

AUSTIN COURT *Weddings*

Wedding Menus



Wedding Breakfast



MENU OPTION 1 — £55.00 (inc. VAT)

Starters

Cured Italian meats and vegetable anti pasta with chargrilled bruschetta with mascarpone and pepper pesto

Staffordshire pork belly tempura with pimento and basil noodle salad, roast cashew nuts and sweet ginger soy dressing

Marinated halloumi spring roll with Asian coleslaw dressed with blackened pineapple and cardamom oil (v)

Spiced red lentil coconut quenelles on roast courgette salad served with crisp coriander flat bread and a ginger and mango syrup (v)

Mains

Breast of chicken marinated in local honey and lemon with leek and coarse grain mustard potato, panache of sweet carrots, courgette, fine beans and tarragon sauce

Feather blade beef slow-cooked in red wine on horseradish creamed greens, garlic rosti potato, seasoned buttered carrot with a liquor reduction

Caramelised loin of pork studded with garlic, ginger and pork popcorn, creamed cabbage, shiitake mushrooms, carrot mash and piquant Marsala sauce

Pea and herb risotto with Brie cheese and spring onion samosa finished with slow roast tomato oil dressing (v)

Desserts

Homemade plum and brioche bread and butter pudding with Devonshire clotted cream

Irish Baileys® coffee cheesecake with grated fudge and chocolate chip shortbread

Mango and passion fruit panna cotta with pistachio and ginger crumble cake

MENU OPTION 2 — £63.00 (inc. VAT)

Starters

Duck rillettes with pickled roots and fire roasted balsamic onion chutney and rosemary crostini

BBQ-spiced, panko-crust chicken breast on baby gem Caesar salad and crisp pancetta

Fresh and smoked salmon with peas' panna cotta salad, lime-cured shallots and tempura seaweed crumble

Aromatic apricot and couscous spring roll with honeydew, watermelon and marinated feta cheese with orange caramel (v)

Buffalo mozzarella pearls on chargrilled vegetable salad, sweet peppers filled with soft cheese and balsamic dressing (v)

Mains

Breast of chicken filled with black olive tapenade, pancetta-wrapped French beans, thyme-infused peppers, potato dauphinoise finished with basil essence

Zaatar fritter of pressed Moroccan lamb shoulder and sweet potato dauphinoise, griddled courgette, minted peas and beans with feta cheese

Fillet of bream on griddled aubergine, courgette and peppers, square chips with

tomato and Pernod® ketchup

Compressed wild mushroom and truffle potato, scallops of artichoke, shaved Heritage carrots and squash paste (v)

Artichoke heart tortellini with chargrilled asparagus, crumbled Bosworth Ash topped with oregano focaccia (v)

Desserts

American baked orange cheesecake with lemon and lime meringues dressed with Gran Gala® orange syrup

Duo of lemon tart and lemon mousse meringue pie with lemon curd sauce

Raspberry and chocolate délice with a compote of berries and crème fraîche

MENU OPTION 3 — £70.00 (inc. VAT)

Starters

Venison and smoked pancetta pâté poached with Scottish whisky, fruit and nut melba toast and beetroot jus

Thai poached chicken ballotine with baby potato mint timbale, passion fruit yoghurt dressing and banana crisp

Crab and black sesame seed fritter with radish and carrot salad and Japanese mayonnaise

Tasting of warm and cold goats' cheese with pineapple variation apricot and fig soil (v)

Somerset Brie and caramelised purple onion tartlet with balsamic candied ripe figs dressed with a watercress and herb salad (v)

Mains

Chargrilled 4oz beef fillet with pulled beef cottage pie topped with butternut squash mash, celeriac and horseradish puree and wilted spinach with rich beef glaze

Roast rump of lamb with celeriac mash puree, five-spiced onions broad beans and turnips, shaved carrot crisps with a sticky redcurrant sauce

Duck cooked two ways —roast breast and pasta confit with polenta cake, tagliatelle of leeks and carrots served in a natural sauce

Roast fillet of salmon with gratin truffle potato, fine beans and shaved fennel and pea shoot sauce

Spiced vegetable and spinach Wellington with red and white coleslaw, roast courgette and peppers with thyme sauce (v)

Feta cheese risotto bomb bombs in spiced poppy seed crumb, sun-kissed tomato ratatouille and rustic pesto dressing (v)

Desserts

Layered apple and caramel tartlet with vanilla pod ice cream and toasted hazlenuts

Upside down pineapple cake with coconut ice cream

Dark Belgian chocolate tart with strawberry and pink peppercorn ice cream with red berry smoothie

Pear and almond Bakewell with rum and raisin ice cream and a brandy snap crisp

Wedding Breakfast



Wedding Breakfast Extras



Layered sorbet

£4.80 per person (inc VAT)

Please select one of the following:

Champagne and strawberry

Blackcurrant and raspberry

Orange and mango

Freshly brewed tea & coffee

£2.70 per person (inc VAT)

Tea & coffee extras

£1.20 per person (inc VAT)

Please select one of the following to be served with your after-dinner coffee:

Turkish delight

Mints

Biscotti

Please choose 1 dish from each course for your guests plus a vegetarian option if required. Special dietary requirement can be catered for with advance notice.

