



UNIVERSITY OF  
BIRMINGHAM  
UK | DUBAI

# EVENTS MENU

CONFERENCES  
& EVENTS



# MENUS FOR EVERY TASTE

Whether you are organising an academic conference, drinks reception or formal dinner, we offer a fantastic range of delicious choices.

## HOW TO ORDER

1

### CHOOSE FOOD AND DRINK FROM OUR MENUS

*Please order 15 working days before your event*

2

### SPEAK TO A MEMBER OF THE CONFERENCES & EVENTS TEAM ABOUT ALL YOUR EVENT DETAILS (timings, special diets, etc.)

*by emailing [info@conferences.bham.ac.uk](mailto:info@conferences.bham.ac.uk) or contact 0121 415 8400.*

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### SIT BACK AND ENJOY!

CONFERENCES & EVENTS WILL ARRANGE THE REST.

Your order will need to meet the minimum spend of £150 on weekdays. For any weekend bookings, please speak to a member of the team.

**Where applicable prices are exclusive of VAT.**

Although we have excellent food hygiene standards and keep food containing allergens away from non-allergenic food our kitchens are not a completely allergen free environment.

If you have any allergen or dietary requirements please inform us at the point of ordering.

V = Vegetarian | Vg = Vegan | NGCI = Non-Gluten Containing Ingredients | H = Halal

## BREAKFAST

A selection of pastries, baked goods and breakfast sandwiches, will get your morning off to the perfect start.

*Served from 8.30am to 11.30am*

Minimum order of 10 required.

### GREEK YOGHURT POTS (V)

choose from a selection of delicious toppings  
(minimum applies to per topping):

Forest fruits compote with granola

Mixed nuts drizzled with maple syrup

Fresh pineapple drizzled with mango puree

£3.95 per pot

### FRESH FRUIT POTS (V)

a selection of seasonal fresh fruits

£3.95 per pot

### MANGO AND PINEAPPLE FRUIT POT (V)

freshly diced mango and juicy pineapple

£3.95 per person

### DANISH PASTRIES (V)

a selection of sweet, nutty and spiced butter mini pastries

£3.95 per person  
(serves 2 each)

### MUFFINS (V)

a selection of fruit, chocolate and nutty muffins

£3.95 per person

### CROISSANTS (V)

a selection of traditional chocolate or nut-filled croissants

£3.95 per person

### DOUGHNUTS (V)

a selection of iced ring, fruit-filled and sugared doughnuts

£3.95 per person



# REFRESHMENTS

**Fuel up and enjoy a cup of coffee, tea or refreshing cold drink.**

## BREAKFAST SANDWICHES

All breakfast sandwiches require minimum order of 10 per filling.

\*Only available in select venues. Please check when placing your order.

**Choose from a selection of hot or cold fillings**

### HOT FILLING OPTIONS

all served in a ciabatta roll

Smoked bacon

Herby pork sausage

Herb omelette (V)

Grilled tomato and avocado (Vg)

### COLD FILLING OPTIONS

Smoked salmon and cream cheese on a multi-seed bagel

Freshly baked croissant filled with smoked ham and Gruyère cheese

Mozzarella and tomato served in buttered croissant (V)

