BUFFETS AND BANQUETS

AUSTIN BIRMINGHAM COURT

BANQUETING AND EVENING FUNCTIONS 2021
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.
BANQUETING

MENU OPTION 1

Please choose 1 starter, 1 main, 1 vegetarian (if required) and 1 dessert. For those with Dietary Requirements the meal options provided will be an adaptation of the menu.

Starters
Balti Triangle chicken tikka and charred vegetables – mini poppadum stack-pickled peppers – raw mango and pineapple relish – raita
Carpaccio of pineapple salad – compressed melons – passion fruit sorbet – mango and basil salsa—grilled oranges
Moroccan halloumi samosa – torched cucumber and gem heart – smoked tomatoes – broad bean guacamole – sour cream
Lentil and Coconut pates – harissa ratatouille – pickled peppers – apricot ketchup – smokey paprika crackers

Mains
Asian Roast Paneer – cauliflower pakora – Chana dal fritter – sweet potato dauphinoise – coriander yoghurt – masala oil
Thyme roasted butternut squash – mascarpone risotto – tempura beetroot textures artichoke – parsley oil
Harissa confit baby aubergine – halloumi spring roll – pressed coriander polenta – herb courgette sumac yoghurt – toasted pine nuts
Feta Cheese parcels – ratatouille giant couscous lemon infused fennel – basil pesto – sour cream

Desserts
Citrus Tart – yuzu marshmallow – strawberry and wild yuzu puree – raspberry snap
Vanilla Crème brulee cheesecake – Dorset marmalade ice cream – citrus meringue crumble

(All rates exclude VAT)

MENU OPTION 1
£44.95 per person
BANQUETING

MENU OPTION 2

£49.95

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

Starters
Goats cheese curd and double baked goats cheese soufflé – Seasonal poached pear – beetroot chutney – spiced honey
Cotswold brie profiteroles fondue- Worcestershire asparagus – aromatic marinated wild mushrooms – truffle hollandaise – aged vinegar caviar
Chicken liver parfait – seasonal honey roast pear – pine seed and cinnamon granola – Staffordshire rhubarb and Bramley apple chutney – tarragon crostini
Buffalo mozzarella pearls – charred vegetable salad – cheese filled sweet peppers – balsamic caviar
Feta Cheese and sesame seed spheres – mint quinoa – pineapple and chilli tartare – torched cucumber

Mains
Pumpkin and sage arancini – griddled courgette – tomato and caper tapenade – watercress emulsion
Wild Mushroom tartlet grilled asparagus – baby carrot – spinach – rosemary crème fraîche
Quince glazed Dingley dell pork belly – pressed sweet potatoe Lyonnaise – purple cabbage – toffee carrots – cider and apple puree – sage jus – pork popcorn
Roast Chicken Supreme – potato dauphinoise – Creamed greens – sesame shitake mushrooms – spring onion – ginger root jus

Desserts
Bourneville chocolate and cherry brownie – cherry gel – white chocolate ice cream cornet
Pineapple salad – warm cinnamon spiced doughnuts – coconut ice cream – mango and calamansi
Banana and baileys bread and butter pudding – rum and raisin ice cream – cinder toffee – muscovado sauce
BANQUETING

 MENU OPTION 3

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

**Starters**
- Beetroot Cured Salmon and Fresh Salmon Rillettes - citrus cream - caper krispies - aniseed crostini
- Royal prawn cocktail and smoked salmon Ballantine - pink grapefruit - avocado puree - seaweed crumble
- Smoked halibut - Devon crab mayonnaise - Thai pickled shallots - radish - compressed watermelon - Sichuan twisted noodle
- Mount Grace Farm ham hock and sweet mustard press - peaky blinder pale ale - vegetable pickles - carrot vinaigrette - pork sippets
- Yetminster shredded lamb in poppy seed brick - lemon and mint courgette - burnt fig - feta cheese - pomegranate molasses - sumac and mint yoghurt

**Mains**
- Roast chicken supreme - potato tortilla - courgette - paprika aubergine - creamed spinach - tomato and caper tapenade
- Roast gilt head bream fillet - tempered urid dal - aloo tikka patties - pickled cucumber salad - citrus yoghurt
- British daube of beef - potato gratin - honey glazed rots - red onion marmalade - watercress mascarpone - reduced rosemary jus
- Soft shank of lamb - olive oil potato - rustic vegetable - toasted seeds - sticky tamarind jus
- Balsamic glazed Dorset rump of lamb - smoked Baba ganoush - dauphinoise potato-spinach - red pepper and black sesame chutney - lemon and oregano jus
- Teriyaki glazed Gressingham duck breast - confit duck samosa - bok choy - burnt oranges - ginger and raisin ketchup - light soy jus - carrot crisps

**Desserts**
- Apricot and frangipane - peach schnapps cream - apricot and bergamot
- Tiramisu and chocolate cannelloni - amaretti and pistachio - caramelita ice cream - hazelnut wafer
- Dark Chocolate and raspberry tablet - raspberry ripple panna cotta ice-cream - berry variations
- British Seasonal toffee apple tartlet - Cornish clotted cream - candy floss - prickly pear caramel
- Sweetened carrot and cardamom tartlet - carrot cake soil - pistachio ice cream

(All rates exclude VAT)
BANQUETING ADDITIONAL COURSES

Select from the following options to enhance your dinner menu.

