

UNIVERSITY^{of} BIRMINGHAM uk | dubai

THE EXCHANGE EVENT MENU

From January 2022 New menus, fresh flavours







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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 0121 415 8400.

3. THE FRIENDLY FOOD FELLOWS TEAM WILL PROVIDE THE FOOD AND DRINK FOR YOUR EVENT. ALL YOU NEED TO DO IS SIT BACK AND ENJOY!

For Exchange bookings there is a minimum spend of £150. (If your order is less than \pounds 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 V £3.65 per pot

Minimum order 10 Fruits of the forest compote, maple syrup and gluten-free granola

OVERNIGHT OATS POTS V £3.65 per pot

Minimum order 10 Rolled oats flavoured with almond milk and chia seeds topped with seasonal berries

SEASONAL FRESH FRUIT POTS V £3.65 per pot Minimum order 10

*All prices are exclusive of VAT. All menu items serve 5 people, unless otherwise stated.



BREAKFAST SANDWICHES £4.50 each

Minimum order 20 sandwiches. Multiples of 10 per filling Gluten free options are available on request

Hot filling options (all served on an artisan ciabatta roll unless stated): Beechwood smoked bacon AW Lashford and Sons pork and chive sausage Grilled tomato and smashed avocado Vg Scrambled egg and thyme roasted portobello mushroom on a toasted

multi-seed bagel V

Cold filling options

Freshly baked croissant filled with smoked ham and Emmental cheese

DANISH PASTRIES V £2.50 per person

2 per person Selection of mini Danish pastries

MEGA BERRY FLOWERPOT MUFFIN V £3.65 per item Minimum order 10

- Oak smoked salmon and cream cheese on an open multi-seed bagel



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 Vg Mini carrot cake with lemon cream cheese frosting White chocolate and raspberry triangle Millionaire bites

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OPTION 3 £30.00 per platter

Traditional Victoria sponge wedge Lemon drizzle Raspberry and orange Battenberg Carrot cake Chocolate fudge cake

SLICED FRUIT PLATTER VG

OPTION 4 £20.00 per platter

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 SANDWICH PLATTERS

served on a mixture of breads

MEAT PLATTER £28.00 per platter

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

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MIXED PLATTER £28.00 per platter

British ham and mature Cheddar, roast chicken salad, tuna, sweetcorn and cucumber, British Cheddar ploughman's, and egg and cress

VEGETARIAN PLATTER £28.00 per platter

British Cheddar ploughman's, egg and cress, mozzarella tricolore salad, and Mexican beans and avocado

FLEX YOUR FOOD CHOICES

We strive to deliver feel-good food for our clients, that is also good for the planet. Perhaps consider a plant-based buffet at your next event? Plant-based and gluten-free platters are available at a cost of £18.00 per platter. Please speak to a member of the team.

All platters serve 5 people, unless otherwise stated.

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 piccalilli 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 Vg 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

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MENU 3 VG, GF £12.00 per person 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

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

Selection of local artisan bread V (Gluten-free bread to order)

£4.50 per person

Chicken, vegetable and pearl barley



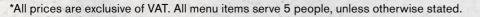
SUSHI PLATTERS

FISH SUSHI £45.00 per platter

Prawn, salmon and smoked salmon nigiris with salmon and avocado, and chicken katsu rolls. Includes wasabi, soy sauce, ginger, sweet chilli mayo, and crunchy fried onion.

VEGAN SUSHI £40.00 per platter

Carrot and burdock and spicy tofu rolls with pumpkin and roasted red pepper nigiris. Includes soy sauce, wasabi and ginger.





SWEET TREATS

minimum order 10

ETON MESS V, GF £4.95 per person Vanilla cream, seasonal berries and meringue shards

CHOCOLATE BROWNIE MOUSSE V £4.95 per person Velvety chocolate mousse with chunks of chocolate brownie

VANILLA CHEESECAKE V £4.95 per person Vanilla cheesecake topped with forest fruits and an oat crumble

SEASONAL FRESH FRUIT POTS V £3.65 per pot

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 Chicken marinated in tikka spices, drizzled with coriander yoghurt Broccoli and brie guiche V Long-grain and wild rice mixed with roasted vegetables and fresh herbs Vg, Gf Tossed mixed salad Vg, Gf Coleslaw V, Gf Fusilli pasta and pesto dressing V Artisan ciabatta rolls V

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MENU 2 £20.00 per person III Rare roast beef, rocket and horseradish roulade Gf Charred vegetable antipasto (aubergine, courgette, artichoke and peppers) Vg, Gf Rice noodles, mangetout, carrot, peppers, sliced water chestnuts, and bamboo shoots dressed with soy sauce Vg, Gf Tossed mixed salad Vg, Gf Three bean salad Vg, Gf Sliced focaccia V

HOT FORK OPTIONS

Chicken balti, raita and mango chutney Mushroom and butterbean stroganoff Vg, Gf Basmati rice Vg Tossed mixed salad Vg, Gf Poppadum Vg

MENU 1 £20.00 per person



MENU 2 £20.00 per person

Fisherman's pie, cheesy mash, parsley, and creamy sauce Gf Roasted vegetable lasagne Vg Vegetable pilau rice Vg Tossed mixed salad Vg, Gf Garlic ciabatta V

MENU 3 £20.00 per person

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 Vg

Tossed mixed salad Vg, Gf Crusty batch roll

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DESSERT OPTIONS

ETON MESS V, GF Vanilla cream, seasonal berries and meringue shards

CHOCOLATE BROWNIE MOUSSE V Velvety chocolate mousse with chunks of chocolate brownie

VANILLA CHEESECAKE V Vanilla cheesecake topped with forest fruits and an oat crumble

SEASONAL FRESH FRUIT POTS V

FLEX YOUR FOOD CHOICES Alternative dairy-free desserts are available. Please speak to a member of the team.