**£4.95  
per sandwich\***

## HOT DRINKS

### TEA AND COFFEE

Fairtrade coffee and tea served in flasks

**£2.70 per person**

### HERBAL TEA

selection of herbal tea infusion, and hot water

**£2.70 per person**

### BISCUITS (V)

an assortment of biscuits

Gluten-free available on request

**£0.85 per person**

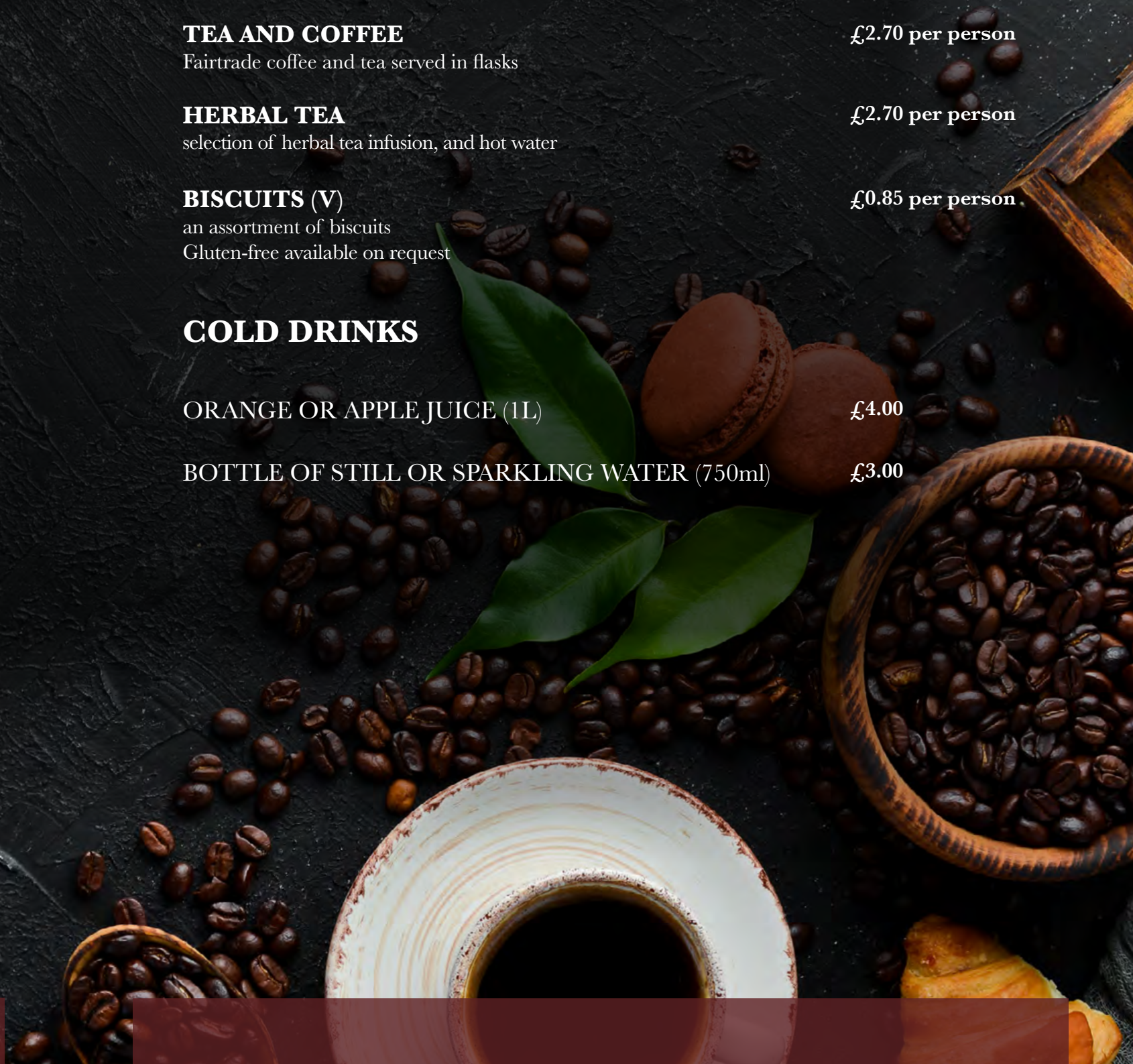
## COLD DRINKS

ORANGE OR APPLE JUICE (1L)

**£4.00**

BOTTLE OF STILL OR SPARKLING WATER (750ml)

**£3.00**





# SANDWICH PLATTERS

Choose our delicious handmade sandwich platters, ideal for meetings, large conferences or for a light working snack.

