

March - November 2026

Dine beneath the *Sun*



UNIVERSITY OF
BIRMINGHAM



The
Exchange

From £60 + VAT

Golden glow menu

Charred golden peach and burrata

Flame-grilled peaches with creamy burrata and honey-thyme drizzle.
Served with toasted sunflower seeds and baby herbs

Golden beet carpaccio

Topped with citrus vinaigrette, microgreens, and edible flowers.
Garnished with toasted pistachios and whipped vegan cheese

Solar roasted cauliflower steak

Thick-cut cauliflower steak marinated in turmeric, lemon,
and smoked paprika, with saffron couscous, charred corn purée
and sunflower seed gremolata

Golden roasted chicken supreme

Chicken breast glazed with turmeric and honey, roasted carrot purée,
charred tenderstem broccoli, sundried tomato emulsion and toasted
sunflower seeds

Saffron and honey panna cotta

Creamy panna cotta infused with saffron and wildflower honey, golden
lemon curd, candied orange peel and sunflower seed brittle

Tea and coffee

Sunshine golden chocolate truffles

Solar flare menu

Fiery charred balti marinated chicken

Accompanied by golden mango purée, pickled radish, coriander cress and onion bhaji crumb

Golden lentil citrus salad and feta cheese

Vegan feta cheese, golden lentils tossed with orange segments, mint, and pomegranate, with a citrus vinaigrette and toasted sunflower seeds

Solar spiced lamb rack

Lamb rack marinated in sun-dried chilli, paprika and citrus zest, with golden beet mash, roasted heirloom carrots and mint oil

Golden saffron risotto

Creamy risotto infused with saffron and citrus zest, grilled asparagus, confit cherry yellow tomatoes and roasted golden beetroot

Sunburst pineapple tarte tatin

Caramelised pineapple tarte tatin with star anise and vanilla, coconut cream and mango gel

Tea and coffee

Sunshine golden chocolate truffles

Luminous luxe menu

Sun-kissed citrus cured salmon

House cured salmon with orange, lemon, and grapefruit zest, salmon and dill fishcake, hot smoked salmon tartare, pickled cucumber, golden citrus crème fraîche

Golden gazpacho of sun-kissed vegetables

Chilled yellow tomato and bell pepper gazpacho. Garnished with avocado mousse, a golden ball of crispy vegan fetta and herbs, micro basil and edible marigold petals

Golden beef tenderloin steak

Herb crusted beef steak with a turmeric and mustard seed crust, sun-dried tomato polenta, sautéed cherry tomatoes, baby onions and thyme jus

Sunburst vegetable Wellington

Puff pastry filled with layers of roasted yellow squash, sweet potato, and golden mushrooms, fondant potato, roasted shallot, tomato saffron reduction and micro herb salad

Golden citrus sun

A delicate orange and lemon mousse encased in a ball of chocolate sunshine, passionfruit curd and charred pineapple edible gold leaf

British cheese board

Golden Cross goats cheese, fiery chilli cheddar, blue stilton, golden quince jelly and sundried tomato chutney

Tea and coffee

Sunshine golden chocolate truffles

Sun Bowl Food

Choose 4 mains and 2 dessert bowls

£47.50

Mains

Birmingham gin and tonic cured Scottish salmon

with cucumber, pink grapefruit and mint salad, juniper berry syrup

Sticky Salt Marsh spring pulled lamb shoulder

with minted Jersey Royal potato salad and English mustard dressing

Summer English heritage tomato salad VE

with charred vegan feta cheese, black olive crumb, golden English rapeseed oil

Golden chicken coronation

smoked chicken bound in Indian spiced mayonnaise, golden sultanas, toasted almonds, apricots, curry oil, crispy onions

English summer green vegetable salad VE

with mint and English rapeseed vinaigrette

Watermelon VE

with vegan feta cheese, toasted pine nuts, pickled ginger and soy dressing

Pickled heritage golden beetroot salad

with English hedgerow blackberries, crumbed stilton blue cheese and candied pecan nuts

