



UNIVERSITY OF
BIRMINGHAM
UK | DUBAI

CAMPUS EVENT MENUS

From January 2022
New menus, fresh flavours

**FOOD
FELLOWS**

PURVEYORS &
STORYTELLERS

**WHETHER YOU ARE ORGANISING AN
ACADEMIC CONFERENCE, FORMAL DINNER
OR EVEN AN OUTDOOR FESTIVAL, OUR
MENUS OFFER A WIDE RANGE OF CHOICES
WHATEVER YOUR EVENT.**



HOW TO ORDER

1. SELECT THE FOOD AND DRINK FOR YOUR EVENT
at least 15 working days prior to 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!

Campus bookings minimum spend: weekdays £150, weekends: please speak to a
member of the team for details

Where applicable prices are exclusive of VAT.

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

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

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

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

OPTION 4 £20.00 per platter 🍴

SLICED FRUIT PLATTER VG

FINGER BUFFETS

Create your own bespoke buffet.

Step 1: Select your sandwich preference

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



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

£4.50 per person 🍴

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 £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.

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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 quiche 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 🍴

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

MENU 1 £20.00 per person 🍴

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



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

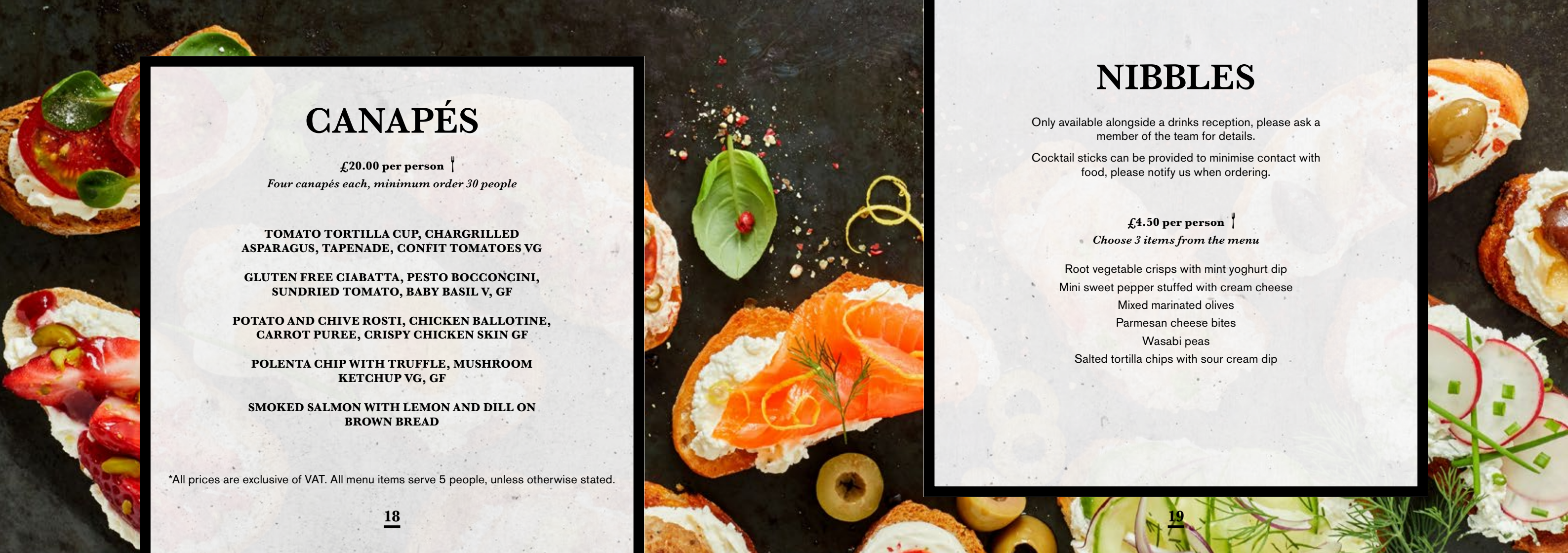
VANILLA CHEESECAKE V 🍴🍴

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.



CANAPÉS

£20.00 per person 

Four canapés each, 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**

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

NIBBLES

Only available alongside 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.

£4.50 per person 

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, 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, 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

CIDER-BRAISED PORK BELLY, PULLED PORK CROQUETTE £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 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

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



DESSERTS

INCLUDES COFFEE, TEA AND PETIT FOURS £8.50 per person

STICKY TOFFEE PUDDING V

spiced dates, butterscotch sauce and crème fraîche

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

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

FLEX YOUR FOOD CHOICES

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

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.

