



UNIVERSITY OF  
BIRMINGHAM

Conferences  
and Events

# Exclusively at The Exchange



# Bowl food Menu

Try our delicious bowl food range, exclusively available at our city centre venue, The Exchange.

£23.50 3 bowls – 1 hot 2 cold

£36.00 5 bowls – 2 hot 3 cold

Add extra bowls – £7.95 each

## Hot bowls

**Braised featherblade of beef** (H)

served with leek mash and red onion gravy

**Torched seabass**

cauliflower purée, caper and herb salsa

**Chicken balti** (H)

Balti Towers chicken balti and pilau rice

**Nduja arancini** (VE)

arabiatta sauce and lemon aioli

## Cold bowls

**Caesar salad**

with chargrilled chicken and a soft boiled egg

**Prawn cocktail**

Tiger prawns, baby gem, sun blushed tomato mayo and pickled cucumber ribbons

**Broad bean hummus** (VE)

toasted ciabatta, harissa dressing

**Buffalo mozzarella** (V)

heritage tomato, basil and grilled peach

## Dessert bowls

**Dark chocolate mousse** (VE)

hazelnut crumb and a raspberry gel

**Coconut panna cotta** (VE)

ginger crumble and macerated raspberries

**Eton Mess** (V)

with berries, meringues, vanilla cream and a strawberry and basil gel

Foodchecker

(V) Vegetarian

(VE) Vegan

# Helios Menu

Our chefs have created three gorgeous menus inspired by the Helios sculpture at The Exchange from March to November 2026.

The bespoke illuminated installation by artist Luke Jerram, will light up our historic Banking Hall for extraordinary receptions and dining.

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# Golden glow

£60  
per person

## Charred golden peach and burrata <sup>V</sup>

honey-thyme drizzle served with toasted sunflower seeds and baby herbs

## Golden beet carpaccio <sup>VE</sup>

topped with citrus vinaigrette, micro greens, and edible flowers garnished with toasted pistachios, whipped vegan cheese

## Golden roasted chicken supreme

turmeric and honey, roasted carrot purée, charred tenderstem broccoli, pulled chicken potato cake, sundried tomato sauce, toasted sunflower seeds

## Solar-roasted cauliflower steak <sup>VE</sup>

marinated in turmeric, lemon, and smoked paprika, with panko-coated saffron couscous croquette, charred corn purée, and sunflower seed gremolata

## Saffron and golden maple panna cotta <sup>VE</sup>

infused with saffron and maple syrup, golden lemon curd, candied orange peel and sunflower

## Tea and coffee

sunshine golden chocolate truffles

Foodchecker

<sup>V</sup> Vegetarian

<sup>VE</sup> Vegan

# Solar flare

£70  
per person

## Fiery charred balti-marinated chicken and potato cake

mango, orange, pomegranate and pickled radish salad, golden lentil dahl, mango chutney, onion bhaji crumb, toasted sunflower seed

## Sweet potato bhaji VE

mango, orange, pomegranate and pickled radish salad, golden lentil dahl, mango chutney, toasted sunflower seeds

## Solar-spiced lamb rump

marinated in sun-dried chili, paprika, and citrus zest, pulled lamb croquette, roasted golden beet, glazed heirloom carrots, mint and honey juss

## Golden saffron and tomato risotto and mozzarella cake VE

grilled asparagus, confit cherry yellow tomatoes, roasted golden beetroot, herb oil

## Sunburst pineapple tarte tatin VE

star anise and vanilla, toasted coconut mango ice cream, pineapple crisp

## Tea and coffee

sunshine golden chocolate truffles

Foodchecker

V Vegetarian

VE Vegan

# Luminous luxe

£80  
per person

## Sun-kissed citrus-cured salmon

house-cured with orange, lemon, and grapefruit zest, salmon and dill fishcake, salmon rilette, pickled cucumber, golden citrus crème fraîche, golden lemon curd

## Golden gazpacho of sun-kissed vegetables <sup>VE</sup>

chilled yellow tomato and bell pepper gazpacho, garnished with avocado mousse, golden ball of crispy vegan feta and herbs, micro basil, and edible marigold petals

## Golden beef tenderloin steak

a turmeric-and-mustard-seed crust, sun-dried tomato polenta, sautéed cherry tomatoes and baby onions, baby potatoes, pulled beef croquette, tomato and thyme jus

## Sunburst vegetable wellington <sup>VE</sup>

puff pastry filled with layers of roasted yellow squash, sweet potato, and golden mushrooms, sun-dried tomato polenta, sautéed cherry tomatoes and baby onions, with baby potatoes, tomato and thyme jus

## Golden citrus sun <sup>VE</sup>

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

## British cheese board

Golden Cross goats cheese, fiery chilli cheddar, Blue Stilton, golden quince jelly, sundried tomato chutney, sunflower crackers

## Tea and coffee

sunshine golden chocolate truffles

Foodchecker

<sup>V</sup> Vegetarian

<sup>VE</sup> Vegan

# Helios bowl food

£47.50  
per person

Choose 4 mains and 2 dessert bowls

## Mains

### Citrus-cured Scottish salmon

cucumber, pink grapefruit and mint salad,  
juniper berry syrupy

### Sticky saltmarsh spring pulled lamb shoulder

minted Jersey Royal potato salad,  
English mustard dressing

### Summer English heritage tomato salad <sup>VE</sup>

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

### Golden Coronation chicken

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

### English summer green vegetable salad <sup>VE</sup>

with mint and English rapeseed vinaigrette

### Watermelon <sup>VE</sup>

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

### Pickled heritage golden beetroot salad <sup>VE</sup>

with English hedgerow blackberries, crumbed  
Stilton Blue cheese and candied pecan nuts

### Lemon and dill poached Scottish salmon

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

### Charred English asparagus <sup>V</sup>

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 <sup>V</sup>

### Local strawberry Eton Mess <sup>V</sup>

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

### British summer berry pots <sup>VE</sup>

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

### Cadbury Bournville dark chocolate mousse <sup>V</sup>

with brownie bites and Farmer Ted's whipped  
cream

### Banoffee cheesecake <sup>VE</sup>

with sweet vanilla fudge

### Burnt Cambridge cream and English <sup>V</sup>

lavender shortbread

### Mango and pineapple pots <sup>VE</sup>

with passionfruit coulis and toasted coconut  
flakes

### Locally picked strawberries <sup>V</sup>

with black pepper caramel  
and Cornish clotted cream

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# Canapés

£20  
per person

Choose 4

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**Chinese-spiced pork belly, mandarin gel**

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**Fillet of beef tartare**

black pepper shortbread, horseradish cream

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**Golden beetroot cured salmon**

cream cheese, rye bread croute

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**Black pudding quail Scotch egg**

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**Teriyaki salmon tartare**

wasabi, pickled ginger, crispy cone

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**Toasted brioche, local cheddar and onion cheese sandwich** (V)

quince gel

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**Fillet of spring lamb**

curried puy lentils, raita

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**Pressed ham hock**

gherkin, apple gel, scratchings

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**Citrus-cured salmon**

salmon caviar, grapefruit gel, crème fraîche

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**Whipped vegan cheese** (VE)

pickled beetroot, candy walnut, salted shortbread

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**Red onion and cider Welsh rarebit tartlet** (V)

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# Drinks packages

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

Choose from the following (prices per person):

