



venue**bir**m**ing**ham

JOIN US FOR A  
**VERY MERRY**  
**CHRISTMAS**

Astor Suite Restaurant

UNIVERSITY OF  
BIRMINGHAM

## Starter

Potato, leek and Stilton soup served with warm cheese straws *v e*

*or*

Nest of seasonal melon filled with winter berries in mulled wine syrup *v e*

*or*

Pear and thyme tarte tatin topped with toasted goats cheese and rocket salad *v*

*or*

Beetroot stained salmon Gravavlax, celeriac remoulade

## Mains

Slow cooked turkey parcel *e*

Tender escalope of turkey filled with a sausage, sage and cranberry stuffing

Wrapped in bacon and served with light pan gravy

*or*

Fillet of salmon on mushroom and pea risotto, saffron oil, parmesan crisp

*or*

Braised blade of beef on creamy mashed potato, red wine sauce *e*

*or*

Honey roasted butternut squash, parsnip and chestnut casserole set in a filo pastry tart *v e*

## Dessert

Christmas plum pudding with brandy sauce *v e*

*or*

Warm apple and sultana crumble tart with vanilla ice cream

*or*

Chocolate fudge cheesecake with brandy whipped cream

*or*

Fresh fruit salad served in chocolate tuille basket *v e*

*or*

Selection of ice creams with hot chocolate sauce *v*

*or*

A platter of Farmhouse cheese served with grapes, celery and apple *v*

Coffee and mini mince pies

2 course £15.75 including a glass of mulled wine on arrival

3 course £17.95 including a glass of mulled wine on arrival

All menu prices are exclusive of VAT

Suitable for up to 10 covers only

*v* suitable for Vegetarian *e* Express Menu

**To make a reservation call 0121 415 8400**

Email us: [conferenceoffice@bham.ac.uk](mailto:conferenceoffice@bham.ac.uk)

[www.venuebirmingham.com](http://www.venuebirmingham.com)