*Served from 11.00am to 5.00pm*

## SANDWICH PLATTERS

**£30**  
per platter (Serves 5)

MEAT PLATTER

SEAFOOD PLATTER

VEGETARIAN PLATTER (V)

## ROLL PLATTERS

**£18**  
per platter (Serves 3)

MEAT ROLLS PLATTER (NGCI)

VEGETARIAN ROLLS PLATTER (NGCI)

VEGAN PLATTER (VG)

HALAL PLATTER (H)



# FINGER BUFFET

Dig into a tasty selection of finger foods and nibbles.

*Served from 11.00am to 5.00pm*

All finger buffet menus require minimum order of 10.

Please select ONE menu for all guests. Specific dietary or allergen requirements can be accommodated.  
You will need to notify your event coordinator upon placing your order.

## BUFFET 1

**£20**  
per person

Selection of sandwiches and wraps

Piri-piri chicken skewers and pico de gallo salsa (H)

Sundried tomato and feta quiche (V)

Falafel bites and red pepper hummus (V) (NGCI)

Panko-coated king prawns

Vegetable samosa and sweet chilli dip (Vg)

Mixed leaf salad (Vg) (NGCI)

Creamy coleslaw (Vg) (NGCI)

## BUFFET 2

**£20**  
per person

Selection of sandwiches and wraps

Tandoori chicken skewer (H)

Cherry tomato and bocconcini skewer and pesto dip (V) (NGCI)

Cauliflower pakora and sweet chilli dip (Vg) (NGCI)

Smoked salmon and chive quiche

Crispy vegetable gyoza and tamari dip (Vg)

Mixed leaf salad (Vg) (NGCI)

New potato salad (Vg) (NGCI)

## BUFFET 3

**£20**  
per person

Selection of sandwiches and wraps (Vg)

Falafel bites and red pepper hummus (Vg) (NGCI)

Vegetable samosa and mango chutney dip (Vg)

Cauliflower pakora and a mint and green chilli chutney dip (Vg) (NGCI)

Crispy vegetable gyoza and tamari dip (Vg)

Grilled Mediterranean vegetables and black olive tapenade (Vg) (NGCI)

Mixed leaf salad (Vg) (NGCI)

Creamy coleslaw (Vg) (NGCI)



# SUSHI PLATTERS

Switch things up with our tasty sushi platters.

*Served from 11.00am to 5.00pm*

## MIXED SUSHI

### Serves 6

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

£47.50  
per platter

## VEGAN SUSHI (Vg)

### Serves 6

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

£42  
per platter



# SWEET TREAT PLATTERS

Indulge in a variety of mini sweet treats with our platters.

*Served from 11.00am to 5.00pm*

## OPTION 1 (V)

### Consists of 20 pieces

Mini jam doughnuts  
Mini chocolate twists  
Flapjack bites  
Oatmeal and raisin cookie

£30  
per platter

## OPTION 2 (Vg)

### Consists of 20 pieces

Super granola  
Sir Choc-A-Lot chocolate cake  
Ultimate carrot cake  
Blueberry Bakewell

