



BIRMINGHAM
HIPPODROME

Let's do Lunch

Keeping it light

A selection of sandwiches served with sea salted and pepper fries, £10 per person

Please choose three fillings from the list below;

- Roast ham on white bloomer
- Chicken and sweetcorn with mayonnaise on malted bloomer
- Roast beef and grain mustard with mayonnaise on ciabatta
- Turkey salad on ciabatta
- Chicken tikka in a fragrant wrap
- Curried chickpea and rocket in a fragrant wrap (Ve)
- Sundried tomato and spinach wrap (Ve)
- Mature cheddar and pickle on malted bloomer (V)
- Double egg and watercress on brioche (V)
- Two cheese and chive with mayonnaise bagel (V)
- Cream cheese and black pepper on brown bloomer (V)
- Roast vegetable and rocket seeded baguette
- Tuna mayonnaise and cucumber on white bloomer
- Poached salmon and black pepper mayonnaise bagel
- Smoked salmon and lemon bagel
- Tuna, red pepper and red onion wrap

Healthy Extra

Platter of prepared fresh fruits – serves 10 persons, £14.50 per platter

Fresh fruit bowl – serves 10 persons, £15.50 per bowl

Sharing Platters

Served with pickles, chutney and bread

Ploughman's, £7.50 per person

Cheese and charcuterie, £9.50 per person

Soup of the Day

Seasonal Chef's soup of the day, £2 per person

(Available 1 Oct – 31 Mar)

Grab and Graze - £18.50 per person

Sandwich Selection

Salad bowl – mixed salad with either Moroccan cous cous, pasta, or roast vegetable (G)

Choose two from the following;

Skewers

Chicken or salmon satay
Lemon and black pepper halloumi
Provencale vegetable

Mini brioche sliders

Cheese burger and onion chutney
Fish fingers with tartare sauce
Black eye bean burger with corn salsa (V)

Choose one from the following;

Hot Potato

Sea salted and pepper fries
Wedges
Sweet potato fries

£22.50 per person

Served as bowl food

Mains

Chicken coq au vin • roast garlic mash • thyme jus (Ga, Da)
Ocean trout • peas Français • thyme beurre blanc (Ga)
Breast of duck • Parmentier potatoes • carrot and orange purée (Ga, Da)
Ratatouille • sage gnocchi (Ve, Da)
Paneer and vegetable jalfrezi (V)

Desserts

White chocolate and raspberry panna cotta (V, Ga, Da)
Apple, cinnamon and blackberry crumble (V, Ga, Da)
Dark chocolate and cherry mousse (Ga)
Pistachio cake with raspberry crèmeux

Refresh and Refuel - Afternoon

Add a serving of freshly brewed tea and coffee, £1.95 per person

Scones

£5 per person

Served with jam and clotted cream and homemade cake selection

Theatre

£7.50 per person

Top your own popcorn

Cinnamon sugar

Lemon sherbert

Nori seaweed

Fruit sugar

Bottle of Cola

Homemade nachos and dips

Cakes

£4 per person

Selection of homemade cakes

Sweets

£4.50 per person

Selection of vintage sweets and traditional theatre ice cream

(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.