



# RESTAURANT

AT BIRMINGHAM COLLEGE OF FOOD



## DINNER MENU

TWO COURSE 27 THREE COURSE 31

### TO BEGIN

#### TEMPURA KING PRAWN

Sweet and sour sauce, pickled shitake, garlic sourdough

#### GLAZED PORK CHEEK

Celeriac slaw, apple purée, spiced roasted peanuts

#### ROSARY GOAT'S CHEESE (V)

Balsamic and beets, butternut squash, pear

#### ENGLISH ASPARAGUS

Crispy hens egg, oyster mushrooms, hollandaise sauce

### TO FOLLOW

#### FILLET STEAK

Duck egg, mushroom, cherry tomato, béarnaise sauce  
(£6.00 Supplement)

#### GUINEA FOWL

Smoked bacon jam, charred gem lettuce, truffle, madeira jus

#### COD

Asparagus, petit pois, jersey royals, caviar, prosecco sauce

#### SPINACH PITHIVIER (V)

Pakora, spiced carrot

### TO FINISH

#### CHOCOLATE GANACHE

Banana cake, peanut butter ice cream

#### PASSION FRUIT TART

Meringue, coconut sorbet

#### VANILLA PANNA COTTA

Strawberry, shortbread crumb

#### SAVARIN

Orange and lime syrup, caramelised pineapple, mango sorbet

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

*(V) = Vegetarian. Dietary alternatives are available on request. Please ask the student for advice or access to our allergen sheets.*

*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 have to teach in front of you. Enjoy the experience.*