

NEW HALL
HOTEL & SPA
SUTTON COLDFIELD, BIRMINGHAM

Sample Tasting Menu

Sweet pea soup
Shropshire black ham fritter (vg)

Lobster ravioli
Pan-fried scallop, lobster butter sauce
Or

Mushroom ravioli (v)
Baby spinach, pesto sauce

Fillet steak
Garlic rosti potato, wild mushrooms, tarragon jus
Or
Homemade gnocchi (vg)
Butternut squash, girolle mushrooms, pumpkin, leeks

Hot chocolate fondant
Salted caramel ice cream

**A selection of cheeses with traditional
accompaniments**

*Hand*PICKED
HOTELS

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Sample set choice menu

Starters

Cauliflower soup (v)

Coconut, harissa & lime

Goats' cheese tartlet

Onion marmalade, rocket salad

Chicken and mushroom terrine

Apple chutney, brioche, parsnip crisps

Main Courses

Wild mushroom risotto (v)

Fresh herbs, old Winchester & mushroom velouté

Dorset pork belly & fillet

Parsnip purée, honey-glazed carrots, roasted new potatoes

Poached Scottish salmon

Prawns, leeks, white wine cream sauce

Desserts

Bittersweet chocolate tart

Salted caramel ice cream

Baked vanilla cheesecake

Raspberry purée, chantilly

Vanilla brûlée

Shortbread biscuit

£45 per person

*Hand*PICKED
HOTELS

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.