



BIRMINGHAM
HIPPODROME

Private Dining Menu
Served 22 Nov – 31 Jan 2020

Starters

Truffled white onion and celeriac soup
Rillette of smoked trout • soft quail's egg • fennel toast
Ham terrine • mulled cider jelly • parsley mustard emulsion

Mains

Turkey, bacon and stuffing parcel • duck fat fondant potato • sprouts • parsnips (GA)
Confit duck leg • white bean and smoked pork cassoulet (DA)
Catch of the Day • roasted artichokes • sautéed winter vegetables • shellfish beurre blanc (G)
Stuffed winter squash • quinoa • feta • pine nuts (G)

Sharing sides

(Designed for 2-3 people) £5

Triple-cooked chips (V)
Mulled red cabbage (V)
Seasonal vegetables (V)

Desserts

G,D,Ve dessert menu available on request

Traditional Christmas pudding • brandy cème anglaise (GA)
Chocolate • orange • cumin
Selection of cheeses with traditional accompaniments

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.