

# NEW HALL

— HOTEL & SPA —  
SUTTON COLDFIELD, BIRMINGHAM

## CELEBRATION PACKAGE

### Selection of canapés

\*\*\*\*

### Pork cheek milanese risotto

Burnt onion, chorizo

\*\*\*\*

### Halibut veronique

Vermouth & grape cream sauce with caper and raisins

\*\*\*\*

### Sorbet

\*\*\*\*

### Beef fillet medallion

Black pudding potato rosti, creamed leek & spinach

\*\*\*\*

### Glazed lemon tart

Lemon meringue ice cream

*Guests with special dietary requirements can be catered for separately,  
with a separate menu provided by our chef.*

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.