



BIRMINGHAM
HIPPODROME

Private Dining Menu
Served 6 - 9 May & 19 - 27 Jun 2020

Starters

Pea & mint soup • black pepper crème fraiche (G, Da)
Asparagus salad • prosciutto ham (D)
Sweetcorn panna cotta • lime and chilli crab • red vein sorrel • salted hazelnuts (G)

Mains

Rump of lamb • wild garlic & broad bean purée • dauphinoise potatoes • thyme jus (Ga, Da)
Catch of the day • olive oil crushed Jersey royals • samphire • sauce grenoble (G, Da)
Stilton stuffed courgette flower • yellow tomato tarte tatin • salsa verde (V, Vea)

Sharing sides

(Designed for 2-3 people) £5

Triple-cooked chips (V)
Parsley & lemon Jersey royals (V)
Seasonal vegetables (V)

Desserts

G, D, Ve dessert menu available on request

Strawberry & yuzu Eton mess • basil crisps
Buttermilk panna cotta • poached rhubarb • orange gel • vanilla seed tuille
Selection of cheeses • biscuits £2.50 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. (Vea) Vegan 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.