Lemon and dill poached Scottish salmon

with pickled cucumber, baby gem lettuce, tomato salsa and crispy capers

Charred English asparagus VE

with lemon and courgette spaghetti, heritage tomato and spring onion salsa

Winterbourne House honey glazed smoked duck breast

with sticky shredded confit duck leg, English orchard apple slaw and Somerset cider apple chutney

Desserts

Pimm's and summer berry trifle

Local strawberry eton mess

Local strawberry compote, Farmer Teds whipped cream, Wild Side strawberry jam and meringue

British summer berry pots

Cadbury Bourneville

dark chocolate mousse

with brownie bites and Farmer Teds whipped cream

Banoffee cheesecake

with Sweetmeat vanilla fudge

Burnt Cambridge cream and English lavender shortbread

Mango and pineapple pots

with passionfruit coulis and toasted coconut flakes

Locally picked strawberries

with black pepper caramel and Cornish clotted cream

VE = Vegan



Canapés

Choose 4

£20.00

Chinese spiced pork belly and mandarin gel

Fillet of beef tartare, black pepper shortbread, horseradish cream

Golden beetroot cured salmon, cream cheese, rye bread croute

Black pudding quail Scotch egg

Teriyaki salmon tartare, wasabi, pickled ginger, crispy cone

Toasted brioche, gruyère and onion cheese sandwich with quince gel

Fillet of spring lamb, curried puy lentils and raita

Pressed ham hock, gherkin, apple gel and scratchings

Gin and tonic cured salmon, salmon caviar, grapefruit gel and crème fraîche

Whipped vegan cheese, pickled beetroot, candy walnut and salted shortbread

Red onion and cider Welsh rarebit tartlet

Additional canapés **£5.00** per person



Local Drinks

Local Beer Packages

All cans 330ml in packs of 12 **£52 per pack**

Bitter Brummie – 4.1%

A classic British bitter brewed with caramel malts to bring a sweet malt flavour and a touch of liquorice, dry hopped with Centennial to add bitterness and notes of soft pine

Gold Brummie – 5.5%

This firm favourite is a collision of British bittering hops and American aroma hops that deliver lashings of resinous pine, and grapefruit, wrapped up in a spicy, voluptuous mouthfeel

Sober Brummie – 0.5%

Brewed exactly like an alcoholic beer and dry hopped with a blend of Citra, chinook, centennial, and mosaic, to give a zingy experience that tantalizes the taste buds

Stirchley Lager – 4.4%

We take British Lager Malt, dry hopped it with pine and citrus resulting in a light, crisp, refreshing lager that'll keep you coming back for more



Birmingham Brewing Company

We've been brewing beer in Stirchley, Birmingham since 2016 creating a selection of quality beers with the best ingredients that all Brummies can drink, enjoy and be proud to put their name to. What's more, all our beers are vegan and gluten free.

Local Wine

White Wine

	ABV%	Price
Penny Black A bouquet of lemon, pear, peach and herbal notes	11.0%	£26
Black Country Gold Delicate, sweet citrus and herbaceous aromas with flavours of apricot, citrus and honey	11.0%	£26
Long Acre A generous bouquet of nectarine, orange blossom and elderflower	11.5%	£26
Bacchus The quintessential English wine, with aromas of lemon, pear and green apple	11.0%	£29
Solaris An elegant bouquet of elderflower, orange blossom and citrus	11.0%	£49
Chardonnay Characterful and elegant, showing a complex bouquet of peach, honey and lemon peel	12.0%	£49

Red

Penny Black Rich notes of plum, violet and sweet spices, completely unlike any other English red blend	12.0%	£26
Pinot Noir Delicate, sweet citrus and herbaceous aromas with flavours of apricot, citrus and honey	12.0%	£49

