



UNIVERSITY OF  
BIRMINGHAM

Conferences  
and Events

# Christmas at The Exchange 2023 Events Menu

Available from 27 November - 20 December





## How to order

- 1 Choose food and drink from our menus**  
Please order 15 working days before your event
- 2** Speak to a member of our team about all your event details (timings, special diets etc) by emailing [info@conferences.bham.ac.uk](mailto:info@conferences.bham.ac.uk) or calling **0121 415 8400**
- 3 Sit back and enjoy**

Your order will need to meet the minimum spend of £150 on weekdays. For any weekend bookings, please speak to a member of the team.

Although we have excellent food hygiene standards and keep food containing allergens away from non-allergenic food our kitchens are not a completely allergen-free environment. If you have any allergen or dietary requirement, please inform us at the point of ordering.

### Venues available for dinner:

Assembly Room, Boardroom, and The Vaults

V = Vegetarian | VG = Vegan | NGCI = Non gluten-containing ingredients

## Fine dining

### Perfect for a festive celebration.

Served from 12.00pm – 8.00pm

Please choose one of each course for all attendees with a vegan/vegetarian alternative.

**£45 per person.**

Add coffee and mince pies for £3.50 per person.

## Starters

### Whipped goats' cheese\* (£11.50)

Sweet pickled heritage beets, candied walnuts, and chive oil

\*(VG) or (NGCI) alternative available on request

### Heirloom tomatoes\* (£11.50)

Whipped feta cheese, crispy basil, black olive crumb, and golden English rapeseed oil

\*(VG) or (NGCI) alternative available on request

### Salmon (NGCI) (£13.50)

Gin and tonic-cured salmon with, salmon and dill fishcake, salmon tartare, pickled cucumber, and lemon cream cheese

### Gressingham duck (NGCI) (£13.50)

Smooth duck liver and orange parfait, confit duck leg croquette, smoked duck breast ham, spiced plum chutney, orange gel, and sea-salted croûte

# Main course

---

## Roast turkey (£25.00)

Chestnut stuffing, pigs-in-blankets, duck fat-roasted fondant potato, glazed carrots and parsnips, pancetta sprouts, and rich turkey gravy

## Roasted beef sirloin (NGCI) (£28.00)

With braised beef cheek, grain mustard mash, charred shallot, forest mushrooms, baby plum tomatoes, and beef jus

## Pan-fried fillet of salmon (NGCI) (£25.00)

Chive mashed potato, peas, baby onions and lettuce fricassee

## Roasted Mediterranean vegetable wellington (VG) (£23.00)

Garlic fondant potato, portobello mushroom, vine tomatoes, and creamy green peppercorn sauce

# Desserts

---

## Chocolate mousse (VG) (£10.50)

Chocolate fudge sauce, cocoa nib tuille and fudge pieces

## Hazelnut delice (VG) (£10.50)

Cocoa cream cheese, sugared hazelnuts, caramel sauce, and nut brittle

## Caramel panna cotta (VG) (£10.50)

Toffee sauce, vanilla cream, and honeycomb nibs

## Strawberry mousse torte (VG) (£10.50)

Macerated strawberries, strawberry gel, and vanilla cream

## Mango and passionfruit cheesecake (VG) (£10.50)

Mango gel, passionfruit coulis, and caramelised pineapple

## Millionaire chocolate tart (VG) (£10.50)

Toffee sauce, caramel cream, and cocoa tuille



# Christmas afternoon tea

Served from 11.00am – 8.00pm

**£25.00 per person.**

A minimum order of 50 is required.

## Selection of festive sandwiches

### Savouries

Mini cheese and chive quiche (V)

Brie and cranberry parcels (V)

Pork and red Leicester cheese sausage roll and piccalilli

Pigs-in-blankets and English mustard mayonnaise

### Desserts

Mince pies and brandy butter (V)

White chocolate and strawberry gift box (V) (NGCI)

Cinnamon and apple macaron (V) (NGCI)

Cassis and pistachio slice (V) (NGCI)

Chocolate and hazelnut (V) (NGCI)

### Freshly-brewed tea and coffee





# Christmas Grazing menu

**£20.00 per person**

---

## Selection of Festive Sandwiches

Pigs in blankets served with winter spiced apple chutney

Handmade sausage roll with piccalilli

Mini smoked salmon quiche

Spiced couscous salad with pomegranate jewels (VG)

Beetroot falafel with tahini dip (VG)

Vegetable samosa with vegan raita (VG)

## Christmas Sweet treat platter

**£30.00 per platter** (includes 20 pieces)

---

Mini mince pies (V)

Stollen bites (V)

Christmas cake cubes ( V)

Mini vegan chocolate and orange loaf cake (VG)

Mince pie and clotted cream platter (V) (5 pieces) **(£7.50)**

Vegan mince pie platter (VG) (3 pieces) **(£3.00)**

Gluten-free mince pie (NGCI) **(£1.50)**



Your event coordinator will be on hand throughout your event to ensure it dazzles from start to finish.

## How did we do?

We won't take your feedback personally but we promise to take it seriously.

## Get in touch with the team:

[info@conferences.bham.ac.uk](mailto:info@conferences.bham.ac.uk)

0121 415 8400



**UNIVERSITY OF  
BIRMINGHAM**

Conferences  
and Events

In partnership  
with Food  
Fellows

