

BUFFETS

AND

BANQUETS

AUSTIN

BIRMINGHAM

COURT

**BANQUETING AND EVENING
FUNCTIONS 2021**

VENUES FROM: **IET**

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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.

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BANQUETING

(All rates exclude VAT)

MENU OPTION 1

£44.95
per person

Please choose 1 starter, 1 main, 1 vegetarian (if required) and 1 dessert. For those with Dietary Requirements the meal options provided with 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

Pork tender fillet – ham hock Welsh rarebit pie – black pudding bob bon – kale – butternut squash – caramelised apple puree – Marsala jus

Asian Roast Paneer – cauliflower pakora – Chana dal fritter – sweet potato dauphinoise – coriander yoghurt – masala 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

Bournville Chocolate & Cherry brownie- cherry gel- white chocolate ice cream cornet

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BANQUETING

(All rates exclude VAT)

MENU OPTION 2

£49.95
per person

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
- 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
- Moroccan Halloumi samosa-compressed Melons - passion fruit sorbet-mango & basil salsa-grilled oranges

Mains

- Feta cheese parcels-ratatouille giant couscous - lemon infused fennel - basil pesto - sour cream
- 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
- Banana and baileys bread and butter pudding – rum and raisin ice cream – cinder toffee – muscovado sauce

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BANQUETING

(All rates exclude VAT)

MENU OPTION 3

£55.95
per person

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

Mount Grace Farm ham hock and sweet mustard presse – 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

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

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

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BANQUETING ADDITIONAL COURSES

(All rates exclude VAT)

Select from the following options to enhance your dinner menu.

SHARING CHEESE PLATTER

£5.35

per person

Local cheese, celery chutney, unsalted butter and biscuits
Continental cheese, red pepper tapenade and rustic breads

INDIVIDUAL CHEESE PLATES

£7.40

per person

British blue Monday
Warwickshire truckle
Cotswold brie
Red Leicester

FRESHLY BREWED TEA AND COFFEE

£2.05

per person

COFFEE EXTRAS

£1.05

per person

Choose from one of the following:-

Turkish delight
Mints
Biscotti

Banqueting menus available for bookings of 20 or more.

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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

Beef and spinach -gluten free penne pasta gratin -garnish of vine tomato

Italian beef raguand 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

Golden Paneer and garden pea pasanda curry -garnish of coriander

SEASONAL HOT SIDES

Spring

Cajun spice dusted potato wedges

Cornish smoked Sea salt and rosemary mini jacket potatoes

Brown braised rice and spring onions

Summer

Aubergine and courgette ratatouille -fresh basil

Broccoli -double Gloucester cheese gratin

Haines farm sugar snap peas -chilli vinaigrette

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FORK BUFFETS

(All rates exclude VAT)

SEASONAL HOT SIDES

Autumn

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

Winter

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
Seasonal potato -red onion -curry mayonnaise -fresh coriander

Summer

Red onion -cucumber -mint yoghurt
Cos and baby gem leaf -olives -shaved parmesan -Caesar dressing
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

Winter

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

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FORK BUFFETS

(All rates exclude VAT)

SEASONAL DESSERTS

Spring

Layered Dark chocolate torte
Lemon tart nut meringue pie

Summer

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

Winter

Tiramisu -hazelnut biscotti
Panettone bread and butter pudding -brandy pouring cream

Fork buffet menu available for bookings of 20 or more

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BBQ

(All rates exclude VAT)

BBQ MENU 1

£33.00
per person

- 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 (v)
- Raspberries and strawberries with thick double cream
- Chocolate truffle torte
- Marble cassis delice

Minimum numbers 40

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

£10.50
per person

Minimum numbers 20

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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

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CANAPÉS

(All rates exclude VAT)

£12.95 per person for 5 items

Additional items will be charged at £2.45 per person

MEAT

Somerset cured duck – pancake – plum and ginger jam
Sesame crusted Moroccan lamb shoulder fritter – apricot mayonnaise
Teriyaki chicken and cucumber Shushi roll
Confit beef and colston basset blue cheese- horseradish crostini

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 quickesgoat 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

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

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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.

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