

## Restaurant Menu

TWO COURSE 25 | THREE COURSE 30

Complimentary Sourdough Bread

### "SNACK"

*Mediterranean Vegetable and Mozzarella Arancini, Sauce Choron*

### To Begin

#### SALMON

*Poached Salmon Rillettes, Potato and Chive Salad, Roast Garlic Mayonnaise, Crispy Quail Egg*

#### BEETROOT

*Salted Caramel, Whipped Goats Cheese, Hazelnuts, Rocket (V)*

#### LEMON SOLE

*Scallop Mousseline, Plaice Goujon, Glazed Fennel, Vermouth Sauce*

#### BEEF

*Beef Brisket, Sourdough Croûte, Mature Cheddar, Watercress Purée*

#### CHICKEN

*Mushroom, Tarragon, Creamed Leeks, Grain Mustard Velouté, Chicken Skin*

**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.*



To Follow

**DUCK**

*Soy Glazed Duck Leg and Teriyaki Vegetable Spring Roll, Ponzu Glazed Plum, Sauce épiciée*

**LAMB**

*Rump of Lamb, Piperade, Redcurrant, Capers and Lamb Jus*

**COD**

*Lightly Spiced with Bhaji Crumb, Lentil Dhal, Carrot Curry Sauce, Coriander Yoghurt*

**RAVIOLI**

*Butternut Squash, Spinach, Ricotta, Parmesan and Sage Cream (V)*

**PORK BELLY**

*'Low & Slow' Pork Belly, Apple Caramel, Roscoff Onion, Sauce Soubise, Salsa Verde*

***All plates to be served with a seasonal bowl of vegetables and potatoes.***

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To Finish

**“PRE-DESSERT”**

**TRIFLE**

*Poached Apple, Blackberry, Ginger*

**BAKED ALASKA**

*Dark Chocolate, Orange, Almond*

**CHEESECAKE**

*Vanilla Cheesecake, White Chocolate, Cherry Sorbet*

**MOUSSE**

*Salted Caramel Mousse, Oreo, Peanut Ice Cream*

**TART**

*Muscovado Tart, Crème Fraîche Sorbet*

**SELECTION OF ENGLISH CHEESES**

*Chutney and Crackers*

*(£3.50 Supplement Charge)*

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