



Menus

August 2019 – July 2020

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

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

Breakfast



Minimum order 10

Please make your selection	Cost per person
Morning fuel Freshly-brewed Fairtrade coffee and tea A selection of freshly baked mini croissants, pains au raisins and pains au chocolat (v) 2 per person	£4.40
Ready, steady, go 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	£5.85
Fresh fruit and yoghurt Sliced seasonal fruit with thick honey yoghurt dip (v) serves 4 Sliced seasonal fruit with thick honey yoghurt dip (v) serves 10	£7.00 per platter £12.00 per platter

Refreshments

Hot Drinks	Cost per person
Freshly-brewed tea and coffee Fairtrade ground coffee and tea served in flasks	£2.25
Herbal tea and hot chocolate Selection of herbal tea infusions, hot chocolate sachets and hot water	£2.25

Why not add

Biscuit selection, including gluten-free options	£0.75
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Cold Drinks	Cost
Mineral water in a glass bottle 1 litre A choice of still or sparkling	£3.85 per bottle including VAT
Bottle of water 500ml A choice of still or sparkling	£1.45 per bottle including VAT
Orange or Apple juice Still	£3.75 per jug including VAT
Bottled soft drinks 500ml bottle Diet Coke, Coke, Sprite and Fanta	£1.60 per bottle including VAT





Sweet treats

Platters Cost per platter

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

Individual cakes and treats Cost per person

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

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-crust 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)**

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)**

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)**



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

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

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

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

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)**

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

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 crudité 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

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 a olive oil dressing (vg, gf)

Bulgur wheat, fresh mint, parsley, spring onion, vine-ripened 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

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)**

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 a 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.



Standard options

£3.65 per person

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

Sliced Wiltshire gammon ham

Roast chicken salad

Roast turkey, stuffing and cranberry

Chicken and sweetcorn mayonnaise

Tuna mayonnaise and cucumber

Sliced Cheddar **(v)**

Sliced Cheddar and pickle **(v)**

Chilli cheese **(v)**

Egg mayonnaise and cress **(v)**

Onion bhaji and mango chutney **(vg)**

Falafel, spinach and red pepper tahini dressing **(vg)**



Premium options

£4.50 per person

*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)**

Wrap bite platters *serves 5*

£24.00 per platter

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

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 *(Minimum order 20)* £4.20 per person

Freshly prepared chef's soup of the day **(vg, gf)**
Served in a mug, with mixed crusty rolls

Hot delivered pizzas *minimum order 10, maximum 120* £7.80 per pizza

Available Monday to Friday 4.00pm – 8.00pm
please provide 3 working days' notice

Individually boxed 10" pizzas, delivered to your event hot and ready to eat

Please choose from:

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

Packed Lunch *minimum order 4* Cost per person

Silver £6.00

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 £6.60

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)**

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

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

Nibbles

- Crisps and nachos £1.00
- Bowls of mixed olives £1.25
- Root vegetable crisps £1.15
- Cheese straws £1.00

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

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

Cost per person

Paprika chicken supreme

£30.00

Chorizo and vegetable risotto and spicy tomato dressing **(gf)**

Spiced chicken ballotine

£30.00

Sticky saffron rice, garlic-roasted tomato, panache of green beans, lima beans, sugar snaps and a creamy coconut sauce **(gf)**

Pressed pork with fennel seeds and mustard

£30.00

Wilted spinach and red chard, roasted root vegetables, wholegrain mustard mash, apple purée and red wine sauce

Garlic and thyme marinated chicken breast

£32.00

Sage and onion crumb, fondant potato, swede purée scented with horseradish, tenderstem and red wine jus

Pressed lamb shoulder

£32.00

Creamed potatoes, minted pea purée, rustic roasted carrots, cabbage and leeks and rosemary gravy **(gf)**

Braised blade of beef

£32.00

Sautéed Portobello mushrooms and caramelised baby onions, English mustard mash, dressed cabbage with lima beans and roasted root vegetables

Slow-roast pork belly

£32.00

Celeriac and pear mash, baton carrots, broccoli florets and sage gravy

Maple-brined and braised brisket of beef

£34.00

Carrot purée, mustard mashed potato and watercress **(gf)**

Duo of lamb

£35.00

Mint-infused shoulder of lamb, spiced lamb rump, Bombay potato, carrot and coriander purée, nutmeg-scented spinach and a light curry sauce **(gf)**

Smoky cod cassoulet

£36.00

Seared cod on a bean, vegetable and tomato cassoulet topped with herbed breadcrumbs served with lemon and garlic mayonnaise

Stilton-crusting fillet of beef

£37.50

Dauphinoise potato, broccoli and pea purée, asparagus and baby carrot bundle and port wine sauce

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)**



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.

	Cost per person
Selection of two Street Food items	£9.00
Selection of three Street Food items	£12.00
Additional one item	£4.00

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 bap with pease pudding

European

- Lamb kofta kebab
in a soft pitta bread with pickled red cabbage, mint, coriander and spiced yoghurt
- Bratwurst sausage
The German classic, cooked with onions, served in a crisp baguette with curry sauce and German mustard
- Patatas bravas **(vg)**
Crispy potato topped with spicy tomato sauce, vegan aioli and fresh herbs

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, £15.50 so that everyone has a taste of each dish.



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

Shredded iceberg, sliced tomatoes, sliced red onion and coleslaw	£1.00
Halloumi, aubergine, courgette and pepper skewers with smoked garlic oil dressing (v)	£2.50
Mediterranean vegetable and falafel skewers flavoured with rose-petal harissa (vg)	£2.50
Giant hot dog in a crispy baguette	£2.50
Marinated grilled chicken skewers: choose either tandoori, Mediterranean or piri piri spices (Halal, gf)	£2.50
One of the Street Food options	£4.00





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**

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