

The background of the page features a large, stylized, and faded coat of arms of the University of Birmingham. It includes a shield with a red saltire on a gold field, a central flame, and a red knot. Above the shield is a crest with a blue arm holding a golden cornucopia overflowing with fruit. The shield is supported by a lion on the left and a unicorn on the right, both wearing blue collars. A ribbon at the bottom contains the motto 'SERVICE BEFORE SELF'.

RESTAURANT

AT BIRMINGHAM COLLEGE OF FOOD



**UNIVERSITY
COLLEGE
BIRMINGHAM**

LUNCH MENU

TWO COURSE 25 | THREE COURSE 30

Complimentary Focaccia Bread

"SNACK"

Mediterranean Vegetable and Mozzarella Arancini, Sauce Choron

To Begin

SALMON

*Poached Salmon Rilette, Potato and Chive Salad,
Roast Garlic Mayonnaise, Crispy Quail Egg*

BEETROOT

*Beetroot Tart, Salted Caramel, Whipped Goats Cheese,
Hazelnuts, Rocket*

LEMON SOLE

*Paupiette of Lemon Sole, Scallop and Dill Mousseline,
Plaice Goujon, Glazed Fennel, Vermouth Sauce*

BEEF

*Flaked Beef Brisket, Sour Dough Crôte,
Mature Cheddar, Watercress Purée*

CHICKEN

*Ballotine of Chicken, Mushroom, Tarragon,
Creamed Leeks, Grain Mustard Velouté, Chicken Skin*

Allergens

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however, we are unable to provide information on other allergens.*

To Follow

DUCK

*Soy Glazed Duck Leg and Teriyaki Vegetable Spring Roll,
Ponzu Glazed Plum, Sauce Épicée*

LAMB

*Sous Vide Lamb Rump, Pipérade, Redcurrant,
Caper and Lamb Jus*

COD

*Lightly Spiced Cod, Bhaji Crumb, Lentil Dhal,
Carrot Curry Sauce, Yoghurt Dressing*

RAVIOLI

*Butternut Squash Ravioli, Spinach, Ricotta,
Parmesan and Sage Cream*

PORK BELLY

*'Low & Slow' Pork Belly, Toffee Glazed Apple,
Roscoff Onion, Sauce Soubise, Salsa Verde*

*All plates to be served with a seasonal bowl of vegetables and
potatoes.*

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

TRIFLE

Poached Apple Trifle, Blackberry, Ginger

BAKED ALASKA

Dark Chocolate Baked Alaska, Orange, Almond

CHEESECAKE

Vanilla Cheesecake, White Chocolate, Cherry Sorbet

MOUSSE

*Salted Caramel Mousse, Oreo-Style Cookies,
Peanut Ice Cream*

TART

Muscovado Tart, Crème Fraîche Sorbet

English Breakfast Tea or Filter Coffee Included

**Decaffeinated and Non-Dairy Options available on request,
just ask your server*

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.

DINNER MENU

TWO COURSE 25 | THREE COURSE 30

Complimentary Sourdough Bread

"SNACK"

Mediterranean Vegetable and Mozzarella Arancini, Sauce Choron

To Begin

SALMON

*Poached Salmon Rilette, Potato and Chive Salad,
Roast Garlic Mayonnaise, Crispy Quail Egg*

BEETROOT

*Beetroot Tart, Salted Caramel, Whipped Goats Cheese,
Hazelnuts, Rocket*

LEMON SOLE

*Paupiette of Lemon Sole, Scallop and Dill Mousseline,
Plaice Goujon, Glazed Fennel, Vermouth Sauce*

BEEF

*Flaked Beef Brisket, Sour Dough Crôte,
Mature Cheddar, Watercress Purée*

CHICKEN

*Ballotine of Chicken, Mushroom, Tarragon,
Creamed Leeks, Grain Mustard Velouté, Chicken Skin*

Allergens

*Please always inform your server of any allergies or intolerances before placing your order.
Not all ingredients are listed on the menu and we cannot guarantee the total absence of
allergens. Detailed information on the fourteen legal allergens is available on request,
however, we are unable to provide information on other allergens.*

To Follow

DUCK

*Soy Glazed Duck Leg and Teriyaki Vegetable Spring Roll,
Ponzu Glazed Plum, Sauce Épicée*

LAMB

*Sous Vide Lamb Rump, Pipérade, Redcurrant,
Caper and Lamb Jus*

COD

*Lightly Spiced Cod, Bhaji Crumb, Lentil Dhal,
Carrot Curry Sauce, Yoghurt Dressing*

RAVIOLI

*Butternut Squash Ravioli, Spinach, Ricotta,
Parmesan and Sage Cream*

PORK BELLY

*'Low & Slow' Pork Belly, Toffee Glazed Apple,
Roscoff Onion, Sauce Soubise, Salsa Verde*

*All plates to be served with a seasonal bowl of vegetables and
potatoes.*

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

TRIFLE

Poached Apple Trifle, Blackberry, Ginger

BAKED ALASKA

Dark Chocolate Baked Alaska, Orange, Almond

CHEESECAKE

Vanilla Cheesecake, White Chocolate, Cherry Sorbet

MOUSSE

*Salted Caramel Mousse, Oreo-Style Cookies,
Peanut Ice Cream*

TART

Muscovado Tart, Crème Fraîche Sorbet

SELECTION OF ENGLISH CHEESES

Chutney and Crackers

(£3.50 Supplement Charge)

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.