

the **centennial**
centre

menu selector...





personal menu selector

The Centennial Centre, opened by HRH The Prince of Wales in 1989, is one of the Midlands' finest and most prestigious venues, making it the natural choice for every type of event.

Ideally located just one mile from the city centre and within easy reach of the M5 & M6 motorways and rail networks, the Centennial Centre offers a unique combination of location, secure car parking, comfort, service and cuisine with the flexibility to accommodate all types of events.

The Centennial Centre proudly boasts a range of elegant, purpose built suites that each offer complete privacy, with its own entrance, cloakroom, reception and bars.

The ground floor Clifton Suite (667 sq m) is a magnificent room ideally suited to the larger event with a capacity of up to 600 guests seated for a formal dinner. This suite can be divided into two, The Chamberlain Room and The Martineau Room.

The Westbury Suite (250 sq m) also located on the ground floor is a most elegant suite designed to provide dining facilities for up to 200 guests.

The Gordon Suite (80 sq m) situated on the first floor offers a dining area for up to 70 guests.

The Brindley Room offers convivial private dining for a smaller select party.

Reflecting the elegance of this magnificent venue, our reputation has been achieved through providing clients with not only superb food, but also on impeccable service.

Managed by professionals, we combine efficiency and flexibility with discreet hospitality.

Great care and attention has been taken by our Executive Head Chef and his brigade in the preparation of Your Personal Menu Selector.

introduction

Great care and attention has been taken by our Executive Head Chef and his brigade in the preparation of your Personal Menu Selector.

To assist in your planning, clients are invited to create one menu for their event. We can offer our clients a choice menu where individual guests choose their dishes in advance of the event. This is limited to a choice of 2 starters, 3 main courses and 2 desserts (vegetarians to be included as a choice). Naturally we cater for vegetarian alternatives and special dietary requirements.

Please note that the price quoted for main course dishes includes the cost of vegetables, if you choose to have a choice menu there is a small supplement of £3.75 + VAT per person.

We trust that from this selection of dishes a superb menu to suit your needs can be created, however, recognising that many clients have individual requirements we would be delighted to advise and create your own personal menu.

The enclosed prices are correct at the time of quotation and will normally be reviewed on the 2 January each year. Under exceptional circumstances these prices may be amended, subject to a 35 day minimum notice period.

September 2009

for your information

Dishes marked with a (v) are suitable for vegetarians
(Please note: some dishes designated as 'vegetarian' do contain egg)

G.M. Foods

It is the policy of Redcliffe Catering to exclude from its menus any known Genetically Modified food products. We endeavour to source and use products that have not been genetically modified in any way.

Nut & Nut Derivatives

Please be aware, we cannot guarantee that our dishes are free from nuts or nut derivatives.

Minimum Menu Spend

We would draw to your attention that there is a minimum menu spend according to the seasons of the year. Please speak to our sales team or operational management for details.

If you require this document in any other format e.g. large print, please contact our sales team.

appetisers

Appetisers 40

Selection of Herb Breadsticks (v)

with tomato salsa, lemon and coriander hummous and spicy cheese dip

Sweet Potato and Plantain Crisps (v)

Marinated Courgettes, Feta and Roasted Peppers

£1.95

Appetisers 41

Orange and Smoked Paprika
Cashew Nuts (v)

Rosemary and Black Olive Twist

A selection of Mini Prawