

The Americas Dinner Menu

26th January until 13th March

2 Courses £27 | 3 Courses £32

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

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 Follow

BIRMINGHAM FRIED CHICKEN

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

RIB EYE STEAK

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

SEARED 'BRAZILIAN' MONKFISH

Coconut & Tomato Cream Sauce, Spinach, Parisienne potatoes

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, Oreo Ice-cream

TART

Pecan Tart with Crème fraiche sorbet

MOUSSE

Key Lime Mousse, Sablé, Chantilly, Lime curd

UPSIDE DOWN CAKE

Warm Coconut Sponge, Roasted Pineapple, malibu & Lime Granita

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Taste of Asia Dinner Menu

16th March until 8th May

2 Courses £27 | 3 Courses £32

Complimentary Bread & Snack

To Begin

PRAWN 'TOAST'

Yuzu Mayonnaise, Cucumber, Pickled Ginger

THAI CRAB

Papaya Salad, Sambal Dressing

NEPALESE CHICKEN MOMO

Tomato Achar, Coriander

KOREAN FRIED CAULIFLOWER

Bao Bun, Gochujang, Spring Onion, Cucumber

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To Follow

STEAMED SEABASS

Banana Leaf, Chilli, Lemon Grass, Thai Basil, Jasmine Rice

BEEF

King Oyster Mushroom, Pak Choi, Teriyaki Jus, Salt and Pepper Chips

NEPALESE CHICKEN

Tarkari Sauce, Aloo Dum, Spinach

THAI YELLOW VEGETABLE CURRY

Cauliflower, Squash, Sugar Snaps, Jasmine rice.

Complimentary Pre Dessert

To Finish

TART

Yuzu, Mandarin, Matcha Ice Cream

PARFAIT

Peanut butter, Milk Chocolate, Sesame Croquant

DELICE

Masala, Chai, Kaffir Lime, Passionfruit Sorbet

RICE PUDDING

Mango, Caramelised Pistachios

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Modern Mediterranean Dinner Menu

11th May until 12th June

2 Courses £27 | 3 Courses £32

Complimentary Bread & Snack

To Begin

KING PRAWN

Garlic, Chorizo, Citrus Crumb

CALAMARI

Deep Fried Calamari, Green Herb Mayonnaise

ANTIPASTI

Antipasti Selection

CAPRESE

Confit Tomato, Mozzarella, Basil

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To Follow

LAMB 'TAGINE'

Lamb Rump, Apricot, Green Beans, Cumin Jus

CHICKEN CACCIATORE

Polenta, Cavolo Nero, Tomato Sauce

BOUILLABAISSÉ

Scallop, Cod, Croute, Rouille

TORTELLINI

Burnt onion, Leek, Seaweed Butter

Complimentary Pre Dessert

To Finish

TART

Chocolate, Vanilla, Blood Orange

PANA COTTA

Citrus, Honey, Roasted Fig

CHEESECAKE

Pistachio, Kataifi, Raspberry

TIRAMISU

Coffee, Mascarpone

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