

Gala Evening at War Horse

Fri 12 Oct

In support of Hippodrome Projects



BIRMINGHAM
HIPPODROME

Menu

To begin

Sloe gin soused sea trout, chervil root, Anya potato salad and wilting kale

Followed by

Roast breast of duck, caramelised shallot puree, roasted carrots and orange zest crumb

To finish

English burnt custard, elderberry jelly and cobnut shortbread

Vegetarian Alternative

Please note that vegetarian options are only available when PRE-ORDERED by Fri 5 Oct

To begin

16 hr roasted carrot terrine, raisin puree, burnt leek and walnut bread croute

Followed by

Wild mushroom, truffle, savoy cabbage and feta pithivier, braised Enoki mushroom and potato puree

To finish

English burnt custard, elderberry jelly and cobnut shortbread

Gluten, vegan and dairy free dishes available on request.

Some dishes contain nuts and other allergens. Please ask if you need further information.