



# CIRCLE RESTAURANT

**9 Sep – 21 Nov 2019**

**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 and red pepper soup • pumpkin seeds (G, Ve available)  
Soused fillet of mackerel • beetroot caviar • horseradish mousse (D, G available)  
Broccoli and stilton panna cotta • caramelised onion bread croute (G available)

## Act II

Supreme of chicken • Jerusalem artichokes • charred endive • creamed potatoes (G)  
Rump of lamb • fondant potato • spiced carrot purée • kale • thyme scented jus (G, D available)  
Catch of the Day • puy lentil and pancetta cassoulet • salsa verde (G, D available)  
Wild mushroom and black garlic cobbler • mature cheddar scones • truffle shavings

## Additional sides £2.95 (V)

Triple-cooked chips (V)

Creamed spinach (V)

Truffle macaroni cheese

Seasonal vegetables (V)

## Curtain Call

G,D,Ve desserts available on request

Crème Brulee • hazelnut shortbread  
Apple and blackberry tatin • vanilla clotted cream  
Selection of cheeses • biscuits £2.95 supplement

## 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**

**Brandy • Port • Liqueurs • Spirits**

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

*If you have any allergy requirements, please speak to one of the team who will be happy to guide you.*

*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.**

## Champagne and Sparkling

	125ml	20cl	Bottle
<b>Laurent-Perrier Brut NV, Champagne</b> Fresh and elegant with dry, lemony flavours and a crisp biscuity finish. From the three classic grape varieties, Chardonnay, Pinot Noir and Pinot Meunier.	£15	£20	£75
<b>Laurent-Perrier Cuvée Rosé, Champagne</b> A melange of strawberry, raspberry and wild cherry flavours. Arguably the most prestigious of Rosé Champagnes.			£90
<b>Da Luca Prosecco, Italy</b> Pear and peach fruit on a lively yet soft and generous palate.	£6		£32
<b>Bottega Gold Prosecco Brut, Italy</b> Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley		£13	£45

## White Wines

	175ml	250ml	Bottle
<b>Between Thorns Chardonnay, South-Eastern Australia</b> Tropical aromas followed by flavours of juicy nectarine and peach.	£5.50	£7.50	£22
<b>Tekena Sauvignon Blanc, Central Valley, Chile</b> Refreshing with citrus and tropical fruit flavours and a crisp finish.	£5.50	£7.50	£22
<b>Wicked Lady Pinot Grigio, California, USA</b> This crisp Pinot Grigio is soft, fruity and approachable. Aromas of green apples on the nose with a touch of citrus and crunchy acidity on the finish.	£7	£9.50	£28
<b>Waipara Hills Sauvignon Blanc Marlborough, New Zealand</b> Flying the flag for New Zealand and a benchmark for Sauvignon Blanc.	£7	£9.50	£28
<b>Pulpo, Albariño Rías Baixas, Pagos del Rey, Spain</b> Pale lemon colour with hints of apple green. Aromas of white flowers, hints of peach and apricot lead to a fresh, fruity palate.	£8.50	£12	£35
<b>Gavi Di Gavi, Toledana Domini Villa Lanata, Italy</b> Gavi, Piemonte's most celebrated unoaked, fresh and minerally white wine, is made from the Cortese grape, grown in vineyards in the south-east of the region.	£8.50	£12	£35

## Rosé Wines

	175ml	250ml	Bottle
<b>Whispering Hills White Zinfandel, California, USA</b> Medium-sweet, A beautiful deep salmon-pink coloured wine with loads of fresh summer-fruit flavours and lively acidity. Made in a medium style to appeal to a wide range of tastes.	£5	£7.50	£22

## Red Wines

	175ml	250ml	Bottle
<b>Tekena Merlot, Central Valley, Chile</b> Fruit driven, raspberry and blueberry fruit leading to a soft finish.	£5.50	£7.50	£22
<b>Between Thorns Shiraz, South-Eastern Australia</b> Cherry and raspberry complemented by hints of spice and vanilla.	£5.50	£7.50	£22
<b>Marqués de Morano Rioja Tinto, Spain</b> A light introduction to one of Spain's most famous wine regions.	£6.50	£9.50	£28
<b>Daciana Pinot Noir, Banat Romania</b> Estate-grown Pinot Noir from the Dealul Uberland vineyard. Black cherry, raspberry and strawberry with cinnamon and spicy fruit-cake notes.	£6.50	£9.50	£28
<b>Luna Del Sur Malbec, Mendoza Argentina</b> Plenty of ripe, soft berry fruit flavours with the usual pinch of spice as well as cinnamon and vanilla notes from some brief oak ageing.	£8.50	£12	£35
<b>Drifting Cabernet Sauvignon, Lodi California, USA</b> The addition of Syrah and Cabernet Franc provides more complexity on the palate with notes of raspberry and cherry.	£8.50	£12	£35

## Dessert or Cheese Wine

	100ml	37.5cl
<b>Muscat de Beaufort, Cave des Vignerons, France</b> A sumptuous wine and great match for both cheese and puddings.	£5.10	£20