



BIRMINGHAM  
HIPPODROME

**Private Dining Menu**  
**Served 13 May – 31 Aug 2019**

**Starters**

Courgette and spinach soup • goat's cheese (V,G)  
Pea and mint mousse • pickled radish salad (Ve)  
Sea trout rilette • Jersey Royal salad (Ga)  
Smoked chicken salad • black garlic dressing (G)

**Mains**

Corn-fed supreme of chicken • confit potato fondant • tenderstem broccoli • Vichy carrots (G, Da)  
Artichoke Barigoule • white beans • crusted bread (V,G)  
Catch of the Day • pickled turnip • samphire • broad bean and spring onion risotto  
• seaweed oil • nori ash (G)  
Shoulder of beef • watercress mash • Vichy carrots • tenderstem broccoli (G, Da)

**Sharing sides**

(Designed for 2-3 people) £5  
Triple-cooked chips (Ve)  
Seasonal vegetables (G, Ve)

**Desserts**

G, D, Ve dessert menu available on request

Strawberry Charlotte and white chocolate • vanilla shortbread  
Pistachio cake • clotted cream • raspberries  
Lemon tart • strawberry and basil compote  
Selection of cheeses • biscuits £2.95 supplement

**A full pre-order from the menu is required 2 weeks prior to your event.**

**After this date, guests will be offered Chef's choice.**

**For parties of 25 or more we request you select one dish from each section of the menu with a vegetarian alternative. Specific dietary requirements will be catered for separately.**

*(V) Suitable for vegetarians. (G) Gluten Free. (D) Dairy Free. (Ve) Suitable for vegans.*

*(Ga) Gluten Free available. (Da) Dairy Free available.*

*Please advise us of any dietary requirements at least two weeks prior to your event.*

*Please note: menus are subject to change according to availability of seasonal ingredients.*