University of Birmingham | Conferences & events is ready to provide you with exceptional meeting spaces, and a delicious range of food for all events – no matter how large or small.

Our friendly team will go the extra mile to take the stress out of your event preparations.

We cater for all needs – including all dietary requirements. Our chefs can also create dishes to satisfy the needs and tastes of all customers. All you ever need to do is ask.

Prices are exclusive of VAT unless otherwise stated.

Let a member of the team know if you have any food allergies or dietary requirements.

To make a booking, or to chat to a member of the team about your event, please call 0121 415 8400 or email conferencesandevents@contacts.bham.ac.uk

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(v) suitable for vegetarians | (vg) suitable for vegans | (gf) gluten free
## Breakfast

**Minimum order 10**

<table>
<thead>
<tr>
<th>Please make your selection</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Morning fuel</td>
<td>£4.40</td>
</tr>
<tr>
<td>Freshly-brewed Fairtrade coffee and tea</td>
<td></td>
</tr>
<tr>
<td>A selection of freshly baked mini croissants, pains au raisins and pains au chocolat (v) 2 per person</td>
<td></td>
</tr>
</tbody>
</table>

| Ready, steady, go                                               | £5.85           |
| Freshly-brewed Fairtrade coffee and tea                        |                 |
| Breakfast muffins                                              |                 |
| Choose from best back bacon and cheese, grilled pork sausage patty and cheese, or mini egg omelette and cheese (v) in an English breakfast muffin Served with tomato ketchup and brown sauce |                 |

| Fresh fruit and yoghurt                                         |                  |
| Sliced seasonal fruit with thick honey yoghurt dip (v) serves 4 | £7.00 per platter |
| Sliced seasonal fruit with thick honey yoghurt dip (v) serves 10 | £12.00 per platter |

## Refreshments

### Hot Drinks

| Freshly-brewed tea and coffee                                   | £2.25           |
| Freshly-brewed Fairtrade ground coffee and tea served in flasks |                 |
| Herbal tea and hot chocolate                                   | £2.25           |
| Selection of herbal tea infusions, hot chocolate sachets and hot water |         |

### Why not add

- Biscuit selection, including gluten-free options £0.75

### Cold Drinks

| Mineral water in a glass bottle 1 litre                        | £3.85 per bottle including VAT |
| A choice of still or sparkling                                |                               |
| Bottle of water 500ml                                         | £1.45 per bottle including VAT |
| A choice of still or sparkling                                |                               |
| Orange or Apple juice                                         | £3.75 per jug including VAT    |
| Still                                                         |                               |
| Bottled soft drinks 500ml bottle                              | £1.60 per bottle including VAT |
| Diet Coke, Coke, Sprite and Fanta                            |                               |

Minimum order 10
### Sweet treats

#### Platters

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mini choux bun platter 16 pieces serves 8</td>
<td>£20.00</td>
</tr>
<tr>
<td>Blackcurrant and vanilla, double raspberry, nutty caramel and vanilla, double chocolate, mango and passion fruit, pistachio and chocolate</td>
<td></td>
</tr>
<tr>
<td>Afternoon mini cake platter 16 pieces serves 8</td>
<td>£20.00</td>
</tr>
<tr>
<td>A selection of mini cakes: 4 lemon tart (v), 4 opera, 4 white chocolate and fruit triangles, 4 banana and walnut (v)</td>
<td></td>
</tr>
<tr>
<td>Sliced seasonal fruit with thick honey yoghurt dip (v, gf) serves 4</td>
<td>£7.00</td>
</tr>
<tr>
<td>Sliced seasonal fruit with thick honey yoghurt dip (v, gf) serves 10</td>
<td>£12.00</td>
</tr>
</tbody>
</table>