£30  
per platter

## OPTION 3 (V)

### Consists of 20 pieces

Trifle muffin  
Gingerbread muffin  
Chocolate crunch muffin

£30  
per platter

## OPTION 4 (Vg)

### Serves 5

Sliced fresh fruit

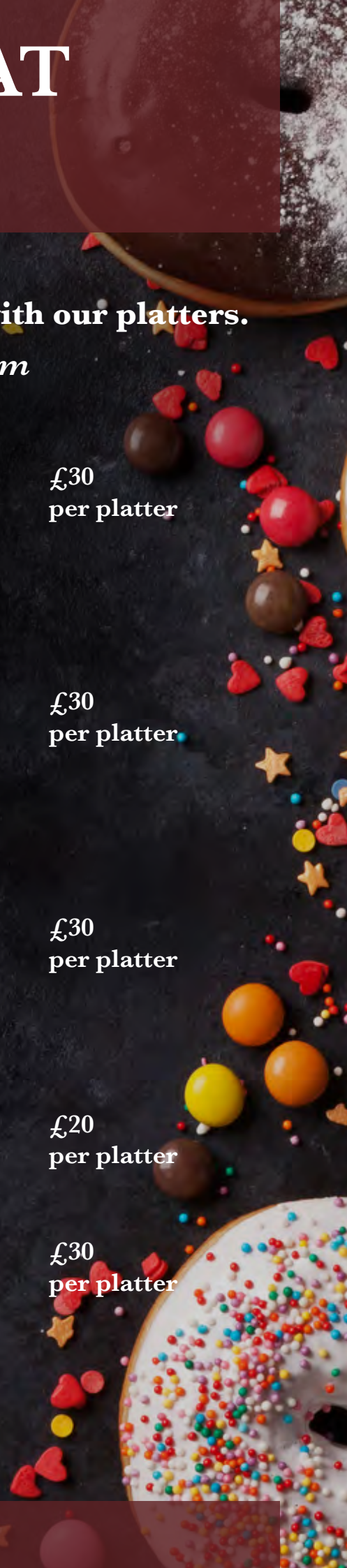
£20  
per platter

## OPTION 5

### Consists of 14 pieces

Ultimate brownie (V)  
Billionaire shortcake (V)  
Blueberry Bakewell (Vg)  
Super granola (Vg)

£30  
per platter





# HOT AND COLD FORK BUFFET

**Enhance your delegates' conference experience with our delicious selection of buffets.**

*Served from 11.00am to 5.00pm*

Please select ONE menu plus ONE dessert for all guests. Specific dietary or allergen requirements can be accommodated. You will need to notify your event coordinator upon placing your order.

## HOT FORK BUFFET

All hot fork buffet menus require minimum order of 30.

### Choose one menu

#### MENU 1

Chicken balti, raita and mango chutney dip  
Mushroom and butterbean stroganoff **(Vg)** **(NGCI)**  
Basmati rice **(Vg)** **(NGCI)**  
Tossed mixed salad **(Vg)** **(NGCI)**  
Poppadoms **(Vg)**

£25  
per person

#### MENU 2

Fisherman's Pie, creamy mash, parsley and cream sauce  
Roasted vegetable lasagne **(Vg)**  
Hot buttered new potatoes **(NGCI)**  
Tossed mixed salad **(Vg)** **(NGCI)**  
Garlic ciabatta **(V)**

£25  
per person

#### MENU 3

Slow-braised shoulder of lamb hot pot, melting onions and crispy potato topping **(NGCI)**  
Spiced squash, capsicum and chickpea tagine, apricots and preserved lemon **(Vg)** **(NGCI)**  
Mint and parsley couscous **(Vg)**  
Tossed mixed salad **(Vg)** **(NGCI)**  
Sliced focaccia **(V)**

£25  
per person

## COLD FORK BUFFET

All cold fork buffet menus require minimum order of 30.

### Choose one menu

#### MENU 1

Chicken marinated in tikka spices, drizzled with coriander yoghurt **(H)**  
Broccoli and brie quiche **(V)**  
Long-grain and wild rice mixed with roasted vegetables and fresh herbs **(Vg)** **(NGCI)**  
Tossed mixed salad **(Vg)** **(NGCI)**  
Sliced focaccia **(V)**  
Creamy coleslaw **(V)** **(NGCI)**

£25  
per person

#### MENU 2

Rare roast beef, rocket and horseradish roulade  
Charred vegetable antipasto **(V)** **(NGCI)**  
Rice noodles and vegetable salad **(V)** **(NGCI)**  
Tossed mixed salad **(Vg)** **(NGCI)**  
Three bean salad **(Vg)** **(NGCI)**  
Sliced focaccia **(V)**

