

# Banqueting & Evening Functions 2017



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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 2017. IET Birmingham: Austin Court reserves the right to amend menu prices in line with inflation.*

# Banqueting



## Menu Option 1 — £44.00 per person

Please choose 1 starter, 1 main, 1 vegetarian (if required) and 1 dessert.

### 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 & 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 & tarragon sauce

Featherblade 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

Banqueting menus available for bookings of 20 or more.

*All prices are subject to VAT*

# Banqueting

## Menu Option 2 — £51.45 per person

Please choose 1 starter, 1 main, 1 vegetarian (if required) and 1 dessert.

### Starters

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

BBQ spiced panko crusted 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



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# Banqueting

## Menu Option 3 — £55.95 per person

Please choose 1 starter, 1 main, 1 vegetarian (if required) and 1 dessert.

### 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 hazelnuts

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 brand



Banqueting menus available for bookings of 20 or more

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# Banqueting Additional Courses

Select from the following options to enhance your dinner menu.

## **Layered sorbet — £3.95 per person**

Choose from one of the following:-

Champagne and strawberry

Blackcurrant and raspberry

Orange and mango

## **Sharing cheese platter — £5.25 per person**

Local cheese, celery chutney, unsalted butter and biscuits

Continental cheese, red pepper tapenade and rustic breads

Baked camembert cheese with onion jam

## **Individual cheese plates — £7.25 per person**

Somerset brie with black truffle oil and wild rocket salad

Shropshire blue with griddled pears and savoury scone

Roubiliac goats cheese with piccalilli and focaccia croute

## **Freshly brewed tea & coffee — £2.00 per person**

## **Coffee extras — £1.00 per person**

Choose from one of the following:-

Turkish delight

Mints

Biscotti



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# Fork Buffets

**Available as a standalone option at £24.50 per person or as an £8.50 per person supplement to our standard delegate package.**

Our Fork Buffet includes your choice of 2 meat or fish, 1 vegetarian, 3 sides + 2 desserts

## MAIN DISHES

### Meat and fish — please select two

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

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

Butter chicken tikka masala with coriander naan bread

Chicken in smoked paprika cream sauce with a garnish of wild mushroom

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

Classic beef stroganoff with woodland mushrooms finished with paprika crème fraîche

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

Tender beef strips in green peppercorn sauce and a garnish

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

Cajun crumb snapper fillet with a garnish of sweetcorn and spring onion chutney

*(continued on next page)*



Fork buffet menu available for bookings of 20 or more

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# Fork Buffet (continued)

## VEGETARIAN (V)

Please select one

Baked butternut squash and macaroni finished with pine nuts and parsley olive oil

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

Mixed bean and spinach lasagne with a garnish of half baked marinated plum tomatoes

Paneer cheese with sweet chilli sauce and a mixed pepper garnish

## SIDE DISHES (V)

Please select three

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 (V)

Seasonal green leaf with crumbled blue cheese dressing

Baby potatoes with shredded purple onion and pesto mayonnaise

Peas and assorted beans with mint

Rice, lentil and pancetta with Mediterranean feta and couscous

Orzo pasta with tomato

Celeriac coleslaw with horseradish and spring onion mayonnaise

*(continued on next page)*



Fork buffet menu available for bookings of 20 or more

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# Fork Buffet (continued)

## SIDE DISHES (CONTINUED)

### Pasta (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  
Crispy potato wedges dusted in smoked paprika  
Steamed new potatoes with seasoned herb butter  
Asian-flavoured sweet potato dauphinoise

### Rice/Couscous (v)

Braised long grain rice  
Wild grain rice with fresh herbs  
Moroccan couscous with fresh mint

## DESSERTS

### Please select two

Fresh fruit salad and pouring cream or mint crème fraîche  
Raspberry and dark chocolate terrine with mulled berries  
Triple chocolate gâteau  
Lemon tartlets with grilled soft meringue  
Blackberry and blackcurrant frangipane tart  
Tiramisu roulade with homemade apricot biscotti and pistachio shortbread  
Eton mess-flavoured meringues



Fork buffet menu available for bookings of 20 or more  
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# Premium Evening Selector Menu

## Premium selector menu — £17.00 per person

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)



*Minimum numbers 30*

*Please note: all prices are subject to VAT*

# BBQ & Hog Roast

## BBQ Menu 1 — £32.50 per person

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

£9.95 per person

*Minimum numbers for 20*

Whole hog roast, served with floured bap, seasoning and sauces

£11.95 per person

*Minimum numbers 100*

Whole hog roast, served with floured bap, seasoning and sauces

£15.50 per person

and three freshly made salads:

Fresh green leaf salad, comprising lollo rosso, curly endive and lambs leaves (v)

Hand made coleslaw (v)

Warm new potatoes in herb butter (v)

*Minimum numbers 100*

*Please note: all prices are subject to VAT*

# Nibbles

## Standard Nibbles

£2.25 per person

Peanuts  
Crisps  
Olives  
Twiglets  
Savoury biscuits

## Luxury nibbles

£2.60 per person

Kettle crisps  
Cashew nuts  
Toasted almonds  
Prawn crackers  
Mini poppadums

## Executive nibbles

£4.60 per person

Mediterranean rarebit  
Parmesan and focaccia crunch  
Peccorini cheese straws  
Plantain crisps  
Roasted pepper  
Sundried tomato palmiers  
Tortilla chips  
Cajun spiced dry roasted almonds  
Garlic and basil mayonnaise  
Tomato and lime salsa

*Minimum numbers 10*



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# Canapés

**£12.00 per person for 5 items**  
**Additional items will be charged at £2.40 per person**

## Meat

Parma ham, apricot and ginger chutney on wafer biscuit

Chorizo chipolatas, red pepper and basil mayonnaise

Beef bresaola, mustard mayonnaise and watercress

Moroccan lamb hash with harrissa mayonnaise

## 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



Minimum numbers 20

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# Special dietary requirements

Kosher meal prices can be quoted on request and are subject to a £90.00 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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