#### Individual cakes and treats

<table>
<thead>
<tr>
<th>Description</th>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gluten-free muffins (vg, gf)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Gluten-free milk chocolate brownie or cranberry and pecan flapjack (v, gf)</td>
<td>£1.25</td>
</tr>
<tr>
<td>Carrot cake (vg)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Apple and plum tart (vg, gf)</td>
<td>£2.00</td>
</tr>
<tr>
<td>Assorted mini Danish pastries (v)</td>
<td>£1.15</td>
</tr>
<tr>
<td>Iced doughnuts (v)</td>
<td>£1.10</td>
</tr>
<tr>
<td>Red velvet cake bites</td>
<td>£1.50</td>
</tr>
<tr>
<td>Mini Battenberg bites</td>
<td>£1.50</td>
</tr>
<tr>
<td>Mini fruit scone filled with jam and whipped cream (v)</td>
<td>£1.25</td>
</tr>
<tr>
<td>Homemade mini strawberry tarts</td>
<td>£1.80</td>
</tr>
<tr>
<td>Homemade chocolate tarts</td>
<td>£1.80</td>
</tr>
<tr>
<td>Mixed mini muffins (v)</td>
<td>£1.15</td>
</tr>
</tbody>
</table>

*Whole homemade cakes are available on request*
Buffets

Minimum order 4 people

Executive lunch £9.30 per person

Suitable for halal requirements
Assorted sandwiches made with the chef’s selection of fillings; vegetarian options served separately
Sesame-crusted salmon skewers with soy and ginger dip
Pastry cases filled with Coronation chicken
Mini falafels, red pepper and tahini dip (vg)
Onion bhajis (vg, gf) and vegetable samosas (v) with raita dip
Hummus dip with carrot, celery sticks and nachos (vg, gf)

Oriental buffet £10.75 per person

Hoisin duck wraps
Tofu and kimchi wraps (v)
Sesame prawn toast
Chicken yakitori
Vegetable money bags with soy and ginger dip (vg)
CrISpy breaded king prawns with sweet chilli dip
Vegetable satay with black bean dip (v)
Chicken gyoza

The Green Heart £9.30 per person

Suitable for vegans
Tortilla wrap bites filled with beetroot and rosemary hummus, grated carrot and rocket
Vegan cheese and cherry tomato kebabs (gf)
Artichoke, red onion and mushroom pizza pieces, with scented olive oil
Crispy vegan Quorn nuggets with sweet chilli dip
Vegan chorizo and red pepper sausages on sticks
Sweet potato bites
Oaty raspberry bar (gf)
Fruit kebabs with red berry dip (gf)

Mediterranean buffet £10.75 per person

Pitta bread with classic hummus and tzatziki dip (vg)
Mini lamb koftas with mint yoghurt dip
Pimentos stuffed with cream cheese (v)
Mixed olives, feta and sun-blushed tomatoes (v)
Vegetarian frittata (v)
Chargrilled Mediterranean vegetables (vg)
Selection of cured meats

Indian buffet £10.75 per person

Stone-baked garlic and coriander naan topped with Coronation chicken
Stone-baked garlic and coriander naan topped with vegetable tikka (vg)
Chicken tikka skewers
Vegetable samosas with mint yoghurt dip (v)
Onion bhajis with mango chutney (vg)
Sweet potato bites (vg)
Vegetable pakoras (vg, gf)
Tandoori-spiced salmon vol au vents
Paneer spring rolls (v)

Working lunch £13.80 per person

A variety of sandwiches generously filled with our chef’s choice of seasonal meat, fish and vegetarian fillings;
vegetarian options served separately
Southern-fried chicken fillets and BBQ sauce dip
Mini smoked salmon and asparagus quiches
Hummus and tzatziki dips with pitta bread (v)
Sliced seasonal fruit platter with yoghurt and honey dip (v)
Selection of cheeses with biscuits, grapes, celery and chutney (v)

Mixed platters of sandwiches will be served, unless otherwise requested.
## Finger buffet selector

£1.20 per item (minimum 4 items)
*Served with bowls of crisps*

### Chicken
- Chicken tikka skewers *(gf)*
- Chicken yakatori skewers
- Lime and coriander chicken kebabs
- Southern-fried chicken fillets with BBQ dip
- Chicken pakoras
- Chicken and chorizo skewers

### Pork
- Half a Scotch egg
- Melton Mowbray pork pie and Branston pickle
- Cocktail sausages with wholegrain mustard mayonnaise dip
- Handmade sausage roll

### Vegetarian dishes
- Vegetable samosas with mint yoghurt dip
- BBQ bean and Monterey Jack parcels
- Sun-dried tomato and mozzarella parcels
- Mini cheese and chive quiches
- Margherita pizza squares drizzled with pesto and olive oil
- Three cheese and chive muffins
- Mini savoury croissants

### Pork
- Half a Scotch egg
- Melton Mowbray pork pie and Branston pickle
- Cocktail sausages with wholegrain mustard mayonnaise dip
- Handmade sausage roll

### Fish and seafood
- Smoked salmon and asparagus tarts
- Smoked salmon and crab parcels
- Crispy breaded prawns
- Sesame prawn toast
- Crayfish and dill choux buns
- Prawn cocktail skewers with Marie Rose dip *(gf)*

### Bites and dips
- Select any one dish from this section
- Carrot and celery sticks with blue cheese and Thousand Island dips *(v)*
- Hummus and tzatziki dips with pitta bread *(v)*
- Vegetable crudittes with nachos, guacamole and Mexican salsa *(v, gf)*
- Cheese straws with cream cheese and chive dip *(v)*

### Sweet treats
- Select any one dish from this section
- Carrot cake slice *(v)*
- Lemon cake slice *(v)*
- Flapjack bites *(v)*
- Brownie bites *(v)*
- Mini chocolate éclairs *(v)*
- Mini apple doughnut *(v)*
- Selection of mini afternoon cakes add £0.50 per person
  - Lemon tart *(v)*
  - Walnut loaf cake *(v)*
  - Chocolate Opera
  - Fruit triangle

### Beef and lamb
- Lamb kibbeh with Middle Eastern hot sauce
- Mini Yorkshire puddings filled with beef and horseradish
- Mini lamb koftas with pickled cucumber relish and mint yoghurt dip

### Vegetarian dishes
- Vegetable samosas with mint yoghurt dip
- BBQ bean and Monterey Jack parcels
- Sun-dried tomato and mozzarella parcels
- Mini cheese and chive quiches
- Margherita pizza squares drizzled with pesto and olive oil
- Three cheese and chive muffins
- Mini savoury croissants

### Vegan dishes
- Beetroot and rosemary hummus pots with carrot and cucumber sticks *(gf)*
- Onion bhajis with mango chutney *(gf)*
- Vegetable pakoras *(gf)*
- Sweet potato and curry bites
- Mini falafels with red pepper tahini dip
- Mini tofu kebabs, marinated with sweet chilli, ginger and spring onions *(gf)*
- Tomato and olive bruschetta

To ensure you have something for everyone we recommend that you order at least one vegetarian dish when making a booking.
Cold fork buffet selector

£10.50 per person for 8 items
Minimum order 10
Served with a selection of salad dressings
Add extra (cost per person)
Salad dish £1.50
Meat, fish or vegetarian dish £2.50

Meat and fish dishes
Select any one dish from this section:
Sliced Parma ham, chorizo and salami
Flaked tuna Niçoise salad (gf)
Rare roast beef, rocket and horseradish roulade (gf)
Thai-spiced crab cake with sweet chilli and lime dressing
Chicken pieces marinated in tikka spices drizzled with mint yoghurt

Vegetarian and vegan dishes
Select any one dish from this section:
Vegetarian dishes
Broccoli and brie quiche
Mushroom quiche
Vegetable samosas
Mini pimentos stuffed with cream cheese (gf)
Vegan dishes
Marinated tofu and pickled vegetables (gf)
Falafels with red pepper dip (gf)
Antipasto of charred vegetables (aubergine, courgette, artichoke and peppers) (gf)

