

Lunch Menu

TWO COURSE 16 | THREE COURSE 19

To Begin

SEASONAL SOUP

Chefs Choice of soup for the day (vg)

PORK BELLY

Pak Choi, Soy, Ginger Salad, Crispy Onions

SMOKED SALMON

Capers, Lemon, Dill Crème Fraîche, Sourdough Crisp

WILD MUSHROOM ARANCINI

Truffled Hollandaise (v)

To Follow

COD

Crispy Monkfish, Pickled Cucumber, Caviar Sauce

SIRLOIN

Butternut Squash, Sage, Braised Onion

CHICKEN

Parsnips, Tarragon Ravioli, Sauce Chasseur

CELERIAC

Spinach, Poached Free Range Egg (v)

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 Finish

PEAR & ALMOND

Pear & Almond Tartlet, Honey & Thyme Ice Cream (v)

CHOCOLATE

Hot Chocolate Fondant, Salted Caramel, Banana (v)

LEMON

Lemon Parfait, Ginger Cake, Italian Meringue (v)

PANNA COTTA

Vanilla Panna Cotta, Apple & Blackberry

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