£25  
per person

## DESSERT

### Choose one option

#### ETON MESS **(V)**

vanilla cream, seasonal berries and meringue shards

#### CHOCOLATE BROWNIE MOUSSE **(V)**

velvety chocolate mousse with chunks of chocolate brownie

#### VANILLA CHEESECAKE **(V)**

vanilla cheese topped with forest fruits and an oat crumble

#### FRESH FRUIT POTS **(V)** **(NGCI)**

seasonal fresh fruit



# SHARING PLANKS

**Make your event the talk of the town with our range of sharing planks. Each plank serves 10.**

*Served from 11.00am to 5.00pm\**

\*Only available in select venues. Please ask when placing your order.

## ITALIAN ANTIPASTA

Aassortment of Italian meats; bresaola, prosciutto and salami, along with marinated artichokes, balsamic onions, pesto-marinated bocconcini, sun-blushed tomatoes, mixed olives and focaccia croutons

**£80  
per plank**

## GREAT BRITISH PICNIC

Scotch eggs, organic pork sausage rolls, traditional pork pies and cheddar cheese and onion tart. Including potato and chive salad, beer-pickled onions, traditional smoked salmon and Hovis bread croutons

**£80  
per plank**

## PLOUGHMANS

Cured honey-roast gammon loin, salt beef brisket, mature cheddar cheese chunks, soft boiled hen's eggs and beer-pickled onions. Including cheddar cheese scones, spiced apple chutney, charred English asparagus and crispy white bread

**£80  
per plank**

# FINE DINING

**Perfect for a celebration.**

*Served from 12.00pm-8.00pm\**

\*Only available in select venues. Please ask when placing your order.

**Choose ONE starter, ONE main course and ONE dessert for £45 per person.  
Surcharges apply to some items.**

**Add coffee and petit fours for £3.50 per person.**





# STARTERS

## WHIPPED GOAT'S CHEESE

sweet pickled vegetables, piccalilli gel and salted croûte

*vegan or non-gluten containing alternative available on request*

## BURRATA

honey-roasted figs, toasted pistachio nuts served with sriracha dressing, candied chillies and scallions

*vegan or non-gluten containing alternative available on request*

## CHICKEN CAESAR SALAD (+£2)

charred chicken, baby gem lettuce, soft boiled quails' eggs, served with marinated anchovies, salted croûte and crispy parmesan

## GIN AND TONIC CURED SALMON (+£2)

salmon and dill fishcake, salmon tartare with pickled cucumber and lemon cream cheese

## BEEF FILLET CARPACCIO (NGCI) (+£2)

served with Dijon mustard mayonnaise, baby rocket leaves and crispy pecans

## MEDITERRANEAN VEGETABLE BRUSCHETTA (Vg) (+£2)

sun-dried tomato tapenade, black olive crumb, gazpacho salsa, crispy basil and basil olive oils

## GRESSINGHAM DUCK (NGCI) (+£2)

smooth duck liver and orange parfait, confit duck leg croquette, smoked duck breast ham served with spiced plum chutney and orange gel and sea-salted croûte

# MAIN COURSE

## CORN-FED CHICKEN BREAST (+£2)

confit leg croquette, scallion mash, shallot and bacon fricassee with pea purée

## ROASTED RUMP OF LAMB (+£3.50)

honey-glazed carrots, carrot purée, cavolo nero, fondant potato and redcurrant jus

## BUTTERNUT SQUASH RAVIOLI (+£2) (V)

ratatouille stew, basil oil, parmesan and baby rocket

*vegan alternative available on request*

## CHARRED CAULIFLOWER STEAK (Vg) (NGCI)

vegan cheese Welsh rarebit, soft herb polenta, spiced sultanas and leek fondue

## HONEY AND SOY GLAZED PORK BELLY

pulled pork spring roll, carrot and ginger purée, pommes Anna and sticky spiced red cabbage