Rice, grain, pasta and potato dishes
Select any one dish from this section:
Long-grain and wild rice mixed with roasted vegetables and fresh herbs (vg, gf)
Charlotte potatoes, olives, capers, spring onion and coriander in an olive oil dressing (vg, gf)
Bulgur wheat, fresh mint, parsley, spring onion, vine-riped tomatoes, pomegranate and lemon (vg)
Rice noodles, mangetout, carrot, peppers, sliced water chestnuts and bamboo shoots dressed with soy dressing (vg, gf)
Couscous, red onion, dried fruit, chilli and coriander (vg)
Fusilli pasta and pesto dressing (v)

Salad options
Select any three dishes from this section:
Tomato and cucumber (vg, gf)
Coleslaw (v, gf)
Beetroot and red onion (vg, gf)
Cucumber and shredded fennel (vg, gf)
Cherry tomato and basil (v, gf)
Three bean salad (vg, gf)

Green salad options
Select any one dish from this section:
Green leaves and watercress (vg, gf)
Shredded iceberg lettuce (vg, gf)
Mixed salad leaves (vg, gf)

Bread options
Select any one dish from this section:
Crusty white and brown rolls (v)
Sliced focaccia (v)
Mediterranean roll selection (v)
Hot fork buffet selector

Cost per head £16.95. Minimum order 20.

Please select 3 main courses (1 to be vegetarian or vegan), 4 side dishes and 1 bread option
Halal meat is available on request
Additional hot item £3.50 per person | Additional salad item £1.50 per person

Meat dishes
Chicken balti with extra-large poppadom, raita and mango chutney
Sliced supreme of chicken with rich tomato and tarragon sauce
Beef and mushroom stroganoff with spinach and thyme braised basmati rice, red onion and parsley pickle (gf)
British beef lasagne
Chilli con carne with savoury rice, salsa, guacamole and sour cream
Moroccan lamb tagine with sweet potatoes, apricots and fragrant couscous
Lancashire hot pot
Tender pork sweet and sour

Vegetarian and vegan dishes
Spinach and chickpea balti with extra-large poppadoms, raita and mango chutney (vg)
Italian grilled vegetable and pasta bake in a tomato and basil sauce (v)
Ricotta tortellini in a wild mushroom sauce (v)
Spiced squash, pepper and chickpea tagine with fragrant couscous (vg, gf)
Mixed mushroom and butterbean stroganoff

Vegetable and salad sides
Glazed new potatoes (vg, gf)
Baby jacket potato with sea salt and rosemary (vg, gf)
Chantenay carrots, fine beans and sugar snap peas (vg, gf)
Indian spiced cauliflower florets topped with crispy onions (v)
Steamed broccoli and cauliflower florets (vg, gf)
Pilau rice (vg, gf)
Hot penne pasta drizzled with pesto (v)
Couscous, red onion, dried fruit, chilli and coriander (vg)
Cucumber, vine tomatoes, olives and red onion topped with feta cheese (v, gf)
Charlotte potatoes, olives, capers, spring onion and coriander in an olive oil dressing (vg, gf)
Little gem lettuce, parmesan cheese, Caesar dressing topped with crispy croutons (v)
Mixed salad, crisp leaves, tomato, cucumber, peppers and red onion
Coleslaw (v, gf)
Cherry tomatoes in balsamic glaze
Green leaves and watercress (vg, gf)

Sandwich platters

Please choose your favourite fillings from the options below.

Cost per head £16.95. Minimum order 20.

