BUFFETS
AND
BANQUETS

AUSTIN
BIRMINGHAM
COURT

BANQUETING AND EVENING FUNCTIONS 2022/2023
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Menu selections and guest numbers for each dish are to be advised no later than 10 days prior to your event. All prices quoted are subject to VAT at the prevailing rate and are valid from 1 January to 31 December 2021. IET Birmingham: Austin Court reserves the right to amend menu prices in line with inflation.
Please choose 1 starter, 1 main, 1 vegetarian (if required) and 1 dessert. For those with Dietary Requirements the meal options provided with will be an adaptation of the menu.

**STARTERS**

Carpaccio of pineapple salad - compressed melons - passion fruit sorbet - mango & basil salsa - grilled oranges (162kcal)  
£9.85 per person

Moroccan Halloumi samosa - torched cucumber & gem heart - smoked tomatoes - broad bean guacamole - sour cream (642kcal)  
£10.00 per person

Lentil & coconut pates - harissa ratatouille, pickled peppers - apricot ketchup - smokey paprika crackers (374kcal)  
£10.10 per person

Goats cheese curd & double baked goats cheese souffle - seasonal poached pear - beetroot chutney - spiced honey (408kcal)  
£10.95 per person

Chicken liver parfait - seasonal honey roast pear - pine seed & cinnamon granola - Staffordshire rhubarb & Bramley apple chutney - tarragon crostini (739kcal)  
£11.25 per person

Buffalo mozzarella pearls - charred vegetable salad - cheese filled sweet peppers - balsamic caviar (455kcal)  
£11.50 per person

Coronation chicken - mini poppadum stack - pickled peppers - mango & pineapple - raita (341kcal)  
£12.15 per person

Beetroot cured salmon & fresh salmon rillettes - citrus cream - caper krispies aniseed crostini (627kcal)  
£12.65 per person

Ham hock & sweet mustard presse - Peaky Blinder pale ale - vegetable pickles - carrot vinaigrette - pork snippets (412 kcal)  
£12.65 per person

Aromatic Duck in panko + sesame seed crumb - plum ginger chutney - crispy noodles (517kcal)  
£12.85 per person
**BANQUETING**

**MENU OPTIONS - Minimum Numbers: 20**

(All rates exclude VAT)

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**MAINS**

- Marinated paneer cheese - chickpea samosa - sweet potato dauphinoise - creamed greens - shitake mushrooms (783kcal) **£21.25 per person**
- Butternut squash smoky feta filo roll - smoked baba ganoush - dauphinoise potato - spinach & red pepper (1060kcal) **£21.90 per person**
- Wild mushroom arancini - potato tortilla - griddle courgette (857kcal) **£23.90 per person**
- Pork tender fillet - ham hock Welsh rarebit pie - black pudding bon bon kale - butternut squash - apple puree masala jus (1022kcal) **£25.00 per person**
- Roast chicken supreme - sweet potato dauphinoise - creamed greens - shitake mushrooms - spring onion - ginger root jus (987kcal) **£26.95 per person**
- Roast salmon fillet marinated in tikka spices - wilted spinach - button onion pearls (717kcal) **£28.15 per person**
- British daube of beef - potato gratin - honey glazed roots - red onion marmalade - watercress mascarpone - rosemary jus (956kcal) **£12.15 per person**
- Balsamic glazed Dorset rump of lamp - smoked baba ganoush - dauphinoise potato - spinach - red pepper & black sesame chutney - lemon & oregano jus (1268kcal) **£30.00 per person**
- Teriyaki glazed duck breast - confit duck samosa - bok choi - burnt oranges - ginger & raisin ketchup - soy jus - carrot crisps (791kcal) **£30.00 per person**