Rose

English Rose Generous and juicy aromas of strawberry, cranberry, redcurrant and watermelon	11.0%	£26
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Sparkling

	ABV%	Price
Classic Cuvee Warm toasted notes with dessert pears and white peach rounding out the finish	11.5%	£55
Brut Elegant characters, crisp and delicate apple and lemon blended flavours	11.5%	£55
Rose Light, crisp and delicate, this wine has refined aromas of rose petal and redcurrant	11.5%	£55
Red Forward with black cherry and forest fruits this wine has a smooth, yet smoky finish	11.5%	£55

Cocktails

Brummie Ginshine A zesty celebration of Birmingham flavour and spirit. Featuring Birmingham Brewing's Brummie Gin, this cocktail is perfectly balanced with vibrant tangerine syrup and finished with a splash of fizz. Garnished with a fresh slice of orange, its sunshine in a glass	£7
Tequila Sunrise A vibrant classic that's as beautiful as it is refreshing. Smooth tequila meets the sweet tang of orange juice, layered with rich grenadine to create a sunset in a glass, finished with a cherry and orange garnish	£7

Mocktails

Sunset Fizz Raise a glass to Helios with this vibrant mocktail which captures the glow of a summer sunset. Bursting with tangerine flavour and a dash of fizz, it's layered with rich grenadine to create a striking sunset effect. Finished with a slice of orange, this refreshing drink is a toast to golden days and feel-good moments	£4
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Half Penny Green Wine Estate

Established in 1983 and set in the heart of the Severn Valley, Halfpenny Green was one of the early pioneers in the English Wine renaissance and has been investing in and producing great wines ever since. With a full range of multi-award-winning wines, we take both a modern and traditional approach to our wine growing to ensure we achieve the highest quality grapes and in turn the optimum ripeness, acidity and complexity for all our wines.

Drinks

Add that extra sparkle to your event with our fantastic drinks' packages. Choose the perfect package to suit your event.

Our reception packages are limited to a one-hour time slot.

Halfpenny Green, Penny Black white and red wine, Birmingham Brewing Beer and soft drinks **£16.95**

Non-alcoholic wine, Birmingham Brewery beer and soft drinks **£16.95**

Halfpenny Green, Penny Black white and red wine, Birmingham Brewing Beer soft drinks + three nibble choices **£20.95**

Halfpenny Green, Penny Black white and red wine, Birmingham Brewing Beer, beer and soft drinks + four nibble choices **£21.95**

Halfpenny Green, Penny Black white and red wine, Birmingham Brewing Beer and soft drinks + three canapés **£31.95**

Halfpenny Green, Penny Black white and red wine, Birmingham Brewing Beer and soft drinks + five canapés **£39.95**

Upgrade wine to Halfpenny Green Sparkling Brut for **£3.95** per person

Upgrade to premium Halfpenny Green Bacchus white and Pinot Noir for **£3.95** per person

Prices shown are per person.

Water and fruit juice will be provided for soft drinks.

Additional snacks **£2.00** per person.

Alcoholic and non-alcoholic bottled beers will be available as standard.



Nibbles

Marinated mixed olives

briny, herby and colourful, a classic welcome snack

Kettle-cooked potato crisps

thick-cut, extra-crunch crisps in sea salt

Roasted and salted corn

rich, savoury flavour with a toasty finish

Tortilla chips

lightly baked and seasoned with a hummus dip

Mini pretzels

bite-sized and moreish

Pork scratchings

bold, crispy and indulgent; great with beer or sparkling wine

Norimaki

crunchy rice crackers wrapped in savoury roasted seaweed, delivering a perfect balance of salty, umami flavour and crisp texture

Wasabi peas

crisp green peas coated in fiery wasabi for a bold, spicy crunch

Vegetable crisps

thinly sliced root vegetables, lightly seasoned and crisp-fried for a colourful, crunchy snack



For a quote and to discuss your event plans, simply contact a member of our friendly team.

Contact us



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