CHRISTMAS
all wrapped up

It’s time to pop open the bubbly and get ready to party in style.

We’ve got a whole host of celebration packages to help you make this Christmas the best one yet.

From fine dining to buffets, afternoon teas and classic Christmas dinners, expect the seasonal flavours you love, with a contemporary twist, all served in fabulously festive surroundings.
The Great Hall

This Grade II-listed venue – with its elegant archways and stunning stained-glass window – sits right at the heart of the University.

Enjoy a glass of champagne under the trompe l’oeil domed ceiling, before dining in festive celebration in the grandeur of the hall itself.

This season, our banquet features classic Christmas favourites, from succulent roast turkey, to traditional plum pudding and mince pies.

Room hire charges apply.

Venue capacity
Minimum: 250 people, maximum: 430 people
If you're looking for a truly unique venue in the heart of the city, The Exchange is for you. Packed full of beautiful period features and boutique touches, The Exchange is made for the most unforgettable celebrations in Birmingham.

As well as boasting a stunning Banking Hall, it features one of the most extraordinary spaces in the UK: The Vaults. There's nowhere else in the Midlands, let alone Birmingham, where you can enjoy a spectacular three-course Christmas banquet in 1930s floor-to-ceiling bank vaults. Your guests will be greeted with a glass of bubbly before tucking into assiette of Goosnargh duck, salt marsh lamb, and unforgettably delicious winter puds.

Captivate guests at the iconic Assembly Room with a three-course Christmas feast, including gin and tonic cured salmon, roast sirloin with all the trimmings and some delectable desserts. With its spacious layout, tall sash windows and adjoining lounge, this versatile space is perfect for large celebrations, perfect for Saint Nicholas himself!

Room hire charges apply.

**Venue capacities**

- **The Vaults**: minimum 10 people, maximum 75 people
- **The Assembly Room**: minimum 40 people, maximum 80 people
Edgbaston Park Hotel is perfect for contemporary Christmas celebrations. Filled with plush modern interiors, and complete with a bar stocked with more than 60 different gins, the hotel is the ultimate place to party.

Choose from afternoon tea with dainty finger foods and santa hat gâteaux; a glorious three-course lunch with terrines, turkey and mince pie brûlée; or a spectacular evening feast served with sparkling prosecco. Once the party is over, Edgbaston Park Hotel offers plenty of accommodation from as little as £92.00 per night including breakfast.

Pre-booking is essential.

Room hire charges apply.

Venue capacity
Minimum: 2 people, maximum: 80 people
Christmas is all about tradition, and what better way to celebrate the season than by stepping back in time at Winterbourne?

Set within seven acres of stunning botanic garden, this gorgeous Edwardian house will be decked to the halls with beautiful decorations, providing plenty of Christmas cheer. Enjoy delicious festive canapés and mince pies as you admire glorious views of the garden.

No need to book ahead for afternoon tea.

Venue capacity
Minimum: 10 people, maximum: 20 people
## Three-course dinner

### STARTERS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whipped goats’ cheese V, GF £8.95</td>
<td></td>
<td>sweet-pickled heritage beets, candied walnuts, chive oil</td>
</tr>
<tr>
<td>Heirloom tomatoes Vg, GF £8.95</td>
<td></td>
<td>torched vegan cheese, crispy basil, black olive crumb, golden English rapeseed oil</td>
</tr>
<tr>
<td>Gin and tonic cured salmon £12.95</td>
<td></td>
<td>salmon and dill fishcake, salmon tartare, pickled cucumber</td>
</tr>
<tr>
<td>Smooth duck liver and orange parfait £12.95</td>
<td></td>
<td>confit duck leg croquette, smoked duck breast ham, spiced plum chutney, orange gel, sea salted croûte</td>
</tr>
</tbody>
</table>

### MAIN COURSES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast turkey £21.00</td>
<td></td>
<td>chestnut stuffing, pigs in blankets, duck fat roasted fondant potato, glazed carrot and parsnips, pancetta sautééd sprouts, rich turkey gravy</td>
</tr>
<tr>
<td>Pan-fried fillet of salmon GF £23.00</td>
<td></td>
<td>chive mashed potato, pea, baby onion and lettuce fricassee</td>
</tr>
<tr>
<td>Roasted sirloin beef GF £25.00</td>
<td></td>
<td>braised beef cheek, grain mustard mash, charred shallot, forest mushrooms and baby plum tomatoes, beef jus</td>
</tr>
<tr>
<td>Roasted Mediterranean vegetable wellington Vg £19.00</td>
<td></td>
<td>garlic fondant potato, portobello mushroom, vine tomatoes, creamy green peppercorn sauce</td>
</tr>
</tbody>
</table>

