



Events

at edgbaston



C&E BANQUETING MENUS

2026





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MENU SELECTION

Please select **ONE** dish from each course to create the same menu for all guests. If required, an additional vegetarian option may also be added per course, (excluding desserts) for no additional charge. Please note the number of vegetarian starters must match the number of vegetarian main courses.

ALLERGENS

All our food is prepared in an environment where allergens could be present. While we take extensive measures to prevent cross-contamination, please be aware that we cannot guarantee a dish is 100% allergen-free.

We have a QR code system in place, which displays allergens & ingredients of the meals when the QR code is scanned. Many of the products we use may contain allergens - please scan our QR code to make an informed decision on which dishes to eat.

If you or your guests have a food allergy or intolerance, please inform us **at least 14 working days prior to the event**. We can provide a full allergen breakdown for each dish upon request. Please do the same for any bespoke dietary requirements.

Table Décor

With our partners Eventologist, we can offer two package deals that will enhance your dining experience with amazing chair and table décor.

STANDARD PACKAGE

Includes...

£55.00 table centre

Chair cover

Set-up & collection after event

£9.50+vat per person

PREMIUM PACKAGE

Includes...

£75.00 table centre

Chair cover

Set-up & collection after event

£12+vat per person

These packages are for events with 10-20 tables. Any event more than 20 tables will be subject to a review of costs.

For any further details, please speak to your events coordinator.



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BRONZE (£41+ VAT)

STARTERS

Leek & potato soup, chive oil.

Lightly spiced roasted root vegetable soup, masala croutons.

Hot maple chicken, Caesar, pesto crumb, crispy bacon.

Wild mushroom & truffle arancini, tomato jam.

MAINS

Chicken & mushroom, wild mushroom duxelles, fondant potato, celeriac purée, broccoli, thyme chicken jus.

Brined & chargrilled chicken, crispy mash, smoked bacon, peas & soya bean, broccoli, onion ketchup, rosemary café au late jus.

Teriyaki pork tenderloin, Bok choy, caramelised shallot, creamed potato, broccoli, puffed rice, teriyaki jus.

Red gurnard, garden tomato salad, Virgin Mary consommé, fermented chilli oil, black olive tapenade, crispy potato.



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SILVER (£43 + VAT)

STARTERS

Pepper pot soup, coconut foam, coriander.

Burrata, heirloom tomatoes, basil, fermented chilli dressing.

Smoked hash cake, tartar sauce, fennel marmalade.

MAINS

Tandoori chicken & lamb kofta, Bombay potato, masala sauce, mint yoghurt.

Jerked chicken supreme, caramelised shallot, fondant potato, spiced thyme jus, smokey pepper, pineapple chilli salsa.

Chargrilled tuna steak, smoky butterbean ragu, coriander oil, tapioca crisp.



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GOLD (£45 + VAT)

STARTERS

Tomato & red pepper soup, fermented chilli.

Heirloom tomato salad, tomato & fermented chilli oil consommé, goats curd, basil pesto.

(March - September only)

Crispy king prawns, Jasmine rice, katsu sauce, donburi pickle.

MAINS

Chicken & truffle, mushroom duxelles, dauphinoise potato, onion purée, chard, café au lait jus.

Lamb rump, lamb ragu stuffed Roscoff onion, rosemary & garlic crumb, creamed potato, minted peas & kale, garlic emulsion, rich red wine jus.

Stone bass, Laksa broth, fried rosti chip, gherkin, radish, crispy noodles.



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VEGETARIAN

Glazed King oyster mushroom, smoked onion mash, rosa tomato, broccoli, crispy onions, peppercorn sauce.

Tandoori cauliflower, onion pakora, spinach dahl, coriander.

Char sui cauliflower, Bok choy, smoked cauliflower mash, miso mayo, crispy onions.

Roasted squash, curried squash purée, courgette ribbons, pickled onions, aloo tikka, chat masala.

Dukkha carrot, curried coconut lentils, beetroot bhaji, wilted greens, coriander.



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DESSERTS

Berries & cream, lemon curd, raspberry meringue, shortbread crumble.

Chocolate mousse, dark chocolate mousse, mint ice cream, Oreo cookie crumble, micro mint.

Mango panna cotta, coconut & ginger biscuit, lime purée, lemon balm.

Dark chocolate brownie, salted caramel, banana toffee crunch, vanilla ice cream.

Passion fruit tart, barbequed pineapple, maple honeycomb crumb.

Dark chocolate pudding, Oreo cookie crumb, cherry ice cream.

Warm sticky toffee sponge, ginger toffee sauce, ginger crumb, vanilla ice cream.

All desserts are dairy free