



# CIRCLE RESTAURANT

20 Nov – 3 Jan 2020

**Two courses £24.50**

**Three Courses £29.50**

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

## Act I

Truffled white onion and celeriac soup (V, VeA)  
Rillette of smoked trout • soft quail's egg • fennel toast (GA)  
Ham terrine • mulled cider jelly • mustard emulsion (GA, D)

## Act II

Turkey, bacon & stuffing parcel • carrot purée • duck fat roast potatoes • sprouts & parsnips (GA, DA)  
Confit duck leg • white bean and smoked pork cassoulet (G, D)  
Catch of the day • roasted artichokes • sautéed winter vegetables • shellfish beurre blanc (G)  
Stuffed winter squash • quinoa with feta and pine nuts (Ve, G)

## Additional sides £2.95

Pigs in blankets                      Mulled red cabbage (Ve)  
Triple cooked chips (Ve, GA)      Seasonal vegetables (VeA)

## Curtain Call

G,D,Ve desserts available on request

Traditional Christmas pudding • brandy crème anglaise (V)  
Chocolate, orange and cumin tarte (V)  
Selection of cheeses • biscuits (V) £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.**