

exquisite beauty
you can eat



THE BIRMINGHAM
**BOTANICAL
GARDENS**
AN EDUCATIONAL CHARITY



Front cover: scallop summer pot

Our renowned, award-winning chefs are dedicated to creating innovative, mouth-watering and visually stunning dishes from the very finest seasonal ingredients, designed to complement the unique and exclusive setting of Birmingham Botanical Gardens.

We will work with you to create an outstanding dining experience, with unrivalled attention to detail and first class service, delivered with care and understanding of the importance of your event.

Clients are invited to create one three course menu for their event.

We can offer our clients a 'choice' menu where individual guests select their dishes in advance of the event. This is limited to a choice of two starters, three main courses and two desserts (a vegetarian menu option must be selected for each course).*

*For 'choice' menus a supplement of £5 per person will be charged and we will require a table plan of choices five working days ahead of your confirmed event.

All prices are subject to VAT



STARTERS

Garden of England salad ▼
squash, carrot, cumin, regional goat's cheese,
Hackney honey and urban thyme dressing

Artichoke niçoise ▼
new potatoes, green beans, kale, wild mushroom, olives,
white bean puree, truffle oil, egg and frisée lettuce

Smoked chicken and ham hock terrine
served with roasted sweet potato
and spring onion salsa

Salmon and beetroot gravlax
with pickled candied beetroot, pea shoots
and a lime gel

Potted Chinese duck leg
shitake mushrooms, pickled bean sprouts
and a black bean dressing

Smoked mackerel pâté
pickled cucumber, horseradish cream
and micro red amaranth cress

Chargrilled beef and asparagus skewers
confit balsamic tomato with a honey and basil gel
– supplement £1.95

Confit chicken
crispy chicken lollipop and sweetcorn caviar
– supplement £1.95

Glazed goats cheese crottin ▼
balsamic red onion puree, yellow cherry
tomatoes and rocket, toasted brioche
– supplement £3.50

SOUPS

Mushroom soup
with smoked bacon and fried black kale

Chilled honey and melon soup
with warm poached raspberries and mint

Butternut squash soup ▼
served with croutons and crème fraîche

Chicken and wild mushroom soup
with a truffle oil, crème fraîche
and marjoram croutons

Spiced crayfish gumbo

*For those with special dietary requirements or
allergies, who may wish to know about the food or drink
ingredients used, please ask your event coordinator*

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MAINS

Trio of pork
tandoori spiced confit belly of pork, chargrilled loin and smoked bacon crisp served with parsnip puree, wilted spinach, roasted apple and a rich cider jus

Red wine braised beef
horseradish mash, kale purée and roasted beets

Supreme of chicken and wild mushroom
thyme and pink peppercorn puy lentils with fried rosemary gnocchi

Roast duck breast with duck leg parcel
creamed lemon and parmesan polenta, pan fried broad and butter beans, beetroot dauphinoise

Atlantic cod
creamy mash potato and a buttered samphire cockle sauce

Pan fried salmon
served with tender stem broccoli, mini fondant potatoes, cherry tomatoes, baby carrots, lemon beurre blanc

Braised minted lamb shank
served with a mild mustard mash, roasted root vegetables and a minted jus
– supplement £3.75

Herb and salt crusted loin of beef
buttered fondant potato, swede purée, glazed carrots and a horseradish and thyme jus
– supplement £4.50

Rump of lamb with a ragout of lamb leg
tender stem broccoli, roasted ratte potatoes and a red wine and rosemary jus
– supplement £5.50

Chilli sweet potato, chargrilled aubergine,
balsamic puy lentils, cauliflower pakora ▼

Chargrilled sliced sweet potato dome ▼
filled with vegetable chilli, vine roasted tomatoes ribbons of carrot and courgettes served with a sour cream and chive

Foraged mushroom tortellini ▼
salt baked market vegetables and cep vinaigrette

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DESSERTS & CHEESE

Apple tart tatin
salted caramel ice cream

Sweet curried meringue
ginger granola, diced and pureed mango

Coconut panna cotta
with mango sorbet

Sticky toffee pudding
vanilla custard

Chocolate trio
dark, milk and white mousses with a raspberry
coulis, chocolate pencil

Deconstructed strawberry cheesecake
strawberries, biscuit granola, cream cheese,
passion fruit champagne jelly and basil

Saffron and vanilla poached pear
served with stem ginger and a white chocolate cream
– supplement £2.50

Classic lemon tart
served with a raspberry sorbet – supplement £3.95

Selection of seasonal, regional British cheeses
with green apple and raisin chutney, celery
and baked crispy bread and oatmeal biscuits

COFFEE & TEA

Rainforest Alliance coffee and tea

Rainforest Alliance coffee, tea and mint
chocolates – supplement £1.25

Rainforest Alliance coffee, tea and petits fours
– supplement £3.25

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