NETWORKING

CANAPÉS £20.00 per person

Minimum order 30 people

Tomato Tortilla Cup, Chargrilled Asparagus, Tapenade, Confit Tomatoes Vg Gluten Free Ciabatta, Pesto Bocconcini, Sundried Tomato, Baby Basil V, GF Potato and Chive Rosti, Chicken Ballotine, Carrot Puree, Crispy Chicken Skin GF Polenta Chip with Truffle, Mushroom Ketchup Vg, GF Smoked Salmon with Lemon and Dill on Brown Bread





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



BOWL FOOD

Minimum order 50. Maximum order 100. Only available at The Exchange Select three bowl food items - £19.00 per person Select five bowl food items - £28.00 per person Your choice should include a dessert if required

HOT MEAT OPTIONS

Sticky braised beef brisket, grain mustard mash and honey roasted carrots AW Lashford and Sons pork and chive sausages, leek mash and red onion gravy Beer-battered cod, salt and vinegar fat chips, mushy peas, and tomato ketchup Seared scallop, prawn risotto, parmesan crumb and chive oil

COLD MEAT OPTIONS

Chargrilled chicken Caesar salad and soft-boiled quail's egg Seared duck breast, watermelon and cashew nut salad with soy, honey and sesame dressing

Black and white sesame-crusted rare tuna, papaya, and mango and mint salad "Prawn Cocktail" tiger prawns, baby gem, sun-blushed tomato mayonnaise, and cucumber ribbons

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HOT VEGETARIAN AND VEGAN OPTIONS

"Mac n Cheese" creamy macaroni, toasted breadcrumbs and melting mature Cheddar V

Chickpea and root vegetable tagine and Moroccan-spiced sultana couscous Vg

Forest mushroom and white truffle risotto and shaved parmesan V

DESSERTS

topped with candied pistachio

TIRAMISU coffee-soaked sponge, sweet mascarpone, chocolate sauce, and Baileys cream V

mini toffee apple

LAVENDER PANNA COTTA

blackberry gel, and sesame seed crackle

DUO OF MILK AND WHITE CHOCOLATE MOUSSE V

APPLE AND CINNAMON CRÈME BRÛLÉE V





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, PANCETTA AND LEEK CROQUETTE £8.50 remoulade, spiced prunes and toasted cashew nuts

WILD MUSHROOM AND CHESTNUT PÂTÉ VG £8.50 baby rocket, brioche croute, and prune and plum chutney

GARLIC AND CORIANDER GNOCCHI VG £8.50 roasted red pepper and tomato hummus, micro leaves, and crispy onion

> PORT AND BEETROOT CURED SALMON £12.00 pickled heritage beetroot, and dill crème fraîche

SMOKED DUCK, SMOOTH DUCK PARFAIT, W ORANGE AND HAZELNUT SALAD £12.00

and orange curd

MAINS

ROAST BEEF FILLET, STICKY SLOW-BRAISED OXTAIL £25.00 fondant potato, honey glazed carrots, and creamed spinach

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 RAVIOLI V £17.50

ratatouille stew, basil oil, parmesan shard, and baby rocket

SLOW COOKED ONION FILLED WITH SPINACH AND GNOCCHI VG £17.50

topped with a crispy onion and herb crumb, thyme roasted butternut squash, portobello mushrooms, and a white wine jus

CIDER-BRAISED PORK BELLY, PULLED PORK CROQUETTE £19.00



FLEX YOUR FOOD CHOICES Alternative dairy-free desserts are available.

Please speak to a member of the team.

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DESSERTS

INCLUDES COFFEE, TEA AND PETIT FOURS £8.50 per person

STICKY TOFFEE PUDDING V spiced dates, butterscotch sauce and crème fraiche

> APPLE TARTE TATIN V hazelnut caramel, and Calvados cream

BLACKBERRY CRÈME BRÛLÉE TART V

CHOCOLATE AND ORANGE TORTE V kumquat marmalade and Cointreau cream

SALTED CARAMEL AND PEANUT BUTTER CHEESECAKE V and peanut brittle

> GINGER AND PEAR CRUMBLE VG and vanilla cream

> > 24



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 V 75p Gluten-free option available

FLEX YOUR FOOD CHOICES Dairy and gluten free alternatives are available. Please speak to a member of the team.

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*Cold drinks are inclusive of VAT

COLD DRINKS

500ML BOTTLE OF STILL OR SPARKLING WATER* £1.50

WHO ARE FOOD **FELLOWS?**

FOOD FELLOWS is responsible for the delivery of all food and beverage at the Exchange and on campus including 'Food to You' delivered catering, hospitality, conferences and events.

We believe that great food experiences come from a great team. The Food Fellows team love food and are proud to work for the University.

Whether we are sourcing, preparing, serving, evaluating or communicating our food, we do so as a team committed to delivering the highest standards.



At the heart of our work is the University of Birmingham Food Story, which incorporates our three pillars:

INCLUSIVE

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

AUTHENTIC

Our food and beverages are sourced and prepared with menus that have integrity and accurate to the original source. We engage local suppliers and restaurateurs to enhance our offer where needed.

We are purveyors and storytellers telling the University of Birmingham Food Story every day.

SUSTAINABLE

The food and beverage we serve will adhere to our sustainable commitments. These include the identification of local and credible suppliers, 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 | 0121 415 8400



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.

info@conferences.bham.ac.uk