rror BIRMINGHAM UK I DUBAI

# THE EXCHANGE - EVENT MENU 

From January 2022
New menus, fresh flavours

## FOOD <br> FELLOWS

STORYTELLERS
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WHETHER YOU ARE ORGANISING AN AGADEMIC
CONFERENGE, A MEETING OR A FORMAL DINNER, OUR MIENUS OFFER A RANGE OF CHOIGES

WHATEVER YOUR EVENT.


HEARTY FARE

## HOW TO ORDER

(1.) SELECT THE FOOD AND DRINK FOR YOUR EVENT
2. SPEAK TO A MEMBER OF THE CONFERENCES \& EVENTS TEAM by emailing info@conferences.bham.ac.uk or by phone on 01214158400 . FOR YOUR EVENT. ALL YOU NEED TO DO IS SIT BACK AND ENJOY!

$$
\text { For Exchange bookings there is a minimum spend of } £ 150 \text {. }
$$ (If your order is less than $£ 150$, we would ask that you use the Fellows Coffee shop, where you can choose from a wide range of seasonal food and beverages.)

## BREAKFAST

GREEK-STYLE YOGHURT POTS $\mathbf{v} £ \mathbf{~} \mathbf{3 . 6 5} \mathbf{~ p e r ~ p o t ~}$ Minimum order 10
Fruits of the forest compote, maple syrup and gluten-free granola
OVERNIGHT OATS POTS $\mathbf{v} £^{\mathbf{3} .65}$ per pot ${ }^{\text {II }}$ Minimum order 10
Rolled oats flavoured with almond milk and chia seeds topped with seasonal berries

SEASONAL FRESH FRUIT POTS $\mathbf{v} £ 3.65$ per pot Minimum order 10


OPTION $3 £ 30.00$ per platter
SWEET TREATS

OPTION $1 £ 30.00$ per platter
Mini blueberry flowerpot muffin
Mini chocolate twists
Flapjack bites
Lemon buttermilk cookie
OPTION $2 £ 30.00$ per platter Mini chocolate and orange loaf cake $\mathrm{V}_{\mathrm{g}}$
Mini carrot cake with lemon cream cheese frosting White chocolate and raspberry triangle Millionaire bites

## OPTION $4 £ 20.00$ per platter

 SLIGED FRUIT PLATTER VG
## FINGER BUFFETS

Create your own bespoke buffet. Step 1: Select your sandwich platters
Step 2: Build your buffet with items from our soups (page 10), grazing menu (page 12), sushi (page 14) and sweet treat options (page 15)

## HANDMADE SANDWIGH PLATTERS

## served on a mixture of breads

MEAT PLATTER $£ 28.00$ per platter
Classic New York deli (pastrami, mustard and dill pickle), British Classic New York deli (pastrami, mustard and dill pickle), British
ham, cheese and pickle, British ham salad, chicken and sweetcorn, and coronation chicken

FISH PLATTER£28.00 per platter Classic prawn mayonnaise, tuna, sweetcorn and cucumber, and smoked salmon and cream cheese

## BUFFET ITEMS

Minimum order 10. Please select one menu for all guests
MENU $1 £ 12.00$ per person
Award-winning, hand-raised pork pie and piccalili Piri-piri chicken skewer and pico de gallo salsa

Sundried tomato and feta quiche $V$
Pea and mint falafel, and red pepper and tahini tip $\mathrm{V}_{g}$ Panko-coated king prawn and sweet chilli dip Vegetable samosa and smooth lime pickle Vg

MENU $2 £ 12.00$ per person
Yakitori chicken skewer
Cherry tomato and bocconcini skewer and pesto dip V Cauliflower pakora, green chilli, and mint yoghurt dip Vg Smoked salmon and chive quiche Mini Moroccan couscous salad pot Vg Crispy vegetable gyoza and tamari Dip Vg

MENU 3 VG, GF $£ \mathbf{1 2 . 0 0}$ per person $\mathbb{H}$
Corn tortilla wrap filled with fajita-spiced vegetables and guacamole
Roasted red pepper and cucumber California roll, pickled ginger, and wasabi
Mini Greek salad pot with feta
Grilled artichoke heart and baba ganoush
Rustic hummus and scorched asparagus
Red onion bhajis and mango and chilli salsa

## SOUP STATION

$€ 4.50$ per person ${ }^{4 /}$
Minimum order 20
Please select one flavour of soup/broth:
Tomato and basil Vg , GF
Leek and potato V, GF
Carrot and coriander Vg, GF
Chicken, vegetable and pearl barley
Selection of local artisan bread V
(Gluten-free bread to order)



## SUSHI PLATTERS

FISH SUSHI $£^{\mathbf{4 5} .00} \mathbf{~ p e r ~ p l a t t e r ~}{ }^{\| /}$

VEGAN SUSHI $£^{40.00}$ per platter ${ }^{H 1}$
Carrot and burdock and spicy tofu rolls with pumpkin and roasted red pepper nigiris. Includes soy sauce, wasabi and ginger


## HOT AND COLD FORK BUFFET

Choose your preferred menu (pages 14-16) and then choose a dessert option (page 17). Price includes a dessert option.

