

## Restaurant@Birmingham College of Food Lunch Menu

To Share

### Spicy Roasted Nuts

Lightly roasted with garlic & fresh rosemary

### Green Olives

Nocellara olives with red chilli, coriander & lemon

### Selection of Home Baked Sourdough Bread

With salted butter

To begin

### Crispy Duck Salad

Warm honey and Soy glazed crispy duck, grilled apricots, chicory, fennel and radish salad

### Cream of Celeriac and Apple Soup (V)

Creamed celeriac with apple and aromatic thyme dressing

### Griddled Lamb Kofta

Feta, Israeli couscous, pomegranate, yogurt, mint and lime dressing, pitta bread

### Parmesan Shortbread (V)

Parmesan biscuit, confit tomatoes, avocado, balsamic reduction

### Severn & Wye Valley Smoked Salmon

Rocket leaves, whipped avocado, crayfish, radish, pea shoots, lemon olive oil and dark Rye bread

### Butternut Squash and Goats cheese Arancini (V)

Young cress, pickled beetroot, walnut Granola, truffle honey dressing

To follow

### Spelt – Battered Cod fillet

Deep fried cod with mushy peas, tartar sauce, caramelised lemon, served with chunky chips

### Birmingham Balti, Pilau Rice, Plain Naan

A firm favourite cooked with sautéed onions, tomatoes and julienne of peppers with freshly ground tempered spices and coriander

Any of the items listed can be added to your choice of Balti

Halal Chicken/prawn/paneer

### Baked Stuffed Aubergine (V)

Mozzarella, tomato fondue, Genoese pesto, tender stem broccolis, Pangrattato

### Pork Belly Bánh Mì

Spiced pork belly, creamed potato, anise glazed carrot, apple gel, golden sultanas, scratching, madeira reduction

### Tagliatelle Primavera (V)

Tagliatelle with roasted peppers, courgettes, red onions and fresh thyme

### Char Grilled Hanger Steak

Buttered spinach, caramelised shallots, pickled walnuts, Salsa Verde, Rocket leaves and truffle parmesan fries

### UCB Ultimate Jerk Beef Burger

Angus beef, smoked apple wood cheese, gherkin, beef tomato, toasted ciabatta, chipotle mayo, skinny fries

To finish

### **Baked Egg custard**

Classical egg custard tart, grated nutmeg

### **Steamed Muscovado Sponge**

Date puree, vanilla custard

### **Tanzanie Chocolate Mousse**

Pain d'épices, passion fruit sorbet

### **Apple Crumble**

Bramley apple, golden raisin and blackberry crumble, cinnamon ice cream

### **Aromatic Rice Pudding**

Cardamom infused rice pudding, spiced poached pear

### **Baked Alaska**

Lemon parfait, ginger cake, Italian meringue

## **Set Lunch Menu**

12pm until 1pm

To begin

### **Cream of Celeriac and Apple Soup (V)**

Creamed celeriac with apple and aromatic thyme dressing

### **Crispy Duck Salad**

Warm honey and Soy glazed crispy duck, grilled apricots, chicory, fennel and radish salad

### **Butternut Squash and Goats cheese Arancini (V)**

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