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 3 July 2023 to 31 March 2024. 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 will be an adaptation of this menu.

Minimum numbers: 20

### STARTERS

<table>
<thead>
<tr>
<th>Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ cauliflower buffalo wings, mango and coriander salsa (vg) (266 kcal)</td>
<td>£10.99</td>
</tr>
<tr>
<td>Aubergine confit, smokey vegan feta, tomato ragu, basil dressing (vg) (414 kcal)</td>
<td>£10.99</td>
</tr>
<tr>
<td>Seabass pakora with pickled cucumber and dill, pepper and lime chutney (506 kcal)</td>
<td>£11.25</td>
</tr>
<tr>
<td>Beef and onion croquette with cauliflower and horseradish cream, tarragon wild mushrooms (460 kcal)</td>
<td>£11.25</td>
</tr>
<tr>
<td>Goats cheese and fig parcels, poached pear and spiced pear chutney, honey and thyme dressing (V) (403 kcal)</td>
<td>£12.65</td>
</tr>
<tr>
<td>Buffalo mozzarella pearls, charred vegetable salad, cheese filled sweet peppers (V) (455 kcal)</td>
<td>£12.65</td>
</tr>
<tr>
<td>Ham hock and sweet carrot terrine, English mustard mayonnaise, pork sippet (412 kcal)</td>
<td>£13.50</td>
</tr>
<tr>
<td>Beetroot smoked salmon and fresh salmon rillettes, dill herb crostini (503 kcal)</td>
<td>£14.65</td>
</tr>
</tbody>
</table>
## Banqueting

(All rates exclude VAT)

### MAINS

<table>
<thead>
<tr>
<th>Description</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Butternut squash, pine seed and smokey feta cheese, filo pastry spring roll, baba ghanoush, dauphinoise potato, spinach, lemon and oregano jus (V) (1065 kcal)</td>
<td>£23.65 per person</td>
</tr>
<tr>
<td>Marinated paneer cheese and chickpea samosa, sweet potato dauphinoise, creamed greens, ginger root jus (V) (792 kcal)</td>
<td>£23.65 per person</td>
</tr>
<tr>
<td>Portobello mushroom and Tuscan vegetable ratatouille, potato gratin (V) (432 kcal)</td>
<td>£23.65 per person</td>
</tr>
<tr>
<td>Ratatouille tatin, Moroccan cous-cous, cocktail tomatoes, sumac capers (vg) (911 kcal)</td>
<td>£23.65 per person</td>
</tr>
<tr>
<td>Rosemary seasoned chicken breast, beetroot and goat cheese Gnocchi with tomatoes, courgette and pickled olive vinaigrette (780 kcal)</td>
<td>£25.50 per person</td>
</tr>
<tr>
<td>Supreme of chicken, assorted seasonal vegetables, potato puree with a mushroom and chasseur sauce (689 kcal)</td>
<td>£25.50 per person</td>
</tr>
<tr>
<td>Daube of beef, potato gratin, honey glazed veg and rosemary jus (946 kcal)</td>
<td>£28.00 per person</td>
</tr>
<tr>
<td>Lamb rump and lamb kofta, aubergine and lemon puree, rosemary potatoes, feta cheese, cumin seed sauce (724 kcal)</td>
<td>£28.00 per person</td>
</tr>
<tr>
<td>Roast seabass fillet and crispy squid, paprika smoked potato and chive and saltland samphire (731 kcal)</td>
<td>£28.00 per person</td>
</tr>
</tbody>
</table>

### DESSERTS

<table>
<thead>
<tr>
<th>Description</th>
<th>Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla bean baked cheesecake, yuzu and grapefruit gel, meringue crush (406 kcal)</td>
<td>£11.25 per person</td>
</tr>
<tr>
<td>Dark chocolate brownie topped with chocolate and orange truffle, orange &amp; basil gel (vg) (473 kcal)</td>
<td>£11.25 per person</td>
</tr>
<tr>
<td>Baked egg custard tart, whipped caramel cream, roasted plums (432 kcal)</td>
<td>£11.85 per person</td>
</tr>
<tr>
<td>Layered blackcurrant mousse, fruits of the forest compote, blackcurrant sorbet (368 kcal)</td>
<td>£12.95 per person</td>
</tr>
<tr>
<td>Chocolate tart, roasted pineapple, mango and passion fruit sorbet &amp; salsa (550 kcal)</td>
<td>£13.50 per person</td>
</tr>
</tbody>
</table>
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>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SHARING PLATTER</strong></td>
<td>£95.95</td>
<td>Local cheesemongers selection, chutney, grapes, celery, unsalted butter and crackers (681 kcal)</td>
</tr>
<tr>
<td></td>
<td>per table</td>
<td>of 10</td>
</tr>
<tr>
<td><strong>INDIVIDUAL PLATES</strong></td>
<td>£10.50</td>
<td>Local cheesemongers selection, chutney, grapes, celery, unsalted butter and crackers (681 kcal)</td>
</tr>
<tr>
<td></td>
<td>per person</td>
<td></td>
</tr>
<tr>
<td><strong>FRESHLY BREWED TEA AND COFFEE</strong></td>
<td>£2.50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>per person</td>
<td></td>
</tr>
</tbody>
</table>
FORK BUFFETS

Available as a standalone option at £27.95 per person or as a £9.00 per person supplement to our standard delegate package.

Our fork buffet includes your choice of 2 main dishes (to include 1 vegetarian option), 1 hot side, 2 salads, and 1 dessert.