COLD FORK OPTIONS
Minimum order 30
MENU $1 £ 20.00$ per person 9 MII
Chicken marinated in tikka spices, drizzled with coriander yoghurt Broccoli and brie quiche $V$
Long-grain and wild rice mixed with roasted vegetables and fresh herbs Vg , G
Tossed mixed salad Vg , Gf
Coleslaw V, Gf

Fusilli pasta and pesto dressing $V$
Artisan ciabatta rolls V

## MENU $2 £ 20.00$ per person 9 III

Fisherman's pie, cheesy mash, parsley, and creamy sauce Gf
Roasted vegetable lasagne $\mathrm{Vg}_{\mathrm{g}}$
Vegetable pilau rice Vg
Tossed mixed salad Vg , Gf
Garlic ciabatta $V$
MENU $\mathbf{3} £ 20.00$ per person 9 IfI
Slow-braised shoulder of lamb hot pot, melting onions and crispy potato topping Gf
Spiced squash, capsicum and chickpea tagine, apricots and preserved lemon Vg Gf
Mint and parsley couscous $\mathrm{Vg}_{\mathrm{g}}$
Tossed mixed salad Vg , G
Crusty batch roll


## NIBBLES

## $£^{4.50}$ per person

Only available with a drinks reception, please ask a member of the team for details.
Cocktail sticks can be provided to minimise contact with food, please notify us when ordering.

Choose 3 items from the menu
Root vegetable crisps with mint yoghurt dip
Mini sweet pepper stuffed with cream cheese
Mixed marinated olives
Parmesan cheese bites
Wasabi peas
Salted tortilla chips with sour cream dip


## FINE DINING

Choose one starter, one main course and one dessert, plus a vegetarian option.

## STARTERS

HAM HOCK AND APPLE TERRINE $£ 8.50$ \#| sweet pickled vegetables, piccalilli gel and salted croute
CHICKEN, PANGETTA AND LEEK CROQUETTE $£ 8.50$ \#| remoulade, spiced prunes and toasted cashew nuts
WILD MUSHROOM AND GHESTNUT PÂTÉ VG £8.50 \#I baby rocket, brioche croute, and prune and plum chutney
GARLIC AND CORIANDER GNOGCHI VG £8.50 \#|l roasted red pepper and tomato hummus, micro leaves, and crispy onion

PORT AND BEETROOT GURED SALMON $£ 12.00$ \#||
pickled heritage beetroot, and dill crème fraîche
SMOKED DUCK, SMOOTH DUGK PARFAIT, ORANGE AND HAZELNÜT SALAD $£ 12.00$
and orange curd

## MAINS

ROAST BEEF FILLET, STICKY SLOW-BRAISED OXTAIL £25.00 9 MI fondant potato, honey glazed carrots, and creamed spinach
CIDER-BRAISED PORK BELLY, PULLED PORK GROQUETTE £19.00 sage mash, braised red cabbage, apple puree and cider jus

SEARED SEA BASS FILLET $£ 21.50$
herbed crushed potato, braised fennel compote, baby leek, and shrimp beurre noisette

ROAST CHICKEN BREAST £19.00 pancetta mash, sautéed wild mushrooms, glazed shallots, baby carrots, and creamy tarragon sauce

BUTTERNUT SQUASH RAVIOLIV $£ 17.50$ MMl ratatouille stew, basil oil, parmesan shard, and baby rocket

SLOW COOKED ONION FILLED WITH YM SPINACH AND GNOCGHI VG £17.50
topped with a crispy onion and herb crumb, thyme roasted butternut squash, portobello mushrooms, and a white wine jus


## REFRESHMENTS

## HOT DRINKS

FRESHLY BREWED TEA AND COFFEE $£ 2.50$ per person
Fairtrade ground coffee and tea served in flasks
HERBAL TEA AND HOT CHOCOLATE $£ 2.50$ per person Selection of herbal tea infusions, hot chocolate sachets and hot water

WHY NOT ADD: Biscuit selection $\vee 75$ p
Gluten-free option available

## WHO ARE FOOD

 FELLOWS?
## INCLUSIVE

The food and beverage we offer is for everyone, irrespective of dietary requirements,
background, beliefs and budget. ar food brings people togeth
and facilitates occasions, learning and connectivity.

## AUTHENTIC

Our food and beverages are sourced and prepared with menus that have integrity and We engage local suppliers and restaurateurs to enhance our offer where needed. uppliers, the use of energy, the
methods of disposal and the reduction of food waste.

Please place your order through the Conference and events team at the University of Birmingham. Get in touch with us at:

CONFERENCES \& EVENTS
1st floor, University Centre, University of Birmingham, Edgbaston, B15 2TT conferences.bham.ac.uk/catering | info@conferences.bham.ac.uk | 01214158400

## FOOD <br> FELLOWS <br> PURVEYORS \& STORYTELERS

## FEEDBACK

The Food Fellows team love food and are committed to delivering the highest standards. We actively encourage and welcome positive thoughts and suggestions, to continually improve the services that we offer.
If you would like to talk to us about food, please get in touch.

