

## Dinner Menu

TWO COURSE 30 | THREE COURSE 35

*Complimentary Sourdough Bread Included*

### "SNACK"

*Goujon, Wasabi Mayonnaise*

### To Begin

#### SALMON

*Scallop, Beurre Blanc, Asparagus, Caviar*

*(£2.95 Supplement Charge)*

#### RAVIOLI

*Roasted Butternut Squash, Cheese Sauce*

#### PIG'S CHEEK

*Celeriac Slaw, Apple, Spiced Peanuts*

#### RISOTTO & ARANCINI

*Chestnut and Shimeji Mushroom, Broad Bean, Tarragon (v/vg)*

### To Follow

#### SOY GLAZED DUCK

*Apricot, Bok Choy, Croquette*

#### LAMB

*Minted Bon Bon, Asparagus, Peas, Lamb Jus*

#### COD

*Fine Ratatouille, Basil Pesto, Aubergine Tapenade*

#### SPRING ROLL

*Spiced Chickpea, Carrot, Cauliflower Bhaji (v/vg)*

**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.*



To Finish

**APPLE STREUSEL TART**

*Calvados Ice Cream*

**COCONUT**

*Coconut & Mango Mousse, Lime, Mango Sorbet*

**STICKY TOFFEE PUDDING**

*Toffee Sauce, Vanilla Ice Cream*

**PARFAIT**

*Cheesecake Parfait, Honeycomb, Cherry, Pistachio*

**SELECTION OF ENGLISH CHEESES**

*Chutney & Crackers*

(£2 Supplement Charge)

Hot Beverages

*\*Chocolates included with any coffee purchase\**

**ESPRESSO - £2.50**

**LATTE - £3.20**

**DOUBLE ESPRESSO - £2.85**

**CAPPUCCINO - £3.40**

**BLACK AMERICANO - £2.70**

**FLAT WHITE - £3.20**

**WHITE AMERICANO - £2.95**

**FLAVOURED TEAS - £1.50**

*\*Decaffeinated options available on request for any hot beverage above – just ask your server*

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