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 • Chanternay 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

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.