## LEMON AND HERB ROASTED TOFU (Vg) (NGCI)

courgette spaghetti and tomato fondue

## ROASTED BEEF FILLET (NGCI) (+£12)

crispy beef cheek, grain mustard mash, charred shallot, forest mushrooms, baby plum tomatoes served with beef jus

## ROAST CHICKEN BREAST (NGCI) (+£2)

pancetta mash, leek fondue, baby leeks, carrot purée and creamy tarragon sauce

## ROAST RACK OF LAMB (+£6)

crispy shoulder, dauphinoise potato, glazed parsnip and minted pea purée

## SEARED FILLET OF SEA BASS (NGCI) (+£3)

buttered Jersey Royal potatoes, green vegetables and lobster bisque

## PAN FRIED GNOCCHI (Vg)

peas, broad beans, green beans, broccoli, chive cream and parmesan.

## ROASTED MEDITERRANEAN VEGETABLE WELLINGTON (Vg)

garlic fondant potato, portobello mushroom, vine tomatoes and creamy green peppercorn sauce

## TRADITIONAL BEEF WELLINGTON (+£13)

thyme roasted fondant potato, creamed spinach, caramelised shallot, glazed-baby carrot and rich port jus



# DESSERTS

## **CHOCOLATE MOUSSE (Vg)**

chocolate fudge sauce, cocoa nib tuile and fudge pieces

## **HAZELNUT DELICE (Vg)**

cocoa cream cheese, sugared hazelnuts served with a caramel sauce and nut brittle

## **CARAMEL PANNA COTTA (Vg)**

toffee sauce, vanilla cream and honeycomb nibs

## **STRAWBERRY MOUSSE TORTE (Vg)**

macerated strawberries, strawberry gel and vanilla cream

## **MANGO AND PASSION FRUIT CHEESE CAKE (Vg)**

mango gel, passion fruit coulis with caramelised pineapple

## **MILLIONAIRE CHOCOLATE TART (Vg)**

toffee sauce, caramel cream and cocoa tuile

## **GINGER AND PEAR TART (Vg)**

ginger poached pear, caramelised pear purée and ginger brandy snap

## **WATERMELON FONDANT (Vg)**

macerated berries, strawberry and mint consommé

# HOT AND COLD BOWLS

**Try out our exclusive range of delicious bowl food, unique to the city centre venue, The Exchange.**

*Served from 5.00pm-8.00pm*

All bowls require a minimum order of 50.  
One of each bowl per person, based on a 3 or 5 bowl selection.