### DESSERTS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Christmas plum pudding V £8.95</td>
<td></td>
<td>creamy brandy sauce, rum-soaked raisins</td>
</tr>
<tr>
<td>Pistachio, almond and pear frangipane slice V £8.95</td>
<td></td>
<td>toasted pistachio crumb, glazed fig</td>
</tr>
<tr>
<td>Dark chocolate and Nutella crème brûlée tart V £8.95</td>
<td></td>
<td>Cointreau crème fraîche V</td>
</tr>
<tr>
<td>Baileys Irish Cream cheesecake V £8.95</td>
<td></td>
<td>espresso martini syrup, tonka bean whipped cream</td>
</tr>
<tr>
<td>Freshly-brewed tea and coffee and mince pies</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

V Vegetarian  | Vg Vegan  | GF Gluten Free

THE EXCHANGE ASSEMBLY ROOM | THE GREAT HALL (ROOM HIRE APPLIES)

Available from 21 November 2022
Christmas dinner
THE VAULTS

£67 per person plus VAT, includes a glass of prosecco on arrival
Limited availability remaining between 5 and 21 December 2022

STARTERS
Assiette of Goosnargh duck
duck and orange parfait, smoked duck ham,
crispy confit duck leg croquette, orange
gel, burnt orange segments, red chicory,
sourdough croûte

English heritage tomato salad Vg, GF
whipped vegan cheese, balsamic pickled
onions, crispy basil, tomato and olive oil
ketchup, black olive crumb

Cullen skink
creamy smoked haddock and potato soup,
smoked haddock and chive fishcake, braised
leek and potato fondue, crispy onions

MAIN COURSES
Roast breast of Goosnargh
bronze turkey GF
chestnut stuffing, smoked bacon,
Wensleydale cranberry cheese, fondant
potato, pancetta-fried sprouts, honey roasted
carrots and parsnips, rich turkey gravy

Trio of salt marsh lamb
roast best end, crispy pulled lamb shoulder
croquette, lamb mince faggot, sticky red
cabbage, mashed potato, rosemary-infused
lamb jus

Seared fillet of sea bass GF
crushed new potatoes, buttered curly kale,
lobster ravioli, lobster bisque

Roasted vegetable, lentil and chestnut
Wellington Vg
creamed spinach, garlic roasted fondant
potato, Portobello mushroom, grilled vine
tomatoes, spiced tomato sauce

DESSERTS
Christmas delights
Traditional Christmas pudding,
brandy butter V
Warm mince pie, Cointreau cream V
German stollen, Wild Side cinnamon
plum jam V
Chocolate selection box V
Cadbury Bournville brownie,
Dairy Milk ganache V
Crunchie honeycomb cheesecake V
Mars Bar mousse V
White chocolate ice cream V
Compote of Christmas spiced winter fruits
and berries V
Vanilla ice cream, fruit and nut biscotti Vg

Yorks’ Christmas blend coffee
Homemade rum truffles

V Vegetarian | Vg Vegan | GF Gluten Free
<table>
<thead>
<tr>
<th><strong>STARTERS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato and avocado tian Vg gazpacho sauce</td>
</tr>
<tr>
<td>Smoked chicken terrine cranberry sauce, mixed leaf salad</td>
</tr>
<tr>
<td>Carrot and clementine soup Vg crusty bread roll</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>MAINS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast turkey maple and rosemary glaze, seasonal vegetables, pigs in blankets, pan gravy</td>
</tr>
<tr>
<td>Grilled salmon lemon and herb risotto, herb velouté</td>
</tr>
<tr>
<td>Fig, onion and brie tart V wilted spinach, potato gratin</td>
</tr>
<tr>
<td>Cardamon braised heritage carrots Vg spiced red lentil dhal, coriander oil</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>DESSERTS</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Pistachio and raspberry layered cake V pistachio cream</td>
</tr>
<tr>
<td>Christmas pudding cheesecake V brandy snap tuille, brandy caramel</td>
</tr>
<tr>
<td>Mince pie crème brûlée V pine shortbread</td>
</tr>
</tbody>
</table>

