



venue**bir**mingham

for event service call 0121 415 8400 or email
enquiries@venuebirmingham.com or visit
www.venuebirmingham.com

formal dining > staffhouse... whether you are organising a conference, meeting, dinner, party or even a private event, the dedicated, **venuebirmingham** team is here to provide everything you need, from simple refreshments to light lunches and exquisite dinners. Our award-winning chefs blend the finest local ingredients to create a fusion of traditional and contemporary dishes.

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formal dining in Staff House

(Minimum order 300 covers)

Please create your own menu from the selections below.

Main course price denotes the price of three courses including coffee and chocolate mints. Alternatively we will only be too pleased to discuss a bespoke menu to suit your budget and compliment your event

To start

- Roasted red pepper, olive and feta cheese mousse on charred Mediterranean vegetables and pesto dressing
- Tomato and onion tart topped with crumbed goats cheese, with a pesto dressing
- Parma ham with pea pannacotta, Parmesan flakes and balsamic glazed pea shoots
- Smoked quail breast, quail egg, crispy pancetta, new potato salad, orange and tarragon salad
- Duck and cherry paté with cherry balsamic and brioche croutons
- Chicken and prune paté flavoured with Armagnac wrapped in Parma ham
- Smoked salmon and smoked trout cheesecake with a citrus dressing
- Marinated baked salmon with fresh salsa on a wilted rocket salad

Main course

- Supreme of free range chicken poached in cider finished with dairy cream, ginger and Shitake mushrooms **£25.75**
- Slow roast belly of 'Jimmy Butlers' free range pork with black pudding and herb crust with a sage gravy **£26.75**
- Breast of guinea fowl filled with wild mushrooms, wrapped in pancetta served in Madeira sauce **£26.75**
- Sirloin of Aberdeenshire beef, horseradish mash and red wine sauce **£28.50**
- Best end of English lamb topped with a herbed crust in a rosemary and roast garlic essence **£29.50**
- Stuffed saddle of Cornish lamb, light pan juices with a hint of rosemary **£28.50**
- Fillet of Aberdeenshire beef with caramelised onion marmalade, truffle mash and bolero sauce **£30.00**
- Breast of duckling ginger, spring onion and lime sauce **£29.25**
- Fillet of lemon sole filled with a crab mousse in a creamy shellfish sauce **£28.50**
- Fillet of fresh salmon on crushed new potatoes with an asparagus and chervil sauce **£28.50**

All prices exclusive of VAT



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Vegetarian option

All vegetarians to have the same chosen main course, unless for a special dietary requirement

- Provençal vegetable tart with a tomato and basil coulis
- Filo parcel of curried lentils, spinach and chickpeas, roast cherry tomato and smoked paprika sauce
- Ragstone goats cheese from Herefordshire served in a tartlet case with Wromsley pippin apples, walnuts and leeks in a cider cream sauce
- Herb polenta cake with plum tomatoes, avocado and mozzarella cheese in a pesto sauce
- Butternut squash, tomato, pepper and pesto tart

Sweet course

- Dark chocolate brownie and truffle slice with chocolate sauce and vanilla whipped cream
- Belgium milk chocolate Baileys bombe with Baileys crème Anglais
- Layered summer pudding, red berry compote and clotted cream
- Cardamom and orange bavaois with Grand Marnier marinated orange segments
- Poached rhubarb and ginger white chocolate drum, ginger syrup
- Chilled spiced apple soufflé
- Eton mess cheesecake with a strawberry puree
- Lemon and Amaretti tart, roast flaked almonds and vanilla whipped cream
- Plated assorted cheese with celery and grapes, served with biscuits

Alternatively cheese taken as course can be served as a platter, per table, at a cost of £3.95 per head

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