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**DESSERTS**

- Citrus tart - yuzu marshmallow - strawberry & wild yuzu puree raspberry snap (843kcal) **£8.75 per person**
- Bournville chocolate & cherry brownie - cherry gel - white chocolate ice cream cornet (609kcal) **£10.75 per person**
- Ginger + golden syrup sponge pudding – thick cream (1228kcal) **£11.25 per person**
- Treacle tart - vanilla ice cream – orange and peach coulis (451kcal) **£12.50 per person**
- Dark chocolate mousse – caramel – espresso cream – orange segments (508kcal) **£12.50 per person**
- Rich chocolate ganache tart – raspberry sorbet (361kcal) **£13.15 per person**
BANQUETING ADDITIONAL COURSES

(All rates exclude VAT)

Select from the following options to enhance your dinner menu.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tr>
<td><strong>SHARING CHEESE PLATTER</strong></td>
<td>£6.85</td>
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<tr>
<td>Local cheese, celery chutney, unsalted butter and biscuits (654kcal)</td>
<td>per person x full table</td>
</tr>
<tr>
<td><strong>INDIVIDUAL CHEESE PLATES</strong></td>
<td>£7.40</td>
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<tr>
<td>Local Cheese, celery, chutney, unsalted butter and biscuits (654kcal)</td>
<td>per person</td>
</tr>
<tr>
<td><strong>FRESHLY BREWED TEA AND COFFEE</strong></td>
<td>£2.05</td>
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Banqueting menus available for bookings of 20 or more.
FORK BUFFETS

Available as a standalone option at £25.00 per person or as an £9.00 per person supplement to our standard delegate package.

Our Fork Buffet includes your choice of 3 main courses (to include 1 vegetarian option) Hot Side (please select one) Salads (please select two) Desserts (please select two)

MAIN DISHES

Meat
- Chicken in lemongrass and coconut sauce - garnish of fennel and scallions (506kcal)
- Chicken black bean sauce - garnish of shitake mushrooms (306kcal)
- Beef and spinach - gluten free penne pasta gratin - garnish of vine tomato (751kcal)
- Italian beef ragu and peppers - garnish of crispy sage gnocchi (641kcal)
- Fragrant lamb tagine - garnish with toasted seeds and soaked fruits (730kcal)
- Lamb and spinach curry - garnish of urid lentils (667 kcal)
- Pork - rainbow peppercorn cream sauce - garnish of wild mushrooms (633 kcal)
- Pork and sweet chilli sauce - garnish of roast pineapple and sesame seeds (627kcal)

Fish
- Cajun Roasted snapper fillet - creole sauce - garnish of thyme and peppers (389kcal)
- Seabass fillet - Ginger and sesame stir fried tiger prawns - garnish of cashew nuts (546kcal)
- Steamed salmon fillet - lemongrass shitake mushrooms - bok choi (627kcal)

Vegetarian
- Gluten free penne pasta – ratatouille vegetable gratin – garnish of basil oil (555kcal)
- Seasonal vegetables and young potatoes cooked in curry gravy (243kcal)
- Mixed bean and spinach lasagne – garnish of cocktail tomatoes (488kcal)
- Golden Paneer and garden pea pasanda curry - garnish of coriander (589kcal)
- Thai curried butternut squash & pumpkin - garnish of bok choi (410kcal)

HOT SIDES

- Cajun spice dusted potato wedges (302kcal)
- Rosemary baked baby potatoes in olive oil (190kcal)
- Brown braised rice and spring onions (290kcal)
- Aubergine and courgette ratatouille - fresh basil (121kcal)
- Smoked paprika dusted sweet potato fries (236kcal)
- Asian roast potato & cauliflower - toasted almonds (96kcal)
- Sticky ginger carrots – sesame seeds and spring onions (100kcal)
- Creamed celeriac and potato mash (309kcal)
- Rosemary herb roast seasonal root vegetables (96kcal)
- Butternut squash and macaroni bake (686kcal)
FORK BUFFETS

