

# AUSTIN COURT *Weddings*

## Wedding Menus



# Wedding Breakfast



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## **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

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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



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## **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.

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£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



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£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

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£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



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£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)

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£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



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## **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 31<sup>st</sup> December 2017, for weddings taking place after this date prices may be subject to change*



# Caribbean Banqueting Menu



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## 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

Jerk 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

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**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 friter-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

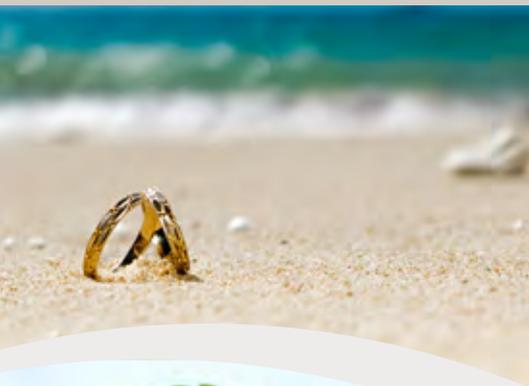
# Caribbean Banqueting Menu



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Austin Court, 80 Cambridge Street, Birmingham, B1 2NP  
tel: 0121 600 7500 web: [www.austincourt.co.uk](http://www.austincourt.co.uk) email: [enquiries@austincourt.co.uk](mailto:enquiries@austincourt.co.uk)

# Caribbean Fork Buffet



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£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

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**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



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**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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