



BIRMINGHAM  
HIPPODROME

## Private Dining Menu 30 Jun – 18 Jul 2020

### Starters

Asparagus & chervil soup • black pepper crème fraiche (VeA)  
Confit duck salad • quail eggs • radishes • blood orange vinaigrette (GA, D)  
Sea trout rilette • pickled cucumber salad • ciabatta croute (GA)

### Mains

Coq au vin • creamed potatoes • tenderstem broccoli (G, DA)  
Catch of the day au pistou • vegetable and pesto broth • Jersey royal potatoes (G, DA)  
Rump of lamb • black garlic • fondant potato • peas à la française (DA)  
Artichokes barigoule • seeded loaf • macerated tomatoes (GA, Ve)

### Sharing sides

(Designed for 2-3 people) £5

Rustic chips (Ve)

Seasonal vegetables (VeA)

### Desserts

G,D,Ve dessert menu available on request

Rum baba • rum roasted pineapple • vanilla clotted cream  
Lemon meringue tarte • strawberry macaroon • strawberry gel  
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.*