

the **BCEC**

Birmingham Conference & Events Centre

BANQUETING MENUS

DINNER - CANAPES - DRINKS

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£37
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STARTERS

Spiced Sweet Potato and Chilli Bisque
toasted coconut VG,GF

Smoked Salmon and Ricotta Tart
chive hollandaise

Whipped Goats Cheese and Tomato Bruschetta
pesto and balsamic v

Chicken Liver Cognac Parfait
carrot, mooli salad, chilli jam

Crispy Cauliflower Pakora
lime pickle, mini poppadoms, coriander oil VG

MAINS

Braised Feather Blade of Beef
chive mash, green beans, braising liquor GFA

Roasted Supreme of Chicken
gratin potatoes, carrot purée, tendersteam broccoli, jus GF

Braised Pork Belly
bubble and squeak potato cake, roasted parsnips, baby carrots, spiced apple purée, cider jus GF

Baked Salmon
lemon potatoes, grilled asparagus, Béarnaise sauce GF

Beetroot and Feta Tart Tatin
ratatouille veg, tomato sauce VG,GF

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream GFA V

Lemon Meringue Pie
strawberry coulis v

Classic Italian Tiramisu
chocolate sauce v

Apple and Cherry Frangipane
crème anglaise v

Chocolate and Cherry Fudge Delice
orange gel VG, GF

SET MENU

Please select 1 Starter, 1 Main course and 1 Dessert for the entire group dining together. Suitable alternative dishes can be arranged for guests with specific dietary requirements. For an additional £5.00 per person, you may upgrade to a Choice Menu.

CHOICE MENU

This option allows your guests to select from 3 starters, 3 mains and 3 desserts. Tea and coffee can be added after dinner for an additional £4.50 per person.

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STARTERS

Roasted Curried Cauliflower Soup
cauliflower pakora VG, GF

Ham Hock Terrine
piccalilli, herb salad

Beetroot Gravadlax, Pickled Fennel & Dill Salad
wasabi crème fraiche GF

Sundried Tomato, Olive, Feta Tart
green pesto, balsamic glaze V

MAINS

Duck Breast, Confit Duck Leg Bonbon
parsnip purée, cherry jus

Stuffed Corn Fed Chicken Ballotine
spinach and ricotta, fondant potato, wild mushroom cream GF

Wild Mushroom and Truffle Risotto
Parmesan crisps, dressed rocket VCA

Pan Fried Seabass
parmenter and prawn bouillabaisse, parsley oil GF

DESSERTS

Sticky Toffee Pudding
toffee sauce, vanilla ice cream GFA V

Chocolate Truffle Torte
honeycomb V

Eton Mess Cheesecake
macerated strawberries V

Apple Crumble Tart
crème anglaise V

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STARTERS

Wild Mushroom, Celeriac and Truffle velouté
truffle oil, micro cress v

Chicken, Apricot and Pancetta Terrine
herb salad, sourdough crouton, chutney v

Heritage Tomato Salad
burrata and micro herb salad. basil dressing v GF

Smoked Brisket Croquette
sweet potato and horseradish cream

MAINS

Baked Gnocchi
courgette walnut & gorgonzola VGA

Lamb Rump
*braised fondant potato, rainbow carrots, baby turnips,
redcurrant jus GF*

Pan Fried Halibut
olive, sundried tomato potatoes, salsa verdi GF

Beef Bourguignon
garlic and herb mash, pearl onion sauce

DESSERTS

Pineapple Tarte Tain
mango sorbet VG

Roasted Fig Tartlet
crème anglaise v

Chocolate Truffle Torte
honeycomb v

Raspberry and White Chocolate Panna Cotta
fresh raspberries v

White Chocolate and Matcha Cheesecake
dark cherry coulis v

Mango Crème Brûlée
almond biscotti v

£55
pp

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HOT OPTIONS

Mini Tikka Skewer
Yoghurt dressing GF

Mini Cottage Pies

Assorted Vegetable Quiche *v*

Beetroot Falafel
Hummus VG

Brie and Bacon Mini Quiche

BBQ Pork Burnt Ends *GF*

Mac and Cheese Bits
Blue Cheese Dressing

Thai Crab Cakes
Wasabi Mayo

COLD OPTIONS

Tomato Bruschetta *VG, GFA*

Cherry Tomato, Bocconcini
Balsamic v, GF

Beetroot Hummus and
Mushroom Bellini *VG*

Hot Smoked Salamon
Dill Cream Cheese

Prawn and Pea Crostini

New York Deli on Rye

Tandoori Chicken
Crème Fraiche GF

Goats Cheese, Walnut, Chicory *v*

SWEET OPTIONS

Chocolate and Coconut *v*

Citrus Drizzle *v*

Apple Cinnamon Crumble *v*

Millionaires Sponge *v*

Banoffee Sponge *v*

Lemon and Blueberry Cupcake *v*

Strawberry Macaroon *v*

Cherry and Chocolate Cupcake *VG, GF*

PRICING

6 CHOICES £15
Select 2 from each category

9 CHOICES £19
Select 3 from each category

12 CHOICES £23
Select 4 from each category

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YOUR MENU INCLUDES

Cheese and Charcuterie
*Selection of cured meats, cheese,
chutneys and biscuits*

Selection of Filled Wraps
1 x Meat and 1 x Vegetarian

Assorted Desserts

YOUR CHOICE OF THREE HOT ITEMS FROM THE SELECTION BELOW

Selection of black pudding and
goat's cheese rolls *v*, spiced
apple rolls, and sun-dried
tomato & oregano sausage rolls

Lamb Kofta Kebabs
Mint Yoghurt GF

Piri Piri Chicken Drumsticks *GF*

Chicken tikka pakora
Mango Chutney

Cauliflower pakora
Soya Raitha VG

Mini Assorted Quiche *v*

Katsu Fish Goujons
Curry Sauce GF

Battered Halloumi Fries
Sour Cream GF V

Rosemary Crusted Brie Wedges
Cranberry Sauce v

Filo Baked Prawns
Sweet Chilli

Mini Cottage Pies

Mini Yorkshire Puddings

Beetroot Falafel *VG GF*

Chicken Gyoza
Soya Dressing

£27
pp

PACKAGES

DRINKS RECEPTION PER GLASS

Mocktail	£5.50
Bucks Fizz	£5.95
Prosecco	£6.95
House Wine	£6.95
Cocktail	£7.95
Champagne	£14.50

TABLE WINE PER TABLE

X2 Bottle House	£50.00
X3 Bottle House	£75.00
X4 Bottle House	£100.00
X5 Bottle House	£125.00
X6 Bottle House	£150.00

BUCKETS

X10 Budweiser	£55.00
X10 Corona	£55.00
X10 Peroni	£60.00
X10 Bottles of Cider	£60.00

TABLE PACKAGES PER TABLE

TABLE PACKAGE A £120.00

X2 Bottles Of Wine
X10 Beers
X5 Soft Drinks

TABLE PACKAGE B £135.00

X2 Bottles of Wine
X10 Beers
X1 Jug of Cocktail

TABLE PACKAGE C £120.00

X3 Bottles of Wine
X1 Jug of Cocktail
X1 Jug of Mocktail

TABLE PACKAGE D £155.00

X3 Bottles of Wine
X2 Jugs of Cocktail
X1 Bottle of Prosecco

TABLE PACKAGE E £165.00

X2 Bottles of Wine
X1 Bottle of Prosecco
X10 Beers
X10 Soft Drinks

OTHER

Jug of Mocktail	£20.00
Jug of Cocktail	£30.00