Lunch Menu

TWO COURSE 17 │ THREE COURSE 20

Complimentary Sourdough Bread Included

To Begin

CHICKEN

Caesar Salad, Sourdough Croutons

SMOKED HADDOCK

King Prawns, Spinach, Lemon and Parsley Crumb

GUINEA FOWL

Mushroom Ravioli, Sauce Chasseur

PUFF PASTRY

Olives, Mozzarella, Vine Tomatoes, Rocket, and Basil (v/vg)

To Follow

SALMON

Parsley Crust, Spinach, White Wine Cream, Red Pepper

LAMB

Asparagus, Cauliflower, Mint Hollandaise

PORK

Apples, Black Pudding, Broccoli, Calvados Sauce

PEARL BARLEY

Broad Beans, Artichokes, Flaked Almonds (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.

UNIVERSITY COLLEGE BIRMINGHAM
ACCREDITED BY THE UNIVERSITY OF WARWICK

To Finish

CHOCOLATE

Dark Chocolate Mousse, Passionfruit Sorbet (v/vg)

APRICOT

Apricot Flan, Pistachio, Apricot Sorbet (v)

LEMON SPONGE

Steamed Lemon Sponge, Lemon Curd & Custard (v)

CHEESECAKE

Vanilla Cheesecake, Apple, Blackberry, Granola

___English Breakfast Tea or Filter Coffee included.___

* Decaffeinated and non-dairy options available on request – just ask your server

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.

UNIVERSITY COLLEGE BIRMINGHAM

ACCREDITED BY THE UNIVERSITY OF WARWICK