Please select 3 main courses (1 to be vegetarian or vegan), 4 side dishes and 1 bread option
Halal meat is available on request
Additional hot item £3.50 per person | Additional salad item £1.50 per person

Meat dishes
Chicken balti with extra-large poppadom, raita and mango chutney
Sliced supreme of chicken with rich tomato and tarragon sauce
Beef and mushroom stroganoff with spinach and thyme braised basmati rice, red onion and parsley pickle (gf)
British beef lasagne
Chilli con carne with savoury rice, salsa, guacamole and sour cream
Moroccan lamb tagine with sweet potatoes, apricots and fragrant couscous
Lancashire hot pot
Tender pork sweet and sour

Vegetarian and vegan dishes
Spinach and chickpea balti with extra-large poppadoms, raita and mango chutney (vg)
Italian grilled vegetable and pasta bake in a tomato and basil sauce (v)
Ricotta tortellini in a wild mushroom sauce (v)
Spiced squash, pepper and chickpea tagine with fragrant couscous (vg, gf)
Mixed mushroom and butterbean stroganoff

Fish dishes
Salmon baked with crevettes in a sweet pimento cream
Thai green fish curry with coriander rice
Classic fisherman’s pie with cheesy mashed potato and parsley cream sauce

Breads
Flat breads (vg)
Garlic ciabatta slice (v)
Sliced focaccia (v)
Teardrop naan bread (vg)
Premium options

Minimum order 4 sandwiches (16 quarters) or 6 chunky rolls (12 half rolls, 1 ½ rolls per serving)

- Rare roast beef, watercress and horseradish
- Sliced pastrami, Swiss cheese and dill pickle
- Roast chicken, avocado and bacon
- B.L.T. (bacon, lettuce and tomato)
- Prawn and crab mayonnaise
- Smoked salmon, rocket and cream cheese
- Chargrilled Mediterranean vegetables and pesto (v)
- Mozzarella, tomato and pesto (v)
- Sliced brie and cranberry (v)
- Hummus, spinach and roasted peppers (vg)
- Vegan chorizo and pepper sausage with onion marmalade (vg)
- Vegan cheese, baba ghanoush and sun-dried tomato (vg)

£4.50 per person

Wrap bite platters serves 5

Meat platter
- Chicken fajitas, soured cream, rocket and roasted spiced vegetables
- Roast beef, red onion marmalade, spinach and tomato
- Caesar chicken and lettuce

Vegetarian platter
- Onion pakoras, tikka dressing, spinach, cucumber and mint yoghurt Wensleydale cheese and carrot salad
- Mozzarella cheese, basil pesto, tomato and baby leaf salad

£24.00 per platter

Please note:

Sandwiches are served in a selection of white, wholemeal and granary bread, or chunky soft rolls.

Turn your sandwich choice into a lighter option by swapping to assorted wholemeal and white bakery thins.

Wrap platters provide 20 wrap bites per platter.

Please give 3 working days’ notice for wrap platters.

Please include a vegetarian option within your choice.

Vegetarian options are served separately.

Other fillings will be served separately on request.

Gluten-free bread is available on request.
## Beyond the Buffet

### The Soup Station

<table>
<thead>
<tr>
<th>Soup Description</th>
<th>Cost per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly prepared chef’s soup of the day (vg, gf)</td>
<td>£4.20</td>
</tr>
<tr>
<td>Served in a mug, with mixed crusty rolls</td>
<td></td>
</tr>
</tbody>
</table>

### Hot Delivered Pizzas

<table>
<thead>
<tr>
<th>Pizza Type</th>
<th>Cost per Pizza</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minimum order 10, maximum 120</td>
<td>£7.80</td>
</tr>
<tr>
<td>Available Monday to Friday 4.00pm – 8.00pm</td>
<td></td>
</tr>
<tr>
<td>Individually boxed 10” pizzas, delivered to your event hot and ready to eat</td>
<td></td>
</tr>
</tbody>
</table>

Please choose from:

- Cheese and tomato (v)
- Pepperoni
- Ham and pineapple
- Mushroom, spinach and tomato (v)