**Choose three bowls for £21.00**

**Choose five bowls for £35.00**

## HOT BOWLS

### **STICKY BEEF BRISKET**

served with grain mustard mash and honey-roast carrots

### **LASHFORD AND SONS' PORK AND CHIVE SAUSAGES**

served with leek mash and a red onion gravy

### **BEER-BATTERED COD FILLET**

served with salt and vinegar chips, mushy peas and tomato ketchup

### **SEARED SCALLOP**

served with prawn risotto, parmesan crumb and chive oil

## COLD BOWLS

### **CHARGRILLED CHICKEN**

served with Caesar salad and a soft-boiled quail egg

### **SEARED DUCK BREAST**

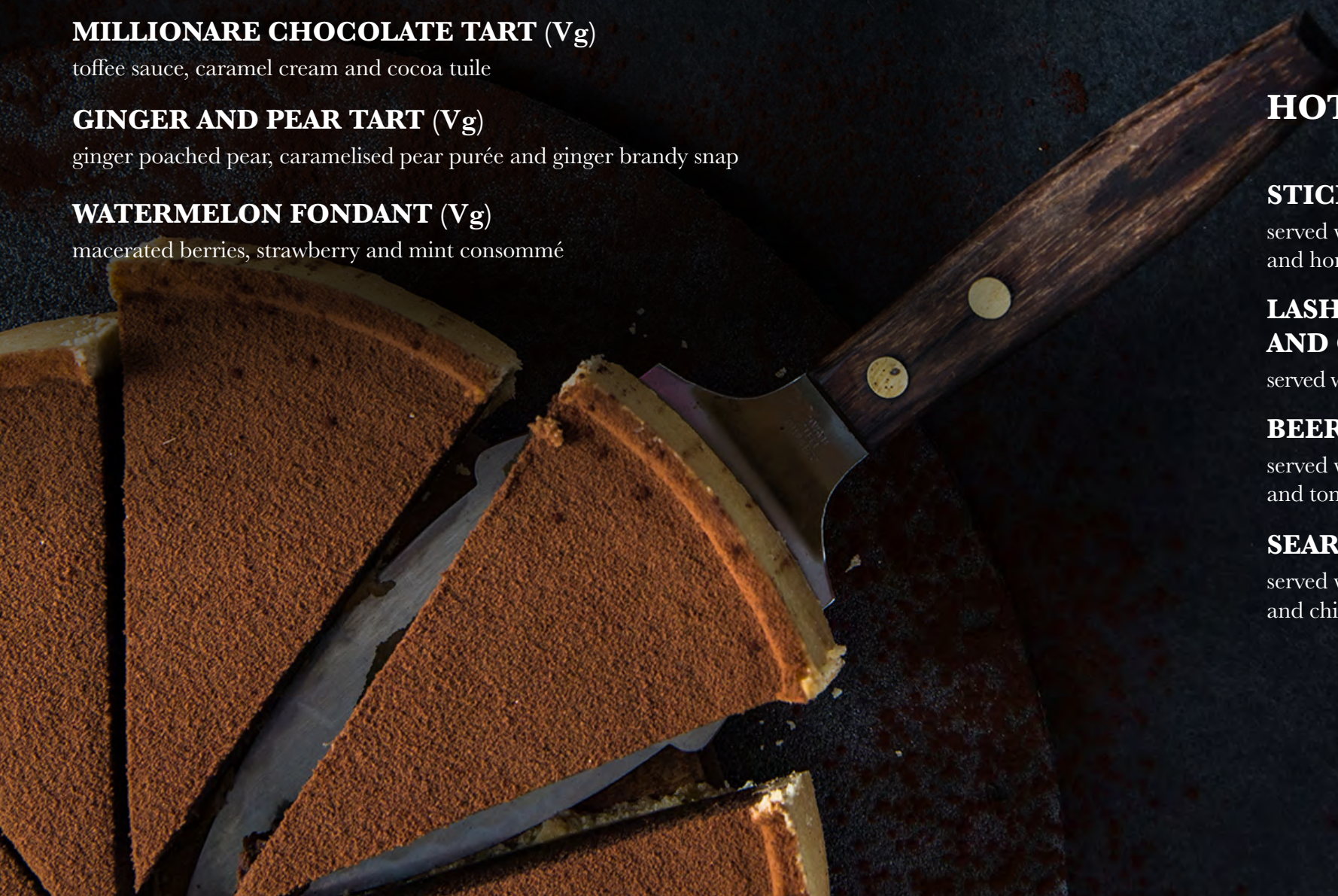
served with watermelon and cashew nut salad and soy and sesame dressing

### **BLACK AND WHITE SESAME-CRUSTED TUNA**

served with papaya and a mango and mint salad

### **PRAWN COCKTAIL**

served with tiger prawns, baby gem lettuce, sun-blushed tomato mayo and cucumber ribbons







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Your event coordinator will be on hand throughout your event to ensure it dazzles from start to finish.

**Get in touch with the team:**

**[info@conferences.bham.ac.uk](mailto:info@conferences.bham.ac.uk)**

**0121 415 8400**

**How did we do?**

We won't take your feedback personally but we promise to take it seriously.

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