



# CIRCLE RESTAURANT

22 Nov 2019 – 8 Jan 2020

**Two courses £26.50**

**Three Courses £31.50**

Sharing platter for two: assorted rustic breads • olives • hummus • balsamic dressing  
£4.95 supplement

## Act I

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

## Act II

Stuffed turkey parcel • honey roast parsnip purée • duck fat fondant potato  
• sprouts • Chanterney carrots (G, D available)  
Breast of duck • celeriac and pear purée • duck fat fondant potato • thyme jus (G, D available)  
Catch of the Day • langoustine bisque • potato crush (G)  
Butternut squash, fig and feta cheese tart (V)

## Additional sides £2.95 (V)

Triple-cooked chips (V)  
Pigs in blankets

Mulled red cabbage (V)  
Seasonal vegetables (V)

## Curtain Call

G,D,Ve desserts available on request

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