Three-course lunch
EDGBASTON PARK HOTEL | GARTH HOUSE (PRIVATE HIRE)

£25 per person plus VAT
Available from 1 November 2022

V Vegetarian | Vg Vegan | GF Gluten Free
Finger buffet

WINTERBOURNE HOUSE AND GARDEN | THE EXCHANGE

£25 per person plus VAT
Available from 21 November 2022

SAVOURIES

Selection of festive sandwiches

Pigs in blankets, English mustard mayonnaise
Sage and onion falafel, spiced cranberry relish Vg, GF
Fowlers Cheddar cheese, onion and potato pasties V
Hand-raised mini turkey and ham pies, farmhouse chutney
Parmesan and smoked paprika cheese straws, tomato salsa V
Salmon and prawn en croûte, lemon and dill crème fraîche
Somerset brie and cranberry tart V
Vegetable samosas, minted yoghurt Vg

DESSERTS

Mince pies, brandy butter V
Chocolate orange brownie, Cointreau buttercream, candied orange zest V, GF
Baileys Irish Cream cheesecake, espresso martini syrup Vg, GF
Ferrero Rocher cupcake, hazelnut praline V

V Vegetarian | Vg Vegan | GF Gluten Free
Afternoon Tea
WINTERBOURNE HOUSE AND GARDEN | THE EXCHANGE

£16 per person plus VAT
Available from 21 November 2022

SANDWICHES
Turkey, cranberry, stuffing
Smoked salmon, dill cream cheese
Truffled egg mayonnaise, watercress V
Sage, onion and chestnut falafel, cranberry relish Vg

SAVOURIES
Mini chicken and stuffing pie
Fowlers Cheddar cheese Welsh rarebit and red onion chutney tartlet V
Pigs in blankets, English mustard mayonnaise

SWEET TREATS
Mince pie, brandy butter V
Mini iced fruit Christmas cake V
Mini chocolate yule log V

Freshly-brewed tea and coffee

V Vegetarian | Vg Vegan | GF Gluten Free
Afternoon Tea
EDGBASTON PARK HOTEL

£22 per person plus VAT
Available weekends from 1 November 2022

SAVOURIES
- Crispy polenta chips with spicy mayonnaise Vg, GF
- Turkey schnitzel slider, parmesan, rocket, burnt butter, mild chilli relish
- Pig in duvet, maple glaze
- Bacon, brie and cranberry pie

SWEET TREATS
- Soft fluffy scone, strawberry preserve, clotted cream V
- Mini yule log V
- Madeleines, white chocolate and cranberry ganache V
- Santa hat gâteau V
- Christmas pudding cheesecake V

Freshly-brewed coffee and tea

V Vegetarian | Vg Vegan | GF Gluten Free
Party Nights
EDGBASTON PARK HOTEL

£39.99 per person plus VAT
Includes a glass of prosecco
Available from 1 November

STARTERS
Beetroot cured salmon
quail egg, horseradish crème fraîche, pickled cucumber, fried capers

Spiced pumpkin soup Vg
pumpkin seeds

Roasted vegetable tartlet V
tomato velouté

MAINs
Roast turkey
maple and rosemary glaze, seasonal vegetables, pigs in blankets, pan gravy

Roast striploin of beef, served medium
seasonal vegetables, pigs in blankets, pan gravy

Birmingham’s best fish pie
buttered carrots, tenderstem broccoli

Saffron and sugar snap pea risotto Vg
crispy kale, herb oil

Fig, onion and brie tart V
wilted spinach, potato gratin

DESSERTS
Black forest cake V
warm cherry sauce, vanilla ice cream

Poached pear V
mascarpone chocolate ganache, spun sugar, spiced chocolate sauce

Mince pie crème brûlée V
pine shortbread

Freshly brewed tea and coffee

V Vegetarian  |  Vg Vegan  |  GF Gluten Free
READY TO GET IN THE CHRISTMAS SPIRIT?

Our friendly event coordinators will be on hand throughout your booking to ensure your festivities sparkle from start to finish. Get in touch:

0121 415 8400
info@conferences.bham.ac.uk

If you have specific dietary requirements, we’d be happy to tweak our menus to suit your needs. Simply let us know when you book.

Ask about our range of drinks packages.