### Packed Lunch

<table>
<thead>
<tr>
<th>Lunch Description</th>
<th>Cost per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Silver</td>
<td>£6.00</td>
</tr>
<tr>
<td>Gold</td>
<td>£6.60</td>
</tr>
</tbody>
</table>

Silver:

- An individually-packed sandwich made from a variety of breads.
- Please choose from the following fillings: ham, egg mayonnaise, cheese or tuna
- A packet of Tenacre crisps (suitable for vegan and gluten-free diets)
- A bottle of spring water (500ml)
- An individually-wrapped cake
- An apple

Gold:

- An individually packed sandwich made from a variety of breads and filled with a choice of luxury fillings (options available on request)
- A packet of Tenacre crisps (suitable for vegan and gluten-free diets)
- A bottle of spring water (500ml)
- An individually-wrapped cake or Kit Kat
- An apple

## Canapés

### Choose from the Below Selection of Handmade Canapés to Create Your Own Menu.

#### Price per Person. Minimum order 30 people

Choice of 3 canapés £6.00. Additional canapé £2.00

### Meat

- Crispy ham hock, topped with apple gel and pickled cauliflower
- Choux bun filled with rare roast sirloin, tarragon mayonnaise and watercress
- Mini naan bread topped with tikka chicken and mint yoghurt
- Compressed melon wrapped in Parma ham drizzled with balsamic (gf)

### Fish and Seafood

- Beetroot-cured salmon, toasted rye, horseradish and keta caviar
- Mini toast topped with crab mayonnaise and pink grapefruit
- Spicy prawn and mango skewer
- Mini croustade filled with beetroot hummus topped with seared mackerel

### Vegetarian

- Herbed artichoke and ricotta filo roll
- Mini red onion marmalade tart, blue cheese, walnut and pear
- Mini mozzarella and cherry tomato kebab in pesto (gf)
- Egg and cress on rye

### Vegan

- Gordal olive skewer stuffed with sun-dried tomato and basil (gf)
- Pea and mint falafel topped with aioli (gf)
- Smashed chickpeas, roasted garlic and toasted herb focaccia
- Black olive tapenade on rosemary focaccia topped with pickled cucumber

### Nibbles

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crisps and nachos</td>
<td>£1.00</td>
<td></td>
</tr>
<tr>
<td>Bowls of mixed olives</td>
<td>£1.25</td>
<td></td>
</tr>
<tr>
<td>Root vegetable crisps</td>
<td>£1.15</td>
<td></td>
</tr>
<tr>
<td>Cheese straws</td>
<td>£1.00</td>
<td></td>
</tr>
</tbody>
</table>
Dinners
(Great Hall and Staff House)

The main course price denotes the price of a three course meal, including coffee and petit fours. When selecting your menu, please choose a starter, main course and dessert. Don’t forget to accommodate any dietary requirements! This will form a set menu for all of your guests.

For Great Hall dinners, an additional charge will be made for room hire. Please enquire with a member of the team. Room hire includes cloakroom, security and bar services.

Minimum orders apply. Please speak to a member of the Conferences & events team.

Starters

Smoked salmon
Caper and red onion salsa, lemon and cracked black pepper (gf)

Warm masala fish cake
Lightly-spiced hake with green onions and potato coated in crisp breadcrumbs with yoghurt mint dressing

Prawn and crayfish
With crispy leaf salad and a tomato and horseradish dressing (gf)

Duck rillettes
Red onion marmalade and charred sourdough bread

Smoked chicken breast
Cos and little gem salad, crispy anchovies, Caesar dressing and garlic croutons

Warm leek, bacon and goats’ cheese tart
Red onion chutney and a mixed leaf salad

Antipasti vegetables and hummus
Charred courgette, aubergine, sun-blushed tomato and peppers with beetroot hummus and toasted pitta (vg)

Coronation tofu salad
Curry-marinated tofu with crisp salad (vg)

Scorched melon and Caprese salad
Cantaloupe melon filled with bocconcini and cherry tomatoes bound in pesto dressing (v)

