



BIRMINGHAM  
HIPPODROME

**Private Dining Menu**  
**Served 22 Nov – 31 Jan 2020**

**Starters**

Cullen skink – haddock, leek and potato soup  
Beetroot mousse • goats cheese and pine nut salad • seeded croute (Ve, Ga)  
Pressing of ham • apple and quince chutney (Ga)

**Mains**

Stuffed turkey parcel • honey roast parsnip • duck fat fondant potato  
• sprouts • Chanterney carrots (G, Da)  
Catch of the Day • langoustine bisque • potato crush (G)  
Butternut squash, fig and feta cheese tart (V)

**Sharing sides**

(Designed for 2-3 people) £5

Triple-cooked chips (V)  
Seasonal vegetables (V)

**Desserts**

G, D, Ve dessert menu available on request

Christmas pudding • brandy sauce  
Chocolate and ginger delice • burnt orange • clotted cream ice cream  
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.*