

NEW HALL  
HOTEL & SPA  
SUTTON COLDFIELD, BIRMINGHAM

**Chef's Experience Menu**  
**£75**

**Home baked focaccia (kcal 456)**  
Flavoured butters

\*\*\*\*\*

**Chef's bouche (kcal 107)**  
Brummie snacks

\*\*\*\*\*

**Ham and pea (kcal 401)**

Ham knuckle, pea velouté, poached quail egg

\*\*\*\*\*

**Tikka salmon (kcal 262)**  
Spiced salmon, mint yoghurt, fennel and cucumber salad

\*\*\*\*\*

**Sorbet (kcal 30)**

\*\*\*\*\*

**Beef medallion (kcal 526)**  
Goat's cheese pomme Anna, broad beans, tenderstem, aubergine purée

\*\*\*\*\*

**Cheese on toast (kcal 296)**  
Toasted brioche, Bosworth cheese, fig and honey

\*\*\*\*\*

**Crumble and "birds" custard (kcal 524)**  
Textures of apple, oat crumble

**Petit fours (kcal 78)**

*Hand* PICKED  
HOTELS

**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.