COLD DRINKS

1 LITRE ORANGE OR APPLE FRUIT JUICE £3.75

1 LITRE BOTTLE OF STILL OR SPARKLING WATER* £3.85

500ML BOTTLE OF STILL OR SPARKLING WATER* £1.50

*Cold drinks are inclusive of VAT

WHO ARE FOOD FELLOWS?

FOOD FELLOWS is responsible for the delivery of all food and beverage on campus and the Exchange 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.

**FOOD
FELLOWS**

PURVEYORS &
STORYTELLERS

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.

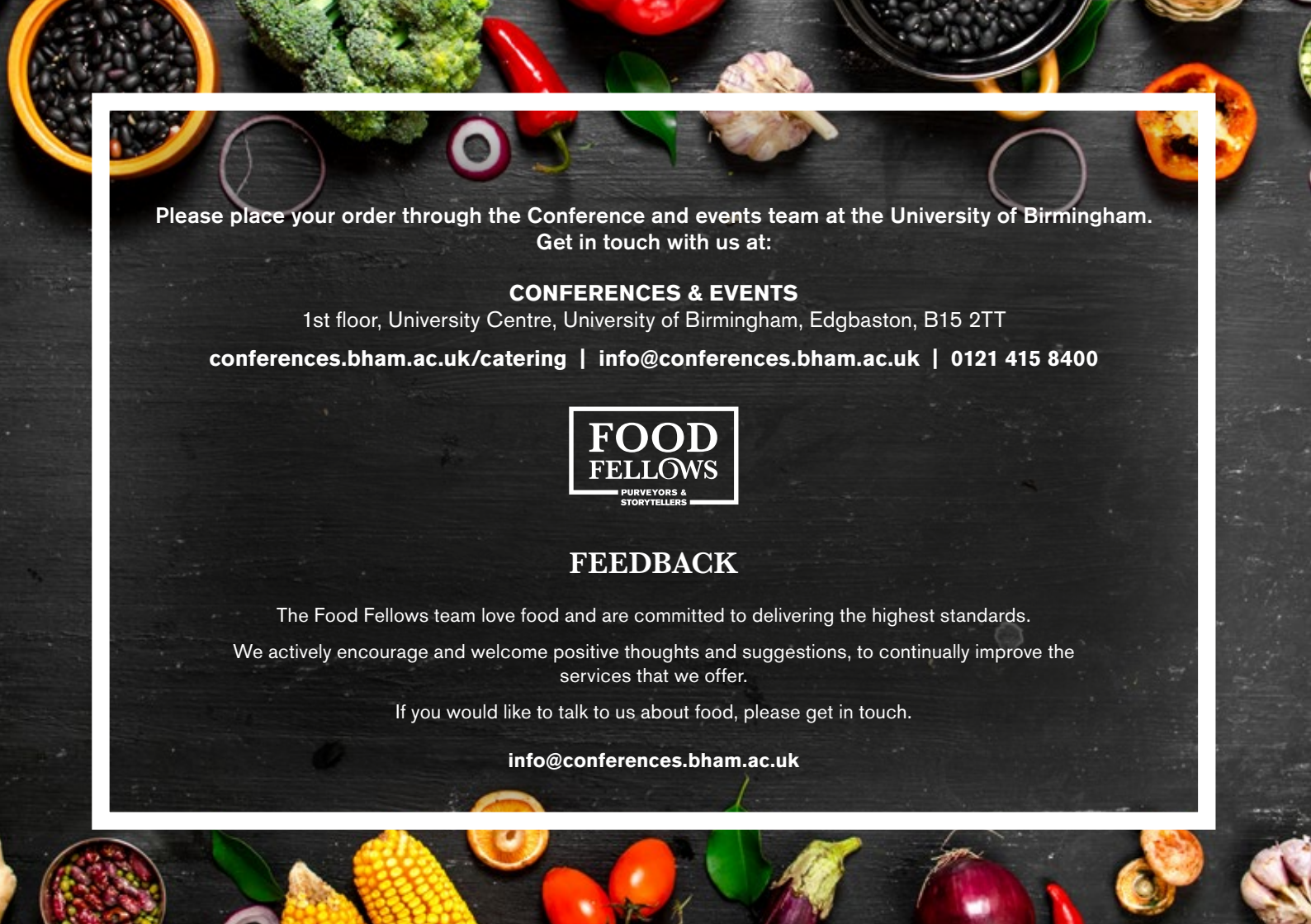
AUTHENTIC

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.

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.

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



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