

## Best of Brum Dinner Menu

**6<sup>th</sup> October until 21<sup>st</sup> November**

2 Courses £34 | 3 Courses £39

Complimentary Bread & Snack

### To Begin

#### **'BRUMMIE GIN' CURED SALMON**

*Crispy Lettuce, Prawns, Cocktail sauce*

#### **BIRMINGHAM SOUP**

*Closed Knot Cottage Loaf*

#### **INDIAN MOMOS**

*Lentil Dahl, Vegetable Pakora*

#### **SCOTCH EGG**

*Black Pudding, Spinach, HP Sauce*

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

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To Follow

**JERK FISH**

*Rice and Peas, Festival Dumpling, Steamed Vegetables and Jerk Cream*

**BRAISED LAMB SHOULDER**

*Brinjal Pickle, Balti Sauce, Pilau Rice*

**FAGGOTS AND PORK BELLY**

*Mashed Potatoes, Pea Purée, Pork Jus*

**SAAG PANEER PITHIVIER**

*Curry Sauce, Chargrilled Cauliflower, Raita*

Complimentary Pre Dessert

To Finish

**BLACK FOREST**

*Chocolate Mousse, Chocolate Sponge, Cherry Sorbet, Cherry Compote*

**TART**

*Egg Custard, Plum Compote*

**MOUSSE**

*Saffron and Vanilla Mousse, Speculoos Sablé, Chai Ice cream*

**LEMON CREAM**

*Lemon Cream, Short Bread, Raspberry Sorbet, Italian Meringue*

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## British Classics Dinner Menu

**24<sup>th</sup> November – 23<sup>rd</sup> January**

2 Courses £34 | 3 Courses £39

Complimentary Bread & Snack

### To Begin

#### **WELSH RAREBIT**

*Creamed Leeks, Crispy Onions*

#### **SCOTTISH SALMON**

*Kale, Cullen Skink Sauce*

#### **ENGLISH CARROT**

*Heritage, Fondant, Purée, Polenta, Carrot and Orange Sauce*

#### **IRISH SCALLOPS**

*Clonakilty Black Pudding, Cauliflower*

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**UNIVERSITY  
COLLEGE  
BIRMINGHAM**

To Follow

**WELSH LAMB**

*Lamb Rump, Cawl, Creamed Potato*

**SCOTTISH PORK**

*Haggis, Red Cabbage, Prune, Scotch Whisky*

**ENGLISH COD**

*Chips, Peas, Ketchup*

**IRISH POTATO**

*Champ, Fondant, Irish Cheddar, Duck Egg*

Complimentary Pre Dessert

To Finish

**IRISH APPLE & WHISKEY TART**

*Vanilla Ice cream*

**SCOTTISH MERINGUE**

*Toasted Oats, Honey, Pear*

**ENGLISH PARFAIT**

*Earl Grey Tea, Praline, Dark Chocolate*

**IRISH MOUSSE**

*Bananas and Custard, Caramelised Banana, Custard Ice Cream, Toasted Bara Brith*

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## The Americas Dinner Menu

**26<sup>th</sup> January until 13<sup>th</sup> March**

2 Courses £34 | 3 Courses £39

Complimentary Bread & Snack

### To Begin

#### **SEABASS CEVICHE TACO**

*Lime, Mango, Avocado, Jalapeno, Coriander*

#### **JACOBS LADDER**

*Bourbon Glaze, Celeriac, Apple, Golden Sultana*

#### **SEAFOOD CHOWDER**

*Smoked Haddock, Clams, Mussels, Corn, Cream*

#### **MAC 'N' CHEESE**

*Green Fried Tomato, Caramelised Onion, Butternut Squash, Sage*

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**BIRMINGHAM FRIED CHICKEN**

*Sweet Potato, Sour Cream & Spring Onion Mash, Slaw, Franks Emulsion*

**10oz RIB EYE STEAK**

*Triple Cooked Chips, Onion Rings, Portobello Mushroom, Vine Tomatoes, Pepper Sauce*

**SEARED 'BRAZILIAN' MONKFISH**

*Coconut & Tomato Cream Sauce, Spinach, Jasmine Rice*

**CHARRED KING OYSTER MUSHROOM**

*BBQ Maple Glaze, Sweetcorn & Courgette Fritter, Squash Purée, Chimichurri*

Complimentary Pre Dessert

To Finish

**BROWNIE S'MORE**

*Triple Chocolate Brownie, Chocolate Crèmeux, Marshmallow, Popcorn*

**TART**

*Pecan Tart with Oreo™ Cookie Ice-Cream*

**MOUSSE**

*Key Lime Mousse, Sablé, Chantilly, Lime Gel*

**UPSIDE DOWN CAKE**

*Warm Coconut Sponge, Roasted Pineapple, Rum & Lime Granita*

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