Warm asparagus and tomato savoury frangipane tart
Puff-pastry tartlet filled with charred asparagus and sun-blushed tomatoes, dressed leaves and tomato dressing (v)

Main Courses

<table>
<thead>
<tr>
<th>Cost per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paprika chicken supreme</td>
</tr>
<tr>
<td>Chorizo and vegetable risotto and spicy tomato dressing (gf)</td>
</tr>
<tr>
<td>Spiced chicken ballotine</td>
</tr>
<tr>
<td>Sticky saffron rice, garlic-roasted tomato, panache of green beans, lima beans, sugar snaps and a creamy coconut sauce (gf)</td>
</tr>
<tr>
<td>Pressed pork with fennel seeds and mustard</td>
</tr>
<tr>
<td>Wilted spinach and red chard, roasted root vegetables, wholegrain mustard mash, apple purée and red wine sauce</td>
</tr>
<tr>
<td>Garlic and thyme marinated chicken breast</td>
</tr>
<tr>
<td>Sage and onion crumb, fondant potato, sweepe purée scented with horseradish, tenderstem and red wine jus</td>
</tr>
<tr>
<td>Pressed lamb shoulder</td>
</tr>
<tr>
<td>Creamed potatoes, minted pea purée, rustic roasted carrots, cabbage and leeks and rosemary gravy (gf)</td>
</tr>
<tr>
<td>Braised blade of beef</td>
</tr>
<tr>
<td>Sautéed Portobello mushrooms and caramelised baby onions, English mustard mash, dressed cabbage with lima beans and roasted root vegetables</td>
</tr>
<tr>
<td>Slow-roast pork belly</td>
</tr>
<tr>
<td>Celeriac and pear mash, bacon carrots, broccoli florets and sage gravy</td>
</tr>
<tr>
<td>Maple-brined and braised brisket of beef</td>
</tr>
<tr>
<td>Carrot purée, mustard mashed potato and watercress (gf)</td>
</tr>
<tr>
<td>Duo of lamb</td>
</tr>
<tr>
<td>Mint-infused shoulder of lamb, spiced lamb rump, Bombay potato, carrot and coriander purée, nutmeg-scented spinach and a light curry sauce (gf)</td>
</tr>
<tr>
<td>Smoky cod cassoulet</td>
</tr>
<tr>
<td>Seared cod on a bean, vegetable and tomato cassoulet topped with herb bread crumbs served with lemon and garlic mayonnaise</td>
</tr>
<tr>
<td>Stilton-crusted fillet of beef</td>
</tr>
<tr>
<td>Dauphinoise potato, broccoli and pea purée, asparagus and baby carrot bundle and port wine sauce</td>
</tr>
</tbody>
</table>
Vegetarian and vegan main courses