Menu tastings

Upon confirmation of your wedding we offer up to 2 complimentary wedding breakfast menu tastings for up to 4 people. Any additional guests will be charged at £30.00 per person Inc VAT

Prior to confirming your wedding menu tastings are available at a cost of £120.00 Inc VAT for up to 4 people. This will be deducted from your final invoice should you subsequently confirm your wedding at Austin Court. Subsequently one additional menu tasting for up to 4 people can be booked on a complimentary basis.

£16.50 per person (inc VAT)

Starters

Tomato soup with croutons

Prawn cocktail

Fan of melon with a compote of strawberries

Main Course

Goujons of salmon fingers coated in breadcrumbs, potato wedges, peas and carrots

Macaroni with mushrooms and ham in a cheesy cream sauce

Vegetarian lasagne

Pizza – meat or vegetarian

Sausage and mash

Chicken nuggets, potato wedges

Desserts

Strawberry sundae

Fresh fruit salad

Chocolate brownie with custard

Chocolate gâteau

Available for children 12 and under

Children's Wedding Breakfast



Afternoon Tea



£20.50 per person (inc VAT)

Roast chicken salad on multigrain
Cheese and tomato on wholemeal
Egg mayonnaise on white
Hot smoked salmon on multigrain
Fruit scone with strawberry preserve and clotted cream
Fruit cake
Tea and coffee

£29.95 per person (inc VAT)

Smoked salmon with chive crème fraîche bagel
Free range egg mayo and watercress on tomato ciabatta
Chicken Caesar little gem cup
Brie and red onion quiche
Fruit scone with strawberry preserve and clotted cream
Passion fruit crème brûlée tart
Victoria sponge
Rich chocolate truffle
Tea and coffee

£14.50 per person (inc VAT)

Meat

Parma ham, apricot and ginger chutney on wafer biscuit

Chorizo chipolatas, red pepper and basil mayonnaise

Moroccan lamb hash with harissa mayonnaise

Beef bresaola, mustard mayonnaise and watercress

Poultry

Smoked paprika and honey-glazed chicken skewers

Asian spiced duck spring roll with plum sauce

Lemon and thyme chicken, rocket and Caesar dressing

Fish

Sesame seed seared tuna, wasabi crème fraîche

Skewered tiger prawn, garlic, lime and coriander

Crab and cod potato cakes, chilli dipping sauce

Vegetarian (v)

Grilled goats' cheese, red onion chutney, toasted foccacia

Chilli and herb-marinated bocconcini, sun-blushed tomatoes

Quail egg, asparagus, mayonnaise and cress

Desserts

Cocktail glazed lemon tart

Charentais melon and strawberry skewers

Tiramisu choux buns with white chocolate and pistachio

Dark chocolate ganache with marinated cherries

Mini meringues with vanilla cream and raspberries

Please select 5 canapes per person.

Canapés Menu



Finger Buffet Selection



£18.95 per person (inc VAT)

Our finger buffet includes a selection of sandwiches, ciabattas and wraps plus your choice of 5 additional items.

A selection of sandwiches, ciabattas and wraps

Vegetarian (V)

Bombay sweet potato fritter with apricot and ginger chutney
Spiced vegetable samosa and mint yoghurt dip
Fine red onion, coriander, gram flour bhaji
Granola short bread, goats cheese with tomato and pepper chutney
Spiced pepper and risotto ball poppy seed fritter
Leek and Hereford hop cheese tartlet
Sage and onion-crusting halloumi fries with sour cream dip

Fish

Squid coated in citrus pepper bread crumb with garlic and parsley mayonnaise dip
Sesame-crusting fresh salmon fillet with watercress mayo
Cajun coated red snapper fillet with roast tomato dip
Smoked haddock kedgeree croquette with Asian-style tartar sauce
Arctic prawn and dill Marie Rose profiterole with seaweed crumble
Seared tuna loin in teriyaki rolled in vegetable sushi rice
Lightly-smoked trout fillet and asparagus tartlet
Creole breaded prawns with salsa dip

