



RESTAURANT

AT BIRMINGHAM COLLEGE OF FOOD



LUNCH MENU

TWO COURSE 13 THREE COURSE 16

TO BEGIN

SOUP OF THE DAY (V/VG)

SMOKED DUCK

Beetroot, shallot, pear, pickled walnuts

ASPARAGUS (V/VG)

Crispy egg, Hollandaise sauce, wild garlic

COD

Pickled cucumber, caviar, white wine and parsley sauce

TO FOLLOW

SALMON

Ravioli, crispy king prawn, dill sauce

RISOTTO (V/VG)

Blue cheese, shimeji mushrooms, tarragon

LAMB

Black olives, vine tomatoes, basil jus

All main courses will be served with Potato dish of the day and green beans with shallots

CHICKEN

Celeriac, Chasseur Sauce

TO FINISH

YOGHURT PARFAIT

Strawberry, granola

CHOUX BUN

Chocolate cremeux, raspberry, chocolate sauce

BAKED LEMON TARTLET

Crème fraiche sorbet

CRÈME BRÛLÉE

Vanilla crème brûlée poached peach, sablé breton

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

(V) = Vegetarian. Dietary alternatives are available on request. Please ask the student for advice or access to our allergen sheets.

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 have to teach in front of you. Enjoy the experience.