mint compote
Poached peach & pistachio cake with raspberries and vanilla set custard
A selection of local cheeses served with 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.