Finger Buffet Selection

Meat

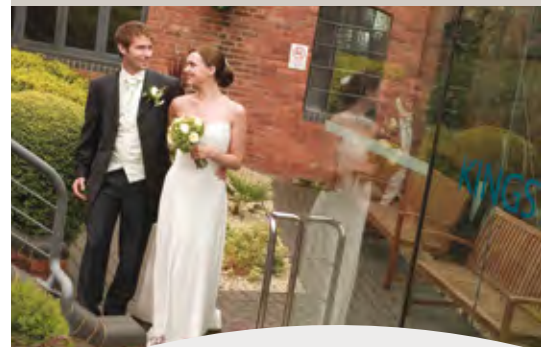
- Rolled ground lamb and green pepper shish kebab with mint yoghurt
- Caramelised BBQ pork belly bites
- Cocktail chorizo sausage with basil mayonnaise
- Panko-coated Vietnamese pork ball with Thai chilli dip
- Smoked ham and taleggio cheese tartlet
- Beef chilli quesadillas with salsa dip
- Rump steak skewer with chocolate, chilli and cumin rub
- Cocktail pulled beef jerk pattie
- Chicken and smoked Suffolk bacon pie
- Piri-piri chicken skewer
- Baby potato filled with coronation chicken with mango relish
- Paprika-smoked chicken bites
- Chicken coated in poppy seed crust with wild roquette mayonnaise

Salads

- Baby potatoes with shredded purple onion, pesto mayonnaise and tomato crostini
- Thyme-roast butternut squash, feta cheese, couscous and marinated olive
- Orzo pasta with tomato and ratatouille vegetables with spinach croute

Desserts

- Sweet carrot and cardamom tartlet
- Home-made warm doughnuts with lemon curd dip
- Assortment of flavoured macaroons
- Old English strawberry trifle
- Cocktail treacle tart
- White chocolate and passion fruit curd profiterole
- Seasonal fruit skewers
- Mini cake selection
- Greek yoghurt and blueberry granola shots



BBQ Buffet Menu



Menu A — BBQ

£39.75 per person (inc VAT)

Aberdeen Angus burger
Pork, leek and apple sausage
Vegetable kebabs with chilli glaze (v)
Scottish salmon, lemon and pepper
Lamb cutlets with rosemary and garlic
Warm new potatoes with herb vinaigrette (v)
Assorted baby leaves (v)
Selection of breads, rolls and wraps
Raspberries and strawberries with thick double cream
Chocolate truffle torte
Marble cassis delice

Menu B — Hot sandwiches

£8.50 per person (inc VAT)

Bacon baps
Sausage baps
Egg baps
Hot roast pork

£12.50 per person (inc VAT)

All served in a floured bap with seasoning and sauces

Menu C — Premium Selector Package £20.25 per person (inc VAT)

A contemporary style buffet with a twist.

Please select 3 items from the choices below:-

Mini thyme-infused slow cooked pulled beef in a seeded bap with horseradish crème fraîche and rocket
Crispy fried smoked bacon and stewed vine tomato in bloomer bread with Daddy's® sauce
Chicken and pepper fajitas with avocado and sour cream dip
Mini Warwickshire truckle cheese and onion pasty with green tomato chutney
Mini beef burger, smoked bacon and tomato relish on brioche bun
Five-spiced, panko-crumbed, cod fish finger sandwich on bloomer bread with Heinz® ketchup
Rolled naan bread with chicken tikka masala, shredded lettuce and raita
Rolled naan bread with saag aloo, shredded lettuce and raita (v)
Lamb kofta in pitta bread, with shredded lettuce and chilli sauce
Halloumi and pepper kebab in pitta bread, with shredded lettuce and chilli sauce (v)

£29.50 per person (inc VAT)

MAINS

Lamb

Slow cooked lamb in mint and redcurrant preserve, finished with roast beetroot and purple onions

Lamb, aubergine and potato moussaka topped with Parmesan cheese sauce

Poultry

Harissa chicken finished with fennel seed and lemon-marinated green and black olives

Butter chicken tikka masala with coriander naan bread

Breast of duck and green peppers in coconut curry sauce finished ripe mango

Pork

Mini pork and leek sausage with caramelised red onion gravy

Homemade pork and oregano meat balls filled with feta cheese, in sundried tomato stock finished with rustic courgette

Pork loin in cream morel essence and lemon sauce finished with sage gnocchi

Beef

Classic beef stroganoff with woodland mushrooms finished with paprika crème fraîche

