

## Dinner Menu

TWO COURSE 29 | THREE COURSE 34

~ Complimentary Snack ~

### To Begin

#### SMOKED HADDOCK GRATIN

*Truckle Cheddar Straw, Spinach, Lemon and Parsley Crumb*

#### MAPLE CURED HAM

*Peanut Butter, Celeriac, Pineapple*

#### KING SCALLOPS

*Korma Cauliflower Puree, Carrot Bhaji, Golden Sultana (£3 supplement)*

#### RISOTTO & ARANCINI

*Chestnut Mushroom, Blue Cheese, Broad bean, Tarragon (v)*

### To Follow

#### MISO CARAMEL CHICKEN

*Winglet, Piquillo Pepper, Sweetcorn, Chicken Jus*

#### BEEF SHORT RIB

*Braised Onion, Toffee Carrot, Malbec Sauce*

#### TURBOT

*Leeks and Peas, Tempura Mussels, Warm Tartare Sauce*

#### BUTTERNUT SQUASH

*Fondant, Dauphinoise, Pear, Hazelnut (v)*

### 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

**CHOCOLATE**

*Salted Caramel & Chocolate Ganache, Raspberry (v)*

**DATE SPONGE**

*Warm Date Sponge, Toffee Sauce, Vanilla Ice Cream (v)*

**EGG CUSTARD**

*Baked Egg Custard Tart, Nutmeg (v)*

**BANANA**

*Banana Mousse, Hazelnut Dacquoise, Hazelnut Ice Cream*

**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.*