

UNIVERSITY OF  
BIRMINGHAM



INVESTOR IN PEOPLE

# celebrateinstyle

inspiring menus for a perfect day

We're delighted that you are thinking of holding your wedding reception at the University of Birmingham.

This is just a flavour of the fine foods our award-winning Executive Chef and his expert team can create for your guests. However, if you would like to create your own tailored menu you are welcome to meet our Chef and share in his passion for preparing the perfect meal.

**Jan–Dec 2012**

# wedding menu selector

Please select from the dishes below to create your chosen menu.

Main course price denotes the price of three courses and coffee.

Alternatively our Chef will only be too pleased to discuss a bespoke menu of your own favourites.

## to start

1. Oriental king prawn and fine rice noodles, carrot, mangetout and Chinese radish salad with coconut, lime and sweet chilli dressing
2. A duo of savoury cornets filled with smoked salmon and mushroom pâtés and a pesto dressing
3. Trio of melon with parma ham, parmesan flakes and a balsamic glaze
4. Duck, fig and pistachio nut terrine with rocket and spiced red wine reduction
5. Smoked salmon and smoked trout cheesecake with a fine caper dressing and cucumber salad
6. Escalope of freshly poached salmon on charred asparagus spears, roasted cherry tomatoes and a balsamic dressing
7. A warm deep filled salmon, chive and mascarpone cheese tart, with a citrus dressing and green herb salad (Not available in the Great Hall)
8. Warming homemade soup of your choice. (Please ask for details, not available in the Great Hall)

All prices are inclusive of VAT.

## main course

1. Supreme of free range chicken, poached in cider with cream, ginger and shitake mushrooms **£36.50**
2. Roast leg noisettes of English lamb with a minted pan gravy **£36.50**
3. Sirloin of Aberdeenshire beef, on braised cabbage and bacon with pan gravy and Yorkshire pudding **£38.50**
4. Loin steak of 'Jimmy Butler' free range pork, topped with a herb and black pudding crumble, served in a cider cream sauce **£36.50**
5. Best end of lamb, topped with a herb crust in a rosemary and roast garlic essence **£39.50**
6. Fillet of Aberdeenshire beef with wild mushrooms in a Madeira sauce **£43.50**
7. Breast of Gressingham duckling served with a ginger, spring onion and lime sauce **£39.50**
8. Fillet of fresh Loch Duart salmon on crushed new potatoes with an asparagus and chervil sauce **£39.50**

All main courses are served with a selection of seasonal vegetables and potatoes

## vegetarian option

Please ensure all vegetarians have the same main course unless for a special dietary requirement.

1. Provencal vegetable torte with tomato and basil coulis **£36.50**
2. Mushroom, spinach and lentil 'en-croute' in a hazelnut cream sauce **£36.50**
3. Herb polenta cake with plum tomatoes, avocado and mozzarella cheese in a pesto sauce **£38.50**
4. Mini butternut squash bowl stuffed with tomato and olive caponata **£36.50**
5. Asparagus and green pea tartlet, glazed with a Hollandaise sauce **£39.50**

All prices are inclusive of VAT.



# evening function buffet menus

## sweet course

1. Dark chocolate brownie and truffle slice served with chocolate sauce and vanilla whipped cream
2. Belgium milk chocolate Baileys bombe served with a Baileys crème Anglais
3. Layered summer pudding, with a red berry compote and clotted cream
4. Cardamom and orange Bavaois, with Grand Marnier marinated orange segments
5. Poached rhubarb and ginger white chocolate drum finished with ginger syrup
6. Chilled spiced apple soufflé
7. Eaton mess cheesecake with a strawberry puree
8. Lemon and Armaretti tart, roast flaked almonds and vanilla whipped cream
9. Plated assorted cheese with celery and grapes, served with biscuits. Alternatively cheese taken as an additional course, can be served as a platter per table at a cost of **£3.20 per head**

All prices are inclusive of VAT.

## canapés

Why not make your occasion a little more special with the addition of some canapés to compliment your drinks reception.

Prices start from **£5.80 for 3 pieces per person**

## evening function buffet menus

Build your own menu from the selector below.

- 7 items **£12.75 per person** (minimum order)
- 10 items **£13.75 per person**
- 12 items **£15.75**
- Single items **£1.99 each**



## cold items

1. Luxury filled sandwich or wraps or a mixed selection
2. Cocktail pork sausages with a wholegrain mustard dip
3. Greek filo parcels
4. Mini smoked salmon and dill quiche
5. Nachos with guacamole and blue cheese dips
6. Mini Mozzarella and cherry tomato kebabs in pesto dressing
7. Ricotta, spinach and filo pastry squares
8. Pieces of roast onion and cherry tomato focaccia bread with an olive oil and balsamic dip
9. Mini assorted pizzas (can be served hot)

## hot items

10. Mini steak and ale pie
11. Mini tomato, feta cheese and roast pepper open pie
12. Mini cheese burgers set on toasted croutons with a tomato ketchup drizzle
13. Jacket potato wedges smothered with various toppings (beef chilli, melting cheese and sour cream and chive)
14. Mini sausage and chutney turnovers
15. Vegetable samosas with a mango chutney dip
16. Cocktail spring roll
17. Onion bhajis with a raitha dip
18. Lamb samosas with a Madras sauce dip
19. Coconut coated prawns with a sweet and sour dip

## late supper

Bacon/sausage/egg baps **£4.75 per person**

Or

Extra large farmhouse cheese platter **£6.25 per person**

(Selection of 5 different cheeses served with celery, grapes, dried fruit, pickles and biscuits)

## Also available upon request

Barbecues **from £14.95** (Hornton Grange only, and not as main wedding breakfast)

Hog roast – price on application (Hornton Grange only)

All prices are inclusive of VAT.

# the perfect package

## room hire pricing details

### room hire prices

**The Great Hall** POA

Minimum 300 guests

**Hornton Grange** £2250

Minimum 50 guests

Civil ceremony only £1000

**Noble Room (Staff House)** £1000

Minimum 70 guests

**Astor Suite (Staff House)** £800

Minimum 30 guests maximum 70

Please visit [www.venuebirmingham.com/celebrate](http://www.venuebirmingham.com/celebrate) for further information and full terms and conditions.

# let's talk

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