

NEW HALL

HOTEL & SPA
SUTTON COLDFIELD, BIRMINGHAM

SUNDAY LUNCH MENU

3 courses £35 per person

TO START

Roasted tomato soup, focaccia croûtes, chive oil (vg)
Crab and prawn, sundried tomato, gem, lemon cocktail
Chicken and wild mushroom terrine, sourdough, red onion chutney
Grilled asparagus, pickled shallots, poached egg, choron sauce (v)

TO FOLLOW

40 Day dry-aged West Country sirloin, crispy braised beef bonbon,
carrot purée, watercress
Crispy roasted pork belly, caramelised apple, pork and sage stuffing
Spatchcock thyme-roasted poussin, creamed leeks, braised shallot
Pan-fried hake, creamed leeks, tenderstem, chive oil
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

SIDES £5 EACH

Pigs in blankets / duck fat roast potatoes / sea salted skin on fries / Yorkshire pudding

TO FINISH

New Hall fruit crumble, vanilla custard
Sticky toffee pudding, salted caramel ice cream, toffee sauce
Dark chocolate tart, salted caramel, crème Chantilly
Seasonal berry trifle
Artisan cheese, grapes, quince jelly, crackers
£6 per person supplement

Selection of ice creams or sorbets

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.