



AUTUMN DINNER MENU

The Season Of Harvest

2 Courses £34 | 3 Courses £38

Snacks

To Begin

PAN-SEARED SOUTH COAST SCALLOPS

Chorizo and Butter Bean Fondue, Almond Persillade

SOFT-CENTRED SCOTCH EGG

Black Pudding, Caramelised Onion Purée, Pickled Apple, Mustard Seed Jus

JOHN DORY GALLIÉRA

Baby Gem, Charred King Oyster Mushroom, Truffle, Parsley Cream

GOAT'S CHEESE FONDANT [V]

Butternut Squash, Buttered Spinach, Chickpea and Pine Kernel Salad,
Pickled Shallots

To Follow

GRILLED SCOTTISH SALMON

Smoked Haddock Bonbon, Smoked Haddock Croquette, Charred Bulbs, Crispy
Kale, Cullen Skink Cream

ROASTED RUMP OF LAMB

Braised Lamb Shoulder Fritter, Sag Aloo, Aubergine Brinjal Pickle, Spiced Roasted
Cauliflower, Balti Jus

VENISON LOIN

Creamed Savoy Cabbage, Sweet and Sour Parsnips, Compressed Pear,
Pommes Dauphines, Sauce Grand-Veneur

WILD MUSHROOM [V]

Puy lentil and Stilton Pithivier, Charred Baby Leeks, Celeriac Purée,
Pickled Walnut, Sage Beurre Blanc

[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.



UNIVERSITY
COLLEGE
BIRMINGHAM

RESTAURANT

AT BIRMINGHAM COLLEGE OF FOOD



AUTUMN DINNER MENU

The Season Of Harvest

Pre-Dessert

To Finish

TART

Egg Custard Tart, Blackberry and Spice

SPONGE

Sticky Toffee Pudding, Toffee and Clotted Cream Ice-Cream

CHOCOLATE

Dark Chocolate & Cherry

MERINGUE

Meringue, Pear and Caramel

SELECTION OF CHEESES [+£3 Supplement]

Cheese Selection, Crackers & Accompaniments

[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.



UNIVERSITY
COLLEGE
BIRMINGHAM



AUTUMN LUNCH MENU

The Season Of Harvest

2 Courses £28 | 3 Courses £32

To Begin

PAN-SEARED SOUTH COAST SCALLOPS

Chorizo and Butter Bean Fondue, Almond Persillade

SOFT-CENTRED SCOTCH EGG

Black Pudding, Caramelised Onion Purée, Pickled Apple, Mustard Seed Jus

JOHN DORY GALLIÉRA

Baby Gem, Charred King Oyster Mushroom, Truffle, Parsley Cream

GOAT'S CHEESE FONDANT [V]

Butternut Squash, Buttered Spinach, Chickpea and Pine Kernel Salad,
Pickled Shallots

To Follow

GRILLED SCOTTISH SALMON

Smoked Haddock Bonbon, Smoked Haddock Croquette, Charred Bulbs, Crispy
Kale, Cullen Skink Cream

ROASTED RUMP OF LAMB

Braised Lamb Shoulder Fritter, Sag Aloo, Aubergine Brinjal Pickle, Spiced Roasted
Cauliflower, Balti Jus

VENISON LOIN

Creamed Savoy Cabbage, Sweet and Sour Parsnips, Compressed Pear,
Pommes Dauphines, Sauce Grand-Veneur

WILD MUSHROOM [V]

Puy lentil and Stilton Pithivier, Charred Baby Leeks, Celeriac Purée,
Pickled Walnut, Sage Beurre Blanc

[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.





AUTUMN LUNCH MENU

The Season Of Harvest

To Finish

TART

Egg Custard Tart, Blackberry and Spice

SPONGE

Sticky Toffee Pudding, Toffee and Clotted Cream Ice-Cream

CHOCOLATE

Dark Chocolate & Cherry

MERINGUE

Meringue, Pear and Caramel

SELECTION OF CHEESES [+£3 supplement]

Cheese Selection, Crackers & Accompaniments

[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.



UNIVERSITY
COLLEGE
BIRMINGHAM