

Menu


Our menus are designed to encourage conversation and connection with network-friendly options allowing delegates to mingle and engage while enjoying delectable bites.

nec
Birmingham

Adults need around 2,000 Kcal a day. Calorie information is subject to product variation and while we ensure it is correct at time of print, it may change. We will confirm calorie information on the day of your event with your guests.

(V) Vegetarian (VG) Vegan



 **Allergens?**
Talk to us

We want to make sure you enjoy your meal. Please discuss any allergens or special dietary requirements with a member of our catering team.

Our Daily Menus

Monday

Ploughmans Lunch Platter	1320kcal
Pork Pie, Butler's Cheddar Cheese & Honey Roast Ham, served with Crusty Sourdough, Pickles & Coleslaw	
Ploughmans Veggie Lunch Platter (V)	1323kcal
Butler's Cheddar Cheese & Vegetarian Sausage Roll, served with Crusty Sourdough, Mixed Salad, Pickles & Coleslaw	
Dessert	
Mixed Berry Eton Mess	319kcal

Tuesday

Chicken & Tarragon Fricassee	475kcal
Oyster & Chetsnut Mushroom Fricassee (VG)	196kcal
Served with	
Rice Pilaf (VG)	189kcal
Tenderstem with Green Beans (VG)	53kcal
Dessert	
Pear Frangipane Tart with Cherry Sauce	402kcal

Wednesday

Beef Bourguignon	419kcal
Mushroom Bourguignon (VG)	181kcal
Served with	
Roasted Garlic Mash (V)	227kcal
Roasted Green Beans & Red Onion (VG)	30kcal
Dessert	
Lemon Tart with Raspberry Compote	367kcal

Thursday

Spatchcock Chicken with New Potatoes, Onions & Basil	877kcal
Spinach & Feta Filo Pastry Spanakopita (V)	495kcal
Greek Butter Beans with Slow Roasted Tomatoes (V)	236kcal
Served with	
Greek Salad (V)	198kcal
Pitta Bread (V)	160kcal
Dessert	
Lemon Cheesecake with Orange Syrup	320kcal

Friday

Fennel & Lemon Roasted Belly of Pork with Cider Sauce	648kcal
Butternut Squash & Lentils Wellington Slice (VG)	298kcal
Served with	
Seasoned Roast New Potatoes (VG)	194kcal
Roasted Courgette with Slow Cooked Tomatoes & Peppers (VG)	85kcal
Dessert	
Tiramisu	240kcal



Enhancements

Enhance your package

Looking to elevate the delegate experience?

Choose from our optional extras to add something special to your day.

Available to pre-order and priced per person (unless stated).

All prices for additional items are exclusive of VAT.

Chef's Choice Salad

Add a seasonal salad to your lunch, selected by our chefs to complement your menu.

Options include:

Simple Green Salad (VG) 19Kcal	2.92
Salad Niçoise (VG) 176Kcal	3.75
Potato Salad with Honey & Grain Mustard Dressing (VG) 227Kcal	2.92
Coleslaw & Red Cabbage Salad with Celeriac, Beetroot, Mustard & Herbs (V) 225Kcal	2.92

Brioche Rolls

Brioche Roll with Bacon 346Kcal	5.25
Brioche Roll with Cumberland Sausage 472Kcal	5.25
Brioche Roll with Quorn Sausage (VG) 363Kcal	5.25

Breakfast Bowls

Mango & Coconut Yoghurt Granola (VG) 242Kcal	3.25
Mixed Berry & Yoghurt Granola (VG) 338Kcal	3.25
Mixed Berry Overnight Oats (V) 304Kcal	5.35
Apple, Cinnamon & Blueberry Overnight Oats (V) 289Kcal	5.35

Pastries & Bakes

Pain au Chocolat (V) 347Kcal	3.25
Pain aux Raisins (V) 341Kcal	3.25
Croissants with Preserves & Butter (V) 388Kcal	3.25
Mini Croissants filled with Honey Roast Ham & Cheddar 364Kcal	5.05
Mini Croissants filled with Plum Tomato & Cheddar (V) 341Kcal	5.05
Mini Cakes Selection (V) 339Kcal	4.00
Meredith & Drew Assorted Biscuits (V) 138Kcal	3.20

Drinks

Tea or Coffee 12Kcal	3.20
Still or Sparkling Water (750ml) 0Kcal	5.00

Drinks Packages

House Wine Trio

3x 75cl house bottles of wine 67.00

Bucket of Beers

6x 330ml bottles of beer 30.00

Bucket of Canned Soft Drinks

6x 330ml cans of Sprite, Pepsi or Diet Pepsi 12.00