**Aubergine, courgette and lentil cannelloni**
Served with butternut purée, tenderstem and chilli tomato sauce (vg, gf)

**Smoked tofu, charred spring onion and pak choi**
Served with wholegrain rice and a teriyaki sauce (vg)

**Sweet potato and toasted seed parcel**
With roasted baby carrots, spinach and creamy turmeric sauce (v)

**Spinach and ricotta gnocchi**
Olive oil and rocket (v)

**Roasted red pepper and spinach frittata**
Orange and mixed leaf salad (v)

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**Desserts**

**Crème brûlée**
Blueberry macaroon, almond sponge and mini blueberry meringues

**Blackberry mousse**
Crème patisserie, dusted meringue, salted caramel pearls and raspberry dome

**Salted caramel cannelloni**
Raspberry macaroon, salted caramel sauce

**Lemon tart**
Raspberry quenelle and fresh raspberries finished with lemon balm

**Chocolate and orange tart**
Charred orange and raspberry coulis (vg, gf)

**Lemon cheesecake**
With a mint crisp and raspberry curd (v, gf)

**Yoghurt pannacotta**
Blueberry macaroon, mango purée and coconut crumble

**Trio of fruit desserts**
Lemon bavarois slice, strawberry mousse dome and forest fruit tartlet

**Orange posset**
Pink grapefruit, raspberry sponge and blood orange coulis

**Vanilla cheesecake**
Strawberries, ginger crumb, strawberry gel and lemon balm

**Treacle and apple tart**
Finished with lemon-scented soya yoghurt (vg)
Street Food

Minimum order 50

Please choose from the menu options below. We recommend that you choose at least one vegetarian option. The team will be happy to advise you on an outdoor location for your street food event.

<table>
<thead>
<tr>
<th>Cost per person</th>
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</thead>
<tbody>
<tr>
<td>£9.00</td>
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<tr>
<td>£12.00</td>
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<tr>
<td>£4.00</td>
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</tbody>
</table>

Selection of two Street Food items
Selection of three Street Food items
Additional one item

British
Slow-cooked pulled pork shoulder
A sourdough bun with sage and onion stuffing and apple sauce
Pork sausage and pease pudding bap
Three succulent sausages on a sourdough bun with pease pudding

Asian and Middle Eastern
Satay chicken burger
Marinated chicken fillet on a brioche bun topped with shredded cucumber and pickled red cabbage

Indian wrap
Succulent marinated chicken or Bombay potato (vg) with crisp salad, tamarind and raita wrapped in a flour tortilla, delicately spiced with cumin, turmeric and fenugreek

Sri Lankan curry
Chicken curry or pumpkin curry (v) topped with carrot, cucumber, coriander, shaved coconut with a hint of green chillies, served with flat-bread

Shawarma
Marinated chicken or pea and mint falafel (vg) topped with hummus, grated carrot and pickled cucumber and beetroot wrapped in khobez bread

North American
BBQed chicken drumsticks (gf)
Three drumsticks served with coleslaw
Pulled beef chilli (gf)
Flavoured with our own special blend of spices, served with nachos, guacamole and sour cream

Five bean chilli (gf, vg without the cream)
Served with nachos, guacamole and sour cream

Slow-cooked BBQ pulled pork in hot Boston beans served in a brioche bun

Caribbean
Jerk-marinated chicken
With rice and peas and slaw
Brown stew vegetables (vg)
With rice and peas and slaw

Why not try our taster menu?
Choose 5 smaller sized dishes (including 2 vegetarian options) from the options, so that everyone has a taste of each dish.

£15.50
Grill

Burgers

£3.50 per person

Minimum spend £500 for food only
Available May – September. Please talk to a member of the team regarding suitable outdoor locations for your event. If you require vegetarian or vegan options, please talk to a member of the team when placing your order.

100% beef burger in a brioche bun (Halal available on request)
100% plant 0% cow burger in a brioche bun (vg)

Accompanied by sliced Cheddar cheese, fried onion, burger relish, tomato ketchup and mayonnaise

Why not add

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shredded iceberg, sliced tomatoes, sliced red onion and coleslaw</td>
<td>£1.00</td>
</tr>
<tr>
<td>Halloumi, aubergine, courgette and pepper skewers with smoked garlic oil dressing (v)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Mediterranean vegetable and falafel skewers flavoured with rose-petal harissa (vg)</td>
<td>£2.50</td>
</tr>
<tr>
<td>Giant hot dog in a crispy baguette</td>
<td>£2.50</td>
</tr>
<tr>
<td>Marinated grilled chicken skewers: choose either tandoori, Mediterranean or piri piri spices (Halal, gf)</td>
<td>£2.50</td>
</tr>
<tr>
<td>One of the Street Food options</td>
<td>£4.00</td>
</tr>
</tbody>
</table>
Whether you’re ready to make your booking, looking for advice or have a question, the team are waiting to help you create the perfect event. Talk to us today.

Telephone: 0121 415 8400
Email: conferencesandevents@contacts.bham.ac.uk