



BIRMINGHAM
HIPPODROME

Private Dining Menu Served 1 Sep – 21 Nov 2019

Starters

Butternut squash and red pepper soup (V,Ga)
Thyme roast beetroot and goat's cheese curd • balsamic gel • seeded croute (Ga)
Smoked chicken salad • black garlic dressing (G)
Mackerel rillettes • pickled radish salad (Ga)

Mains

Breast of duck • fondant potato • orange poached carrots • dark cherry jus (G,Da)
Wild mushroom and truffle tart • Jerusalem artichoke textures • sauté spinach
Catch of the Day • new potato and fine bean salad • brown shrimp butter (G)
Supreme of chicken • creamed potatoes • fine beans • broccoli

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
Pear and almond tart • vanilla clotted cream
Blackberry panna cotta • lemon curd tuille biscuit
Chocolate torte • espresso and dark rum anglaise
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.*