<table>
<thead>
<tr>
<th>SHARING CHEESE PLATTER</th>
<th>£5.35 per person</th>
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<tbody>
<tr>
<td>Local cheese, celery chutney, unsalted butter and biscuits</td>
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<tr>
<td>Continental cheese, red pepper tapenade and rustic breads</td>
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<tr>
<td>Baked camembert cheese with onion jam</td>
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<table>
<thead>
<tr>
<th>INDIVIDUAL CHEESE PLATES</th>
<th>£7.40 per person</th>
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<tbody>
<tr>
<td>British blue Monday</td>
<td></td>
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<tr>
<td>Warwickshire truckle</td>
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<tr>
<td>Cotswold brie</td>
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<tr>
<td>Red Leicester</td>
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<table>
<thead>
<tr>
<th>FRESHLY BREWED TEA AND COFFEE</th>
<th>£2.05 per person</th>
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<table>
<thead>
<tr>
<th>COFFEE EXTRAS</th>
<th>£1.05 per person</th>
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<tbody>
<tr>
<td>Choose from one of the following:-</td>
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<tr>
<td>Turkish delight</td>
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<tr>
<td>Mints</td>
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<tr>
<td>Biscotti</td>
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Banqueting menus available for bookings of 20 or more.
**FORK BUFFETS**

(All rates exclude VAT)

Available as a standalone option at £24.95 per person or as an £8.65 per person supplement to our standard delegate package.

Our Fork Buffet includes your choice of 3 main courses (to include 1 vegetarian option 3 sides and 2 seasonal desserts)

### MAIN DISHES

**Meat**
- Chicken in lemongrass and coconut sauce - garnish of fennel and scallions
- Chicken black bean sauce - garnish of shitake mushrooms
- Masala Chicken curry - garnished of coriander
- Beef and spinach - gluten free penne pasta gratin - garnish of vine tomato
- Italian beef ragu and peppers - garnish of crispy sage gnocchi
- Fragrant lamb tagine - garnish with toasted seeds and soaked fruits
- Lamb and spinach curry - garnish of urid lentils
- Pork - rainbow peppercorn cream sauce - garnish of wild mushrooms
- Pork and sweet chilli sauce - garnish of roast pineapple and sesame seeds

**Fish**
- Cajun Roasted snapper fillet - creole sauce - garnish of thyme and peppers
- Seabass fillet - Ginger and sesame stir fried tiger prawns - garnish of cashew nuts
- Baked fresh salmon fillet on smoked salmon, in pesto macaroni finished with buttered leeks

**Vegetarian**
- Gluten free penne pasta – ratatouille vegetable gratin – garnish of basil oil
- Seasonal vegetables and young potatoes cooked in curry gravy
- Mixed bean and spinach lasagne – garnish of cocktail tomatoes
- Grilled halloumi - paprika smoked aubergine - red pesto dressing - garnish of BBQ tomatoes
- Golden Paneer and garden pea pasanda curry - garnish of coriander
- Thai Curried butternut squash and pumpkin - garnish of bokchoy

### SEASONAL HOT SIDES

**Spring**
- Cajun spice dusted potato wedges
- Cornish smoked Sea salt and rosemary mini jacket potatoes
- Brown braised rice and spring onions
- Chinese style sugar snap peas – sesame seeds

**Summer**
- Worcestershire Asparagus and fine beans - hollandaise sauce
- Aubergine and courgette ratatouille - fresh basil
- Broccoli - double Gloucester cheese gratin
- Haines farm sugar snap peas – chilli vinaigrette
FORK BUFFETS

SEASONAL HOT SIDES

Autumn
Smoked paprika dusted sweet potato fries
Moroccan baked whole Cauliflower
Sticky ginger carrots –sesame seeds and spring onions

Winter
Neeps and tatties
Creamed celeriac and potato mash
Low and slow honey roast winter roots and sprouts
Butternut squash and macaroni bake -pine nuts

SEASONAL SALADS

All salads are at best in season, but all are available all year round

Spring
Rustic tomato and mozzarella -young spinach -basil olive oil puree -virgin olive oil
Ploughman’s -Celery -apple -grapes -carrot -Shropshire blue cheese
Giant couscous-beef and plum tomato -parsley oil
Seasonal potato -red onion -curry mayonnaise -fresh coriander

Summer
Red onion -cucumber -mint yoghurt
Cos and baby gem leaf -olives -shaved parmesan -Caesar dressing
Bulgur wheat -courgette -red pepper -fine beans
Seasonal mushroom -penne pasta -red pepper pesto

Autumn
Carrot -kale -red cabbage -red onion slaw
Ginger roasted butternut squash and pumpkin –toasted pine seeds
Honey roast pear –oxford blue cheese -penne pasta –mustard dressing
Cauliflower biryani –toasted almonds

Winter
Beetroot and cranberry -red cabbage -clementine
Wheatberry kernals-beetroot -couscous-goats cheese -lemon vinaigrette
Artichoke -roast vegetables -spiral pasta -sage mayonnaise

(All rates exclude VAT)
FORK BUFFETS

(All rates exclude VAT)

SEASONAL DESSERTS

Spring
- American cheesecake - apricots and almonds
- Layered Dark chocolate torte
- Lemon tart nut meringue pie

Summer
- Apricot and almond tart
- Dark chocolate and raspberry pave
- Fresh and set summer berries - mint crème fraiche

Autumn
- Treacle tart - Cornish clotted cream
- Apple and blackberry crumble - pouring cream
- Seasonal fruit salad
- Plum trifle and pistachios

Winter
- Tiramisu - hazelnut biscotti
- Panettone bread and butter pudding - brandy pouring cream
- Tropical fruit salad - pomegranate - lemongrass syrup

Fork buffet menu available for bookings of 20 or more
PREMIUM EVENING SELECTOR MENU

A contemporary style buffet with a twist.

PREMIUM SELECTOR MENU

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
## BBQ

### BBQ MENU 1

<table>
<thead>
<tr>
<th>Item</th>
<th>Price Per Person</th>
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<tbody>
<tr>
<td>Aberdeen Angus burger</td>
<td>£33.00</td>
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<tr>
<td>Pork, leek and apple sausage</td>
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<tr>
<td>Vegetable kebabs with chilli glaze (v)</td>
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<tr>
<td>Scottish salmon, lemon and pepper</td>
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<tr>
<td>Lamb cutlets with rosemary and garlic</td>
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<tr>
<td>Warm new potatoes with herb vinaigrette (v)</td>
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<tr>
<td>Assorted baby leaves (v)</td>
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<tr>
<td>Selection of breads, rolls and wraps (v)</td>
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<tr>
<td>Raspberries and strawberries with thick double cream</td>
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<tr>
<td>Chocolate truffle torte</td>
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<tr>
<td>Marble cassis delice</td>
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*Minimum numbers 40*

## BBQ

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

<table>
<thead>
<tr>
<th>Price Per Person</th>
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<tbody>
<tr>
<td>£10.50</td>
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*Minimum numbers 20*
# Nibbles

(All rates exclude VAT)

## Standard Nibbles
£2.30 per person

- Peanuts
- Crisps
- Olives
- Twiglets
- Savoury biscuits

## Luxury Nibbles
£2.65 per person

- Kettle crisps
- Cashew nuts
- Toasted almonds
- Prawn crackers
- Mini poppadums

## Executive Nibbles
£4.70 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
CANAPÉS

£12.95 per person for 5 items

Additional items will be charged at £2.45 per person

MEAT

Blushing venison fillet – chocolate and chili rub – blueberry gel
Somerset cured duck – pancake – plum and ginger jam
Suffolk smoked bacon and chicken pie
Sesame crusted Moroccan lamb shoulder fritter – apricot mayonnaise
BBQ Barbary duck leg doughnut – plum jam
Teriyaki chicken and cucumber Shushi roll
Confit beef and colston basset blue cheese- horseradish crostini
Pressed Dingley Dell Ham hock and smoked pineapple skewer

FISH

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

VEGETARIAN (V)

Mary quickes goat cheese tartlet and asparagus tartlet
Avocado sushi roll – spiced carrot puree – vinegar caviar
Whipped Tamworth goats cheese – Sesame cone – pesto
Quail egg Florentine – sun kiss tomato tartlet
Truffle and wild mushroom tarragon tartlet – onion confit
Award winning Devon blue cheese – fruit scone – apple and cider chutney
Asian style sweet potato fritter – apricot and ginger gel – teardrop pepper

DESSERTS

After eight marshmallows
Handmade spiced rum truffles
Passion fruit curd tartlets
Dark chocolate and pistachio fudge
Mango pate de fruit
Vanilla salted caramels

Minimum numbers 20
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.