

RESTAURANT

AT BIRMINGHAM COLLEGE OF FOOD



LUNCH MENU

2 Courses £25 | 3 Courses £29

To Begin

PARSNIP

Arancini, Puree, Crisp, Curry Oil

SMOKED SALMON

Herb Scone, Celeriac, Lemon Gel

GOAT'S CHEESE

Beetroot, Salted Caramel, Pear, Walnut

CHICKEN

Mushroom, Tarragon, Burnt Leeks, Grain Mustard Chicken Velouté

To Follow

PORK CUTLET

Date, Creamed potato, Cider Sauce

SPICED LAMB RUMP

Fine Beans, Pomegranate, Apricot, Parmentier Potatoes, Lamb Jus

SEABREAM FILLET

Gnocchi, Parmesan Cream Sauce, Spinach, Sun Dried Tomato

RAVIOLI & TORTELLINI

Butternut squash, Pesto, Alfredo Sauce

[GF] Gluten Free · **[VE]** Vegan · **[V]** Vegetarian

Please speak to a member of our team regarding allergies or dietary requirements.

Why not match your food with something from our extensive wine list?

At University College Birmingham we truly value your custom and support in helping develop our Front of House, Chef and Bakery students. We appreciate your patience and invite you to talk to the students about their courses and career aspirations – in return all we ask is for understanding when things may not go quite right, or when lecturing staff must teach in front of you. Enjoy the experience.

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LUNCH MENU

To Finish

MOCHA PARFAIT

Dark Chocolate Crèmeux, Chocolate sponge, Cocoa Nib Tuille & Cold Brew Ice Cream

PEAR AND FRANGIPANE TART

Poached Pear, Almond Crèmeux, Nut Crumble, Crystallized Almonds & Clotted Cream Ice Cream

FOREST FRUIT AND GIN MOUSSE

Botanical Gin Insert, Streusel, Blackberry Air, Meringue & Raspberry Shard

CARAMEL CHEESECAKE

Honeycomb, Vanilla Tuille, Lemon Verbena & Yoghurt Sorb

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UNIVERSITY
COLLEGE
BIRMINGHAM

RESTAURANT

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DINNER MENU

2 Courses £28 | 3 Courses £32

Snack

To Begin

PARSNIP

Arancini, Puree, Crisp, Curry Oil

SMOKED SALMON

Herb Scone, Celeriac, Lemon Gel

GOAT'S CHEESE

Beetroot, Salted Caramel, Pear, Walnut

CHICKEN

Mushroom, Tarragon, Burnt Leeks, Grain Mustard Chicken Velouté

To Follow

PORK CUTLET

Date, Creamed potato, Cider Sauce

SPICED LAMB RUMP

Fine Beans, Pomegranate, Apricot, Parmentier Potatoes, Lamb Jus

SEABREAM FILLET

Gnocchi, Parmesan Cream Sauce, Spinach, Sun Dried Tomato

RAVIOLI & TORTELLINI

Butternut squash, Pesto, Alfredo Sauce

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DINNER MENU

Pre-Dessert

To Finish

MOCHA PARFAIT

Dark Chocolate Crèmeux, Chocolate sponge, Cocoa Nib Tuille & Cold Brew Ice Cream

PEAR AND FRANGIPANE TART

Poached Pear, Almond Crèmeux, Nut Crumble, Crystallized Almonds & Clotted Cream Ice Cream

FOREST FRUIT AND GIN MOUSSE

Botanical Gin Insert, Streusel, Blackberry Air, Meringue & Raspberry Shard

CARAMEL CHEESECAKE

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