



UNIVERSITY OF  
BIRMINGHAM

Conferences  
and Events

# Fine dining menu



From lavish three-course meals in the magnificent Great Hall to banquets in The Exchange Assembly Room in the city centre, speak to the team about hosting fine dining events in one of our extraordinary venues.

**All menus are served with tea, coffee and water**

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**V** Vegetarian

**VE** Vegan

**H** Halal



# Green menu

£48  
per person

All dishes on this menu are carbon A-rated. That means considering how each ingredient is farmed, transported and packaged, its carbon dioxide equivalent is less than 500g.

The average UK meal is CO<sub>2</sub>e is 1.7kg.

## Roasted pumpkin hummus <sup>VE</sup>

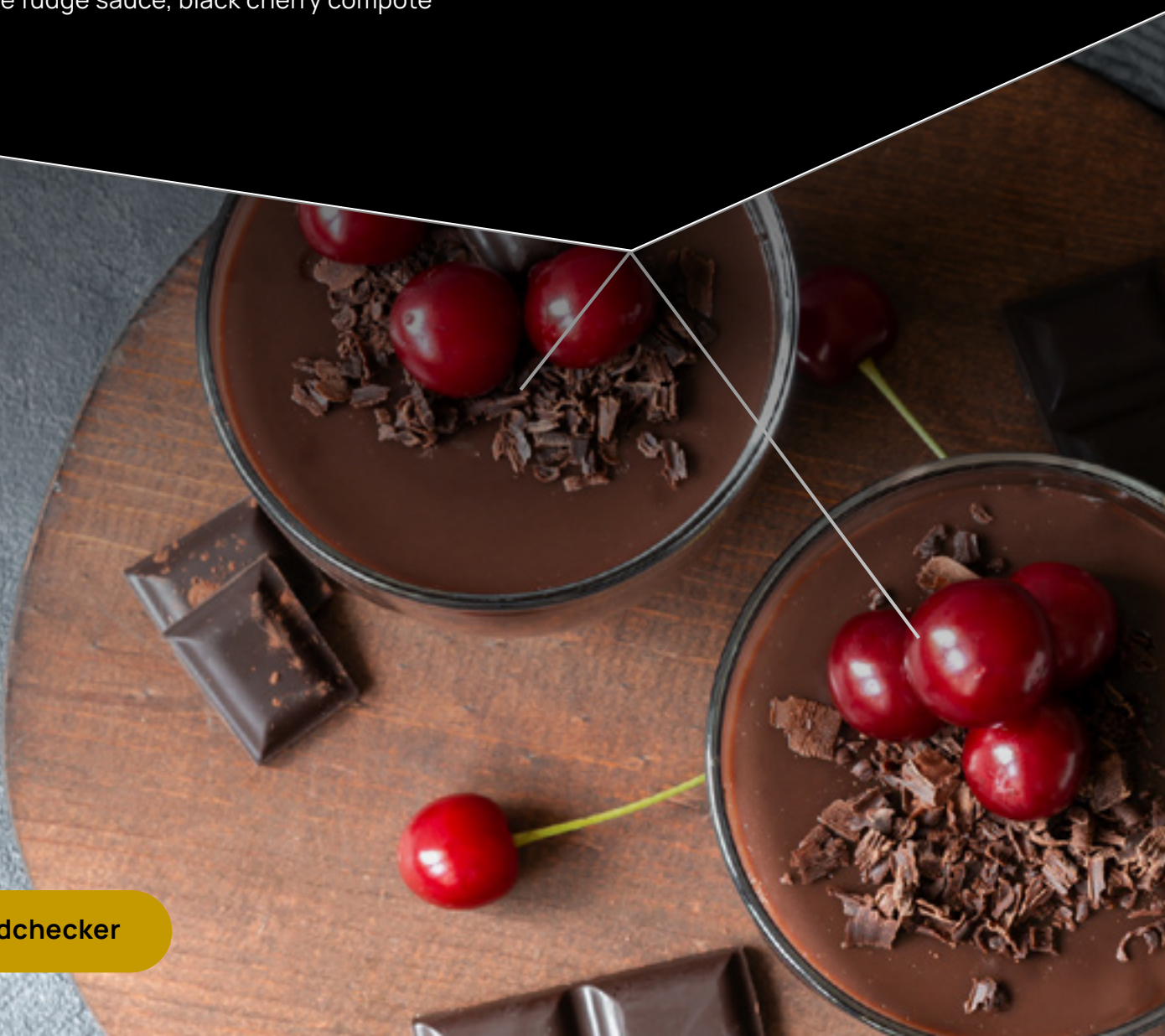
charred vegetables, herb oil, ciabatta croutes and toasted pumpkin seeds

## Cauliflower steak <sup>VE</sup>

apple and raisin purée, cauliflower and coriander quinoa, curry emulsion, carrot and onion bhaji

## Dark chocolate mousse <sup>VE</sup>

chocolate fudge sauce, black cherry compote



Foodchecker

# Silver menu

£50  
per person

## Roasted pumpkin hummus <sup>VE</sup>

charred vegetables, herb oil, ciabatta croûte and toasted pumpkin seeds

## Roasted chicken breast <sup>H</sup>

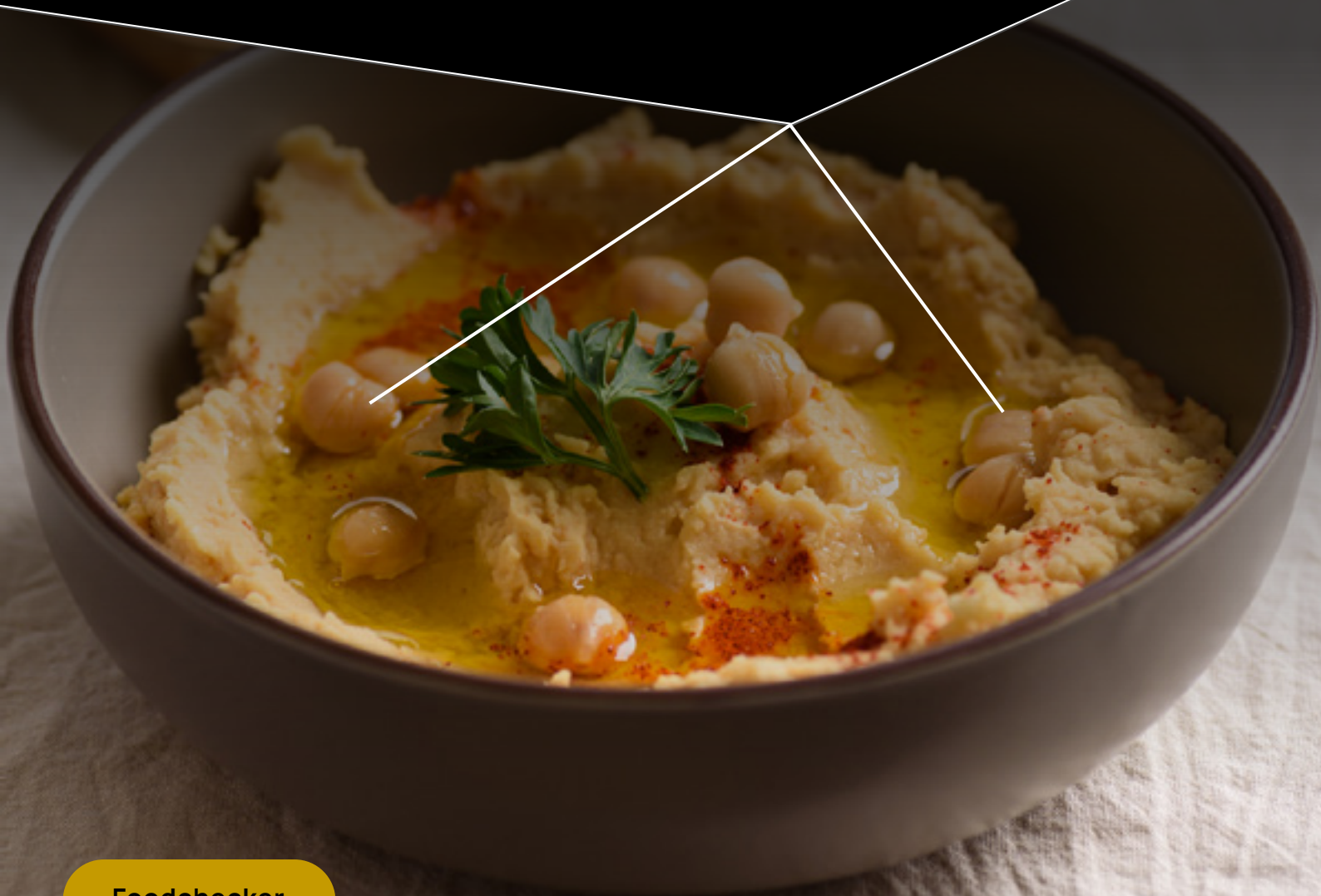
fondant potato, sautéed wild mushroom, sautéed spinach, glazed onions, roasted carrot, red wine jus

## Cauliflower steak <sup>VE</sup>

apple and raisin purée, cauliflower and coriander quinoa, curry emulsion, carrot and onion bhaji

## Black forest torte <sup>VE</sup>

chocolate fudge sauce, raspberry Chantilly



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# Gold menu

£60  
per person

## Ham hock and leek terrine

piccalilli vegetables, pease pudding and thyme croutes

## Bombay potato and cauliflower salad <sup>VE</sup>

onion bhaji crumb and mint raita

## Braised feather blade of beef <sup>H</sup>

celeriac purée, spinach, mushroom ragu and horseradish jus

## Miso-glazed aubergine <sup>VE</sup>

roasted garlic and mushroom ragu, crispy sage and toasted pine nuts

## Golden noir chocolate mousse <sup>VE</sup>

coated in dark chocolate ganache and edible gold on a crisp biscuit base



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# Platinum menu

£70  
per person

## Tandoori-marinated salmon

shellfish and ginger bisque

## Beetroot carpaccio VE

lemon and herb mayo, crispy capers and pickled mustard seed

## Sustainably sourced fillet of venison

braised venison ragu, dauphinoise potato, celeriac purée, charred cabbage, glazed carrot and thyme jus

## Wild mushroom and truffle risotto cake VE

caramelised pearl onion and root vegetable stew in a rich red wine sauce

## Plant-based cherry and apple 'doughnut' VE

cherry and apple mousse coated in dark Belgian chocolate on a crisp base, finished with cherry cream, spiced apple cubes and cherry coulis



Foodchecker



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

## Get in touch with the team:

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## How did we do?

Your feedback helps us improve what we do



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In partnership  
with Food Fellows