# EDGBASTON PARK HOTEL AND CONFERENCE CENTRE

### Starters

Truffled Ricotta and Heirloom Tomato Salad (NCGI)
Basil Oil, Pine Nut Dressing, Micro Herbs

Brown Crab and Potato Salad (NCGI)

Pickled Mooli, Apple Jelly, Wasabi Mayo, Crustacean Vinaigrette

Duck Liver and Truffle Parfait

Duck Rillette, Blue Berry and Port Gel, Pineapple Chutney, Melba Toast

Melody Of Spring Vegetables (VG)(NCGI)

Cauliflower Hummus, Pickled Beets, Dukka, Pine Nuts

Sweet Corn and Lentil Velouté (VG) (NCGI)

Corn Salsa, Coriander and Cumin Pesto

## **Mains**

Braised Beef Shin (NCGI)

Vegetable Pavé, Heritage Carrots, Bone Marrow Tarragon Sauce

Oven Roasted Chicken Breast

Chicken and Tarragon Croquette, Sweet Corn Purée, Confit Potato, Chicken and Thyme Demi-Glace

Teriyaki Glazed Stone Bass

Samphire, Braised Kale, Bok Choi, Buck Wheat Noodles, Smoked Mussel and Ginger Velouté

Pan Roasted Seabass

Butter Roast Gnocchi, Shaved Asparagus and Courgette, Fresh Peas, Lumpfish Caviar and Tarragon Velouté

Oven Baked Bell Peppers (Vg)(NCGI)

Filled With Aromatic Rice and Vegetable Pilaf, Roast Tomato Sauce

Glazed Aubergine (VG)

Soba Noodles, Sesame, Wasabi Mayo, Kombu and Ginger Broth

# **Desserts**

Pineapple Upside Down Cake

Rum Caramel, Coconut Ice Cream

Citrus Cheesecake (NCGI)

Citrus Tea Syrup, White Chocolate Ganache

Passionfruit and Chocolate Tart

Red Berry Coulis, Chantilly Cream

Seasonal Fresh Fruit Plate (VG)(NCGI)

Bham Banana (VG) (NCGI)

Rice Crispy Crumble, Dark Chocolate Ganache, Popping Candy

# VG – Vegan NGCI – None Gluten Containing Ingredients

Although we have excellent food hygiene standards and keep food containing allergens away from non-allergenic food our kitchens are not a completely allergen-free environment. If you have any allergies or dietary requirements, please ask a member of our team.

53 Edgbaston Park Road, Birmingham B15 2RS | enquiries@edgbastonparkhotel.com | 0121 414 8888