Tender beef strips in green pepper corn sauce with garnish of button onions

Beef and spinach leaf lasagne topped with vine plum tomatoes glazed with Tallegio cheese

Fish

Baked fresh salmon fillet, rested on smoked salmon and pesto macaroni garnished with buttered leeks

Cajun crumb snapper fillet with garnish of sweet corn and spring onion chutney

Assorted seafood with fennel and farfalle pasta glazed with Padano cheese sauce

Vegetarian (v)

Baked butternut squash and macaroni finished with pine nuts and parsley olive oil
Mixed bean and spinach lasagne with garnish of half-baked marinated plum tomatoes

Paneer cheese with garden peas in an Asian aromatic sauce finished with coriander

Baked butternut squash stir fried greens and roasted mushrooms

Thai aubergine curry with coconut, mustard seed, cashew nuts and pak choi

Roasted pumpkin and Gorgonzola risotto, wilted greens and roasted cherry tomatoes

(continued overleaf)

Fork Buffet Selection



Fork Buffet Selection



SIDES

Vegetables (v)

Tagine of vegetables dressed with coriander oil

Thyme roast butternut squash and couscous with large croutons

Roast seasonal root vegetables with rosemary

Wok-fried vegetables (peppers, carrots, courgettes, mushrooms, leeks and purple onion)

Salads

Seasonal green leaf with crumbled blue cheese dressing (v)

Baby potatoes with shredded purple onion and pesto mayonnaise (v)

Peas and assorted beans with mint (v)

Rice, lentil and pancetta Mediterranean feta and couscous

Celeriac coleslaw with horseradish and spring onion mayonnaise and Orzo pasta with tomato (v)

Pasta (hot)(v)

Penne pasta and roast vegetables finished with rocket dressing

Spiral pasta dressed with torn basil and extra virgin olive oil

Potatoes (v)

Colcannon mashed potato

Baked garlic and thyme cream potatoes

Steamed new potatoes with seasoned herb butter

Rice/Couscous (v)

Braised long grain rice

Wild grain rice with fresh herbs

Moroccan couscous with fresh mint

DESSERTS

Fresh fruit salad and pouring cream or mint crème fraîche

Raspberry and dark chocolate terrine with mulled berries

Triple chocolate gâteau

Pear frangipane with thick Baileys® cream

Lemon tartlets with grilled soft meringue

Eton mess flavoured meringues

Tiramisu roulade with homemade apricot biscotti and pistachio shortbread

Please select 3 main courses including 1 vegetarian option, 3 side dishes and 2 desserts.

Wedding Drinks

Reception drinks

Please choose from the following choices of beverages for your drinks reception. We recommend a minimum of 2 glasses per person

House wine — Red or white	£3.75 per glass
Bottled beer	£3.75 per bottle
Buck's Fizz	£4.50 per glass
Pimm's® lemonade	£5.00 per glass
Prosecco	£5.00 per glass
Champagne	£6.50 per glass
Fruit juice	£2.00 per glass
Non-alcoholic fizz	£2.00 per glass

Drinks with dinner

We recommend half a bottle per person for your wedding breakfast and one glass of sparkling for your toast per person

White

Sauvignon Blanc	£23.95 per bottle
Chardonnay	£21.50 per bottle
Pinot Grigio	£22.75 per bottle

Red

Rioja	£23.95 per bottle
Merlot	£21.50 per bottle
Malbec	£22.75 per bottle

Bubbles

Cava	£20.00 per bottle
Prosecco	£23.95 per bottle
Champagne	£60.00 per bottle

Non-alcoholic alternatives

Fruit juice	£6.00 per litre
Mineral water	£6.00 per litre (still or sparkling)
Cordials	£3.00 per jug

Please note: All prices quoted within this menu are valid for all weddings taking place by 31st December 2017, for weddings taking place after this date prices may be subject to change



Caribbean Banqueting Menu



OPTION 1

£59.00 per person (inc VAT)

Starter

Slow-cooked BBQ pulled pork belly, double-dipped chilli squid ring, potato and chive timbale

Vegetarian starter

Okra and pepper tart with a tomato salsa

Main

Jerked breast of chicken, roasted pimento, courgette, rice and peas with jerk sauce

Vegetarian main

Spiced vegetable gumbo wellington with jerk sauce

On the table

Chunky coleslaw with fennel and red onion

Seasonal mixed salad

Dessert

Baked banana and hazelnut financier, coconut ice cream and mango salsa

OPTION 2

£65.00 per person (inc VAT)

Starter

Jerk chicken and spring onion spring rolls, cucumber noodles with a red pepper and avocado salsa

