

Marriott®

BIRMINGHAM

Banqueting Menu *@ £25 per person*

Starter:

Rustic chicken liver pate served with red onion relish, brioche

Leek and gruyere tart served with oven dried tomato (v)

Salad of plum tomato and mozzarella with spring onion salsa

Fan of seasonal melon with prawns in marie rose sauce

Confit duck and ham terrine, fig chutney, toasted brioche
(£3 supplement per person)

Soup:

(Can be served instead of a starter or as an intermediate course @ £5per person)

Tomato and basil soup, pesto

Leek and potato, chive crème fraiche

Curried butternut squash soup, mint yogurt

Broccoli and stilton soup, herb crouton

Pea and ham veloute, ham fritter
(£1 supplement per person)

New england clam chowder, smoked bacon
(£1 supplement per person)

Sorbet:

@£3.50 per person

Raspberry, lemon, strawberry, blackcurrant, mango, champagne

If you are concerned about food allergies, e.g. nuts, feel free to ask one of our associates when selecting menu items.
All prices are inclusive of VAT. Gratuities are discretionary.

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Main Course:

*Roasted breast of chicken, herb mash and roasted carrots
shallot and red wine sauce*

*Chicken breast wrapped in parma ham, asparagus cream
herb mash and glazed green beans*

*Aioli crusted fillet of salmon, crushed new potatoes,
glazed green beans*

*Char grilled pork chop , red cabbage and black pudding mash
calvados jus*

*Braised 8oz flat iron of beef, parsley mash, bacon
pearl onion and chestnut mushroom sauce*

*Roasted sirloin of beef, yorkshire puddings, vegetables, rich beef
and onion gravy, duck fat potatoes
(£3 supplement per person)*

*Pan fired fillet of sea bass, crushed herb potato, fennel vierge sauce
(£4.50 supplement per person)*

*Crisp breast of duck, fondant potato, caramelised
red cabbage, baby carrot, honey jus
(£4.50 supplement per person)*

*Grilled rump of british lamb, dauphinoise, roasted rosemary
vegetables, red wine sauce
(£4 supplement per person)*

*Fillet of beef topped with mature cheddar welsh rarebit
rosti potato wild mushroom fricassee
(£8 supplement per person)*

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Vegetarian Main Course:

*Goat's cheese and caramelised red onion tart tatin,
ratatouille dressing*

Wild mushroom and spinach bake

Butternut squash and chilli risotto, rocket, parmesan

Baked aubergine, rattatouille of vegetables, welsh rarebit

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Dessert:

Chocolate & espresso torte

Seasonal fruit crumble served with clotted cream

Chocolate truffle torte, crème anglaise

Raspberry crème brulee

Classic lemon tart with berry compote

Coconut crème brulee

Platter of local cheeses with celery, grapes, chutney and biscuits
(Serves 10)
@£30

Coffee and mint chocolate

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