

# NEW HALL

— HOTEL & SPA —  
SUTTON COLDFIELD, BIRMINGHAM

## HOST THE ROAST MENU

3 courses £40 per person

### TO START - Please select 1 for the group

Seasonal soup of the day, focaccia croûtes, chive oil (vg)

Crab and smoked salmon roulade, avocado, lemon crème fraiche

Chicken and wild mushroom terrine, sourdough, red onion chutney

Goat's cheese mousse, cherry tomato, pickled baby vegetables, garlic oil,  
balsamic, sourdough (v)

### TO FOLLOW - Please select 1 for the group

Dry-aged West Country beef striploin, Yorkshire puddings, onion gravy,  
watercress

Crispy roasted pork belly, caramelised apple puree, pork and sage stuffing

Thyme and garlic roasted whole chicken, braised shallots, roasted leeks

Milk fed roasted leg of lamb, rosemary, mint and date sauce

Wild mushroom and celeriac pithivier, tenderstem, white wine cream,  
watercress, pickled shallots (v)

*All served with braised red cabbage, cauliflower cheese, buttered greens,  
roasted potatoes, Yorkshire pudding*

### TO FINISH - Please select 2 for the group

White chocolate and marmalade bread and butter pudding

Apple crumble, vanilla custard and ice cream

Seasonal fruit pavlova

Tiramisu

Lemon meringue pie, raspberry sorbet

Sherry and fruit trifle

Sticky toffee pudding, vanilla ice cream, toffee sauce

Dark chocolate tart, salted caramel, crème Chantilly

**A discretionary service charge of 12.5% will be added to your bill.**

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

This is a sample menu only. Prices and dishes correct at time of publishing.