Vegetarian starter

Okra and pepper tart with a tomato salsa

Main

Seared salmon supreme on sweetcorn fritter, roasted bread fruit and lemon grass sauce

Vegetarian main

Spiced vegetable gumbo Wellington with jerk sauce

On the table

Chunky coleslaw with fennel and red onion

Seasonal mixed salad

Dessert

Mango mascarpone cheesecake,

Malibu poached pineapple and pistachio ice cream

OPTION 3

£70.00 per person (inc VAT)

Starter

Salt fish and pumpkin fritters, spicy red pepper and ginger chutney

Vegetarian starter

Okra and pepper tart with a tomato salsa

Main

Zaatar fritter-pressed lamb shoulder, sweet potato dauphinoise, courgette, lemon-minted peas and beans with feta cheese

Vegetarian main

Spiced vegetable gumbo Wellington with jerk sauce

On the table

Chunky coleslaw with fennel and red onion

Seasonal mixed salad

Dessert

Fruit and rum cake with rum cream and fresh strawberries

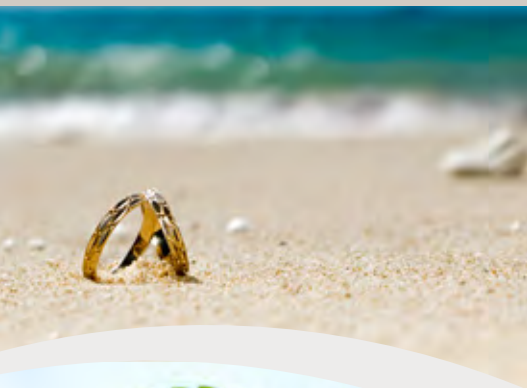
Caribbean Banqueting Menu



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Austin Court, 80 Cambridge Street, Birmingham, B1 2NP
tel: 0121 600 7500 web: www.austincourt.co.uk email: enquiries@austincourt.co.uk

Caribbean Fork Buffet



£48.00 per person (inc VAT)

Curried goat

Supreme of chicken pan-fried with jerk seasoning

Plantain and curried yam pithivier risotto with Cajun-spiced potatoes (v)

Yellow rice with coconut milk and rice and peas (v)

Celeriac coleslaw (v)

Seasonal mixed salad (v)

Chopped potato salad (v)

Exotic fruit marinated in Malibu

Mango mousse topped with mango slices and finished with strawberries

Each main course is served with poppadoms, chutneys, seasonal salad and fresh mint raitha.

OPTION 1 £52.50 per person (inc VAT)

Starter

Chicken tikka marinated served with seared red peppers

Fine red onion and coriander gram flour bhaji (v)

Chilli paneer flash-fried with sweet and sour sauce (v)

Main

Chicken masala in cream sauce

Tender lamb with green lentil sauce

Pureed spinach leaf and season potato dry curry (v)

Side dishes

Dal Makhani (v)

Saffron-infused basmati rice (v)

Assorted buttered naan breads

Desserts

Sweet carrot, cardamom tartlet and vanilla pod ice cream

OPTION 2 £57.75 per person (inc VAT)

Starter

Chicken tikka marinated served with seared red peppers

Lamb ground with spices and green chilli, fresh coriander

Vegetable samosa (v)

Fine red onion and coriander gram flour bhaji (v)

Main

Marinated chicken with green peppers and spiced curry sauce

Boneless lamb with baby spinach curry

Paneer with garden peas in an aromatic sauce (v)

Side dishes

Thick channa dal with caramelised onion (v)

Vegetable and almond biryani rice (v)

Assorted buttered naan breads

Desserts

Rasmali, mango kulfi with crushed pistachios

(continued overleaf)

Asian Menu



Asian Menu



Each main course is served with poppadoms, chutneys, seasonal salad and fresh mint raitha.

OPTION 3

£65.00 per person (inc VAT)

Starter

Chicken tikka marinated served with seared red peppers
Fine red onion and coriander gram flour bhaji (v)
Lamb ground with spices and green chilli, fresh coriander
Crushed potatoes with green peas and mustard seed fritter (v)
Chilli paneer flash fried with sweet and sour sauce (v)

Main

Tiger prawns in coconut and fresh ginger scented sauce
Boneless lamb with baby spinach curry
Mixed vegetable with tomato cardamom sauce (v)
Rustic aubergine, slow braised in browned onions in curry leaf sauce (v)

Side dishes

Urid bean dal with tempered butter (v)
Vegetable and almond biryani rice (v)
Assorted buttered naan breads

Desserts

Gulab jamun, tropical fruit and pomegranate salad

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