

THE NUTCRACKER

Two courses £26.50

Three Courses £31.50

Sharing platter for two: assorted rustic breads • olives • hummus • balsamic dressing
£4.95 supplement

Act I

Roast pumpkin soup • toasted almonds (V,G,D,Ve)
Fillet of beef carpaccio • shallot and caper dressing (G,D)
Soused mackerel • horseradish mousse • cucumber caviar (G)
Pear tatin • blue cheese and walnuts (V)
Pear and walnut salad (V,Ve)

Act II

Breast of duck • parsnip purée • kale • fondant potato (G,D)
Shoulder of beef • Jerusalem artichoke mash • beef fat-roasted carrots (D)
Catch of the Day • confit fennel • samphire • sherry sauce (G)
Beetroot and spelt risotto • cheese tulle (V,D)
Vegetable and butter bean casserole • thyme crumble • kale (V,G,D,Ve)

Additional sides £2.50

Triple-cooked chips (D,Ve) Roast root vegetables (V,G,D,Ve)
Sea salt and rosemary baked new potatoes (V,G,D,Ve) Seasonal vegetables (V,G,D,Ve)

Curtain Call

White chocolate and cranberry bread pudding • clementine compote (V)
Blackberry Bakewell Tart • clotted cream (V)
Nutmeg and brandy crème brûlée • cinnamon biscotti (V,G)
Apple panna cotta • poppy seed tulle (V,G,D,Ve)
Selection of cheeses • biscuits £2.95 supplement (G available)

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. (G) Gluten Free. (D) Dairy Free. (Ve) Suitable for vegans.
Some dishes may contain nuts or other allergens. Please ask if you need further information.
Please note: menus are subject to change according to availability of seasonal ingredients.*

Are you a Friend of Birmingham Hippodrome? Don't forget to show your membership card for your discount.

Avoid the queues by ordering programmes and merchandise from your server.