SALADS
Rustic tomato and mozzarella - young spinach - basil olive oil puree (200kcal)
Rainbow coleslaw (134kcal)
Potatoes in parsley wholegrain mustard dressing (147kcal)
Penne pasta - baby tomatoes - marinated olives - roquette leaf (252kcal)
Cos and baby gem leaf - olives - shaved parmesan - Caesar dressing (210kcal)
Seasonal mushroom - penne pasta - red pepper pesto (329kcal)
Carrot - kale - red cabbage - red onion slaw (166kcal)
Ginger roasted butternut squash and pumpkin - toasted pine seeds (170kcal)
Beetroot red onion mustard seed dressing (80kcal)
Beetroot - couscous goats cheese - lemon vinaigrette (221kcal)
Chargrilled artichoke & avocado nicoise salad (98kcal)

DESSERTS
Salted caramel & dark chocolate tart (492kcal)
Citrus tart (843kcal)
White chocolate & raspberry cheesecake (474kcal)
Seasonal fruit salad & cream (323kcal)
Treacle tart - Cornish clotted cream (473kcal)
Apple and blackberry crumble - pouring cream (933kcal)
Ginger & golden syrup sponge pudding - thick cream (1228kcal)

Fork buffet menu available for bookings of 20 or more

(All rates exclude VAT)
BBQ

BBQ MENU 1

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 (v)
Raspberries and strawberries with thick double cream
Chocolate truffle torte
Marble cassis delice

Minimum numbers 40

Hot roast pork, served in a floured bap with seasoning and sauces

Minimum numbers 20

(All rates exclude VAT)
NIBBLES

(All rates exclude VAT)

Flavoured tortilla crisps
Pitted marinated olives
Prawn crackers
Mini poppodums (609kcal)

£2.95
per person
CANAPÉS

£13.95 per person for 5 items

Additional items will be charged at £2.65 per person

MEAT

Cured duck – pancake – plum and ginger jam (129kcal)
Sesame crusted Moroccan lamb shoulder fritter – apricot mayonnaise (333kcal)
Teriyaki chicken and cucumber sushi roll (99kcal)
Confit beef and colston basset blue cheese - horseradish crostini (187kcal)

FISH

Salmon rillettes – butter milk custard – trout caviar – filo cup (100kcal)
Tabasco spiced prawn cocktail profiterole – lemon confit (148kcal)
Native crab – wasabi radish – pink grapefruit – seaweed cracker (122kcal)
Prawn and chorizo jambalaya bon bon (239kcal)

VEGETARIAN (V)

Goats cheese tartlet and asparagus tartlet (113kcal)
Avocado sushi roll – spiced carrot puree – vinegar caviar (74kcal)
Whipped Tamworth goats cheese – Sesame cone – pesto (92kcal)
Quail egg Florentine – sun kiss tomato tartlet (110 kcal)
Truffle and wild mushroom tarragon tartlet – onion confit (175kcal)
Asian sweet potato fritter -apricot & ginger gel - pepper (127kcal)

DESSERTS

After eight marshmallows (430kcal)
Handmade spiced rum truffles (263kcal)
Passion fruit curd tartlets (203kcal)
Dark chocolate and pistachio fudge (325kcal)
Mango pate de fruit (99kcal)
Vanilla salted caramels (281kcal)

Minimum numbers 20
SPECIAL DIETARY REQUIREMENTS

Kosher meal prices can be quoted on request and are subject to a £100.00 carriage charge. Please allow 5 working days for the ordering of kosher meals.

Please contact us if you have any special dietary requests such as allergies, gluten free meals or halal meat.

The English cheeses and mozzarella featured in our menu pack are suitable for vegetarian guests but not vegans. Please contact us if you have a requirement for vegan cheese.

Where possible, we are aiming to avoid products containing genetically modified soya and maize, flavourings and additives. However, some foods may still contain such ingredients. Please inform us if you have any particular requirements.

Some of our menu items may contain nuts, seeds and other allergens. There may be a risk that traces of these could be in any other dish or food served. We understand the dangers to those with severe allergies. Please speak to your catering manager who may be able to help you make an alternative choice.

This information is correct at the time of going to print. It may be altered at any time without liability on the part of IET Birmingham: Austin Court.
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