

Best of Brum Lunch Menu

6th October until 21st November

2 Courses £27 | 3 Courses £32

Complimentary Bread

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?

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

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

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

Complimentary Filter Tea and Coffee

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British Classics Lunch Menu

24th November – 23rd January

2 Courses £27 | 3 Courses £32

Complimentary Bread

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

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

Complimentary Filter Tea and Coffee

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The Americas Lunch Menu

26th January until 13th March

2 Courses £27 | 3 Courses £32

Complimentary Bread

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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**UNIVERSITY
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BIRMINGHAM**

To Follow

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

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

Complimentary Filter Tea and Coffee

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