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Halfpenny Green, Penny Black white and red wine, Birmingham Brewing beer and soft drinks	<b>£16.95</b>
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Non-alcoholic wine, Birmingham Brewery beer and soft drinks	<b>£16.95</b>
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Halfpenny Green, Penny Black white and red wine, Birmingham Brewing beer and soft drinks + three nibbles	<b>£20.95</b>
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Halfpenny Green, Penny Black white and red wine, Birmingham Brewing beer and soft drinks + four nibbles	<b>£21.95</b>
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Halfpenny Green, Penny Black white and red wine, Birmingham Brewing beer and soft drinks + three canapés	<b>£31.95</b>
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Halfpenny Green, Penny Black white and red wine, Birmingham Brewing beer and soft drinks + four canapés	<b>£39.95</b>
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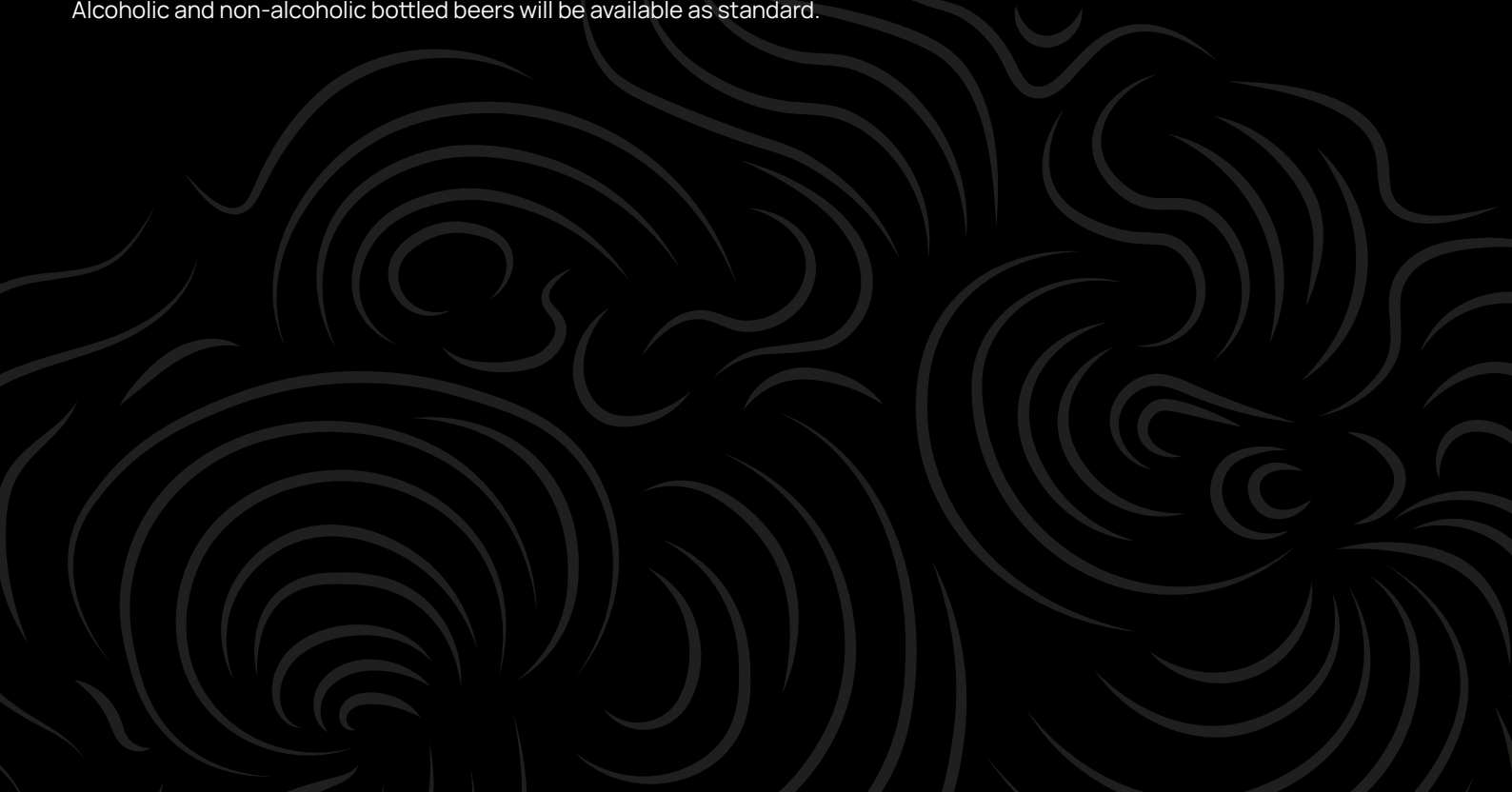
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Upgrade wine to Halfpenny Green Sparkling Brut for **£3.95** per person.

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.



# Local wine menu



## Halfpenny 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.

### Sparkling

#### Classic Cuvée

A honeyed straw colour in the glass; rich and inviting with a refined and refreshing balance on the palate. Warm toasted notes with dessert pears and white peach rounding out the finish, a nod to spending over five years on lees.

ABV% Price

11.0% £55

#### Brut

A classic blend of English varieties, showing a pale gold colour in the glass, with a delicate mousse, and fine, free-flowing bubbles. Pinot Noir brings in elegant characters and mouth feel, Chardonnay adds delicate apple and lemon flavours, and Seyval Blanc keeps the blend crisp and exciting.

11.5% £50

#### Rosé

Pale salmon pink in colour, with fine bubbles, and refined aromas of rose petal and redcurrant. Light, crisp, and delicate, this sparkling wine has been aged for over 18 months in bottle to allow complex flavours of raspberry, strawberry, and brioche to develop.

11.5% £50

#### Red

Forward with black cherry and forest fruits, this wine is lifted by a smooth effervescence on the palate, developing into a delightful, almost smoky finish.

11.5% £50

### White Wine

#### Penny Black

Pale gold in colour, with a bouquet of lemon, pear, and herbal notes. An easy-going wine, with a soft, well-rounded body, medium-dry, and notes of citrus, peach, and fresh-cut grass.

11.0% £26

#### Black Country Gold

Medium gold in colour, with delicate citrus and herbaceous aromas. The palate is well-balanced, with a medium sweetness, which lends itself well to flavours of apricot, citrus, and honey, with a long, fruity finish.

11.0% £26

#### Long Acre

A lovely pale golden straw colour to this wine. Generous bouquet of nectarine, orange blossom & elderflower.

11.5% £26

#### Bacchus

The quintessential English wine, this Bacchus demonstrates a pale gold colour in the glass, and aromas of lemon, pear, and green apple. Refreshing acidity, light-bodied, and complex, offering flavours of lemon zest, apple, pear, and nettle, giving way to a crisp, generous finish.

11.0% £29

#### Solaris

Pale straw in colour, with an elegant bouquet of elderflower, orange blossom, and citrus. Crisp, light, and delicate, with a complexity of flavours. Notes of lemon, white peach, and elderflower give way to a long, mineral finish.

11.0% £49

#### Chardonnay

Characterful and elegant, showing a complex bouquet of peach, honey and lemon peel. Aged in oak barrels.

12.0% £49

## Rosé

### English Rosé

Bright salmon pink in colour, with generous aromas of strawberry, redcurrant and watermelon. Easy drinking and juicy on the palate, with vibrant fruity flavours of cranberry, strawberry, and watermelon.

12.0% £26

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## Red

### Penny Black

Deep ruby in colour, with a rich nose of plum, violet, and sweet spices. Soft tannins, a well-rounded body, and complex flavours of blackcurrant, plum, sweet spice, and forest fruits, giving way to a smooth, generous finish.

12.0% £26

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### Pinot Noir

Ripe, juicy, crunchy red cherries and summery strawberries lead the way, with a gentle vanilla and spice structure supporting in the background.

12.0% £49

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## Cocktails

### Brummie Ginshine

A zesty celebration of Birmingham 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, it's sunshine in a glass.

£7

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### 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

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## Mocktails

### Sunset Fizz

Raise a glass to Helios sunshine with the radiant sunset fizz - a vibrant mocktail that captures the glow of a summer sunset. Bursting with tangerine flavour and a splash of fizz, and layered with rich grenadine to create a striking sunset effect in the glass. Finished with a slice of orange, this refreshing, alcohol-free drink is a toast to golden days and feel-good moments.

£4



# Local beer packages

**330ml cans** Minimum of 10 per option

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## **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

**£4.50**  
each

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## **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

**£4.50**  
each

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## **Sober Brummie | 0.5%**

brewed exactly like an alcoholic beer with a blend of citra, chinook, centennial, and mosaic hops, to give a zingy experience that tantalises the taste buds

**£4.50**  
each

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## **Stirchley Lager | 4.4%**

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

**£4.50**  
each

### **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.



# Nibbles

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## Marinated mixed olives VE

Briny, herby, and colourful, a classic welcome snack

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## Kettle-cooked potato crisps VE

Thick-cut, extra-crunch crisps in sea salt

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## Roasted and salted corn VE

Richer, savoury flavour with a toasty finish

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## Tortilla chips VE

Lightly baked and seasoned, hummus dip

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## Pork scratchings

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

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## Norimaki crunchy rice crackers VE

Wrapped in savoury roasted seaweed, delivering a perfect balance of salty, umami flavour and crisp texture

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## Wasabi peas VE

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

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## Vegetable crisps VE

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

Foodchecker

V Vegetarian

VE Vegan



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



**UNIVERSITY OF  
BIRMINGHAM**

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In partnership  
with Food Fellows