Minimum numbers: 20

MAIN DISHES

Meat
Chicken Cacciatore, rosemary garnished with olive oil potatoes and Mediterranean vegetables (504 kcal)
Layered beef, Worcestershire sauce, mac n cheese bake (793 kcal)
Masala chicken curry, garnish of coriander (338 kcal)
Harissa spiced tender beef, garnish of peppers and chickpeas (613 kcal)
Pork with rainbow peppercorn cream sauce, garnish of mushrooms (819 kcal)

Vegetarian
Sweet pepper mac n cheese and English mustard onion crumble (668 kcal)
Aubergine and courgette ratatouille with fresh basil (vg) (121 kcal)
Wild mushroom and chestnut stroganoff (488 kcal)
Paprika halloumi with red pesto dressing, bbq tomatoes (552 kcal)
Mixed vegetable masala curry served with Chotanaan bread (145 kcal)

HOT SIDES

Cajun spice dusted potato wedges (298 kcal)
Ginger creamed leeks and cabbage (123 kcal)
Aubergine and courgette ratatouille with fresh basil (121 kcal)
Cumin seed roast cocktail potatoes (225 kcal)
Sweet carrots and garden peas (169 kcal)
Coriander infused basmati rice (358 kcal)
FORK BUFFETS

(All rates exclude VAT)

SALADS

Red onion, cucumber, mint yoghurt (35 kcal)
Seasonal mushrooms, penne pasta, red pepper pesto (268 kcal)
Carrot, kale, red cabbage, red onion slaw (164 kcal)
Ginger roasted butternut squash and pumpkin, toasted pine seeds (170 kcal)
Vine rustic tomato, marinated olives, gem hearts (93 kcal)
Asian curried slaw, apricots (174 kcal)
Bean, potato, red onion, fennel (91 kcal)
Wheatberry kernals, beetroot, cous-cous, goats cheese, lemon vinaigrette (221 kcal)
Seasonal leaf salad (33 kcal)

DESSERTS

Chocolate orange tart (vg) (gf) (533 kcal)
Raspberry frangipane tart (vg) (gf) (295 kcal)
Treacle tart, Cornish clotted cream (476 kcal)
Carrot, pistachio and walnut cake (vg) (391 kcal)
Tiramisu, hazelnut biscotti (627 kcal)

ADDITIONAL FISH UPGRADE OPTION

£6.75 per person

Cajun roasted snapper fillet, creole sauce, garnish of thyme and peppers (308 kcal)
Seabass fillet with ginger stir fried tiger prawn (372 kcal)
BBQ MENU

Available at £44.50 per person. Please choose 3 main dishes (or 2 meat and 1 vegetarian), plus 2 sides and 1 salad.

Minimum numbers: 40

MAIN DISHES

Meat
Quarter pounder slider with Monterey Jack (1418 kcal – includes cheese and bun)
Grilled chicken breast skewer, burnt lemon (159 kcal)
Pork and leek sausage with roasted onions (293 kcal – no bun included)
Grilled salmon with a chive, lemon and vanilla glaze (304 kcal)
Rosemary crusted lamb cutlet (451 kcal)
Grilled baby chicken with caper and onion salsa (308 kcal)
Pork cutlet with marjoram and BBQ glaze (395 kcal)

Vegetarian
BBQ flat mushroom with blue cheese dressing (V) (151 kcal)
Skewers of halloumi and pimento (vg) (579 kcal)

SIDES

Chargrilled asparagus with parmesan crust and toasted almonds (vg) (131 kcal)
Pearl barley stuffed mushrooms with smoked paprika (vg) (113 kcal)
Grilled sweetheart cabbage with smoked bacon and nutty butter (vg) (187 kcal)
Blackened corn with Manchego cheese, chilli and lime (vg) (296 kcal)
Heritage tomato with basil and fig balsamic (vg) (54 kcal)
Warm new potatoes with citrus salsa verde (vg) (78 kcal)

SALADS

Rocket, parmesan crisp and balsamic (vg) (126 kcal)
Green salad with French beans and cucumber (vg) (35 kcal)
Cracked wheat salad with figs and burnt pistachio dressing (vg) (96 kcal)
Roasted summer squash with chickpea and coriander yogurt (vg) (245 kcal)
Grilled peach and endive salad with orange blossom dressing (vg) (250 kcal)
Purple carrot with white cabbage and red onion coleslaw and crème fraiche (vg) (109 kcal)
Pomegranate with feta, toasted almonds and preserved lemon (vg) (286 kcal)

SWEET TREATS

Additional £5.45 per person; maximum of two choices:

Vanilla baked cheesecake (440 kcal)
Champagne jelly mulled strawberries (142 kcal)
Pimms and black cherry trifle (427 kcal)
Mini tiramisu shot (77 kcal)
NIBBLES

(All rates exclude VAT)

Flavoured tortilla crisps
Pitted marinated olives
Prawn crackers
Mini poppodums (60kcal)

£3.95 per person
CANAPE SELECTION

Asian style sweet potato fritter, apricot and ginger gel (127 kcal)
Goats cheese and asparagus tartlet (122 kcal)
Prawn and chorizo jambalaya bon bon (262 kcal)
Sesame crusted Moroccan lamb shoulder fritter and apricot mayo (368 kcal)
Vegan kale pakora and tamarind ketchup (266 kcal)
Vegan feta and green pesto potato and olive tapenade (18 kcal)
Confit beef and Colston Basset blue cheese, horseradish crostini (277 kcal)
Salmon rillette, creme fraiche custard, trout caviar cup (25 kcal)

DESSERTS

Chochos profiteroles (57 kcal)
Lemon macaroon (53 kcal)

Add these to enhance your drinks package. Minimum order of 3 canapes per person at £4.95 per canape.

Additional items will be charged at £4.95 per person.

Minimum numbers: 20

(All rates exclude VAT)
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 being published. It may be altered at any time without liability on the part of IET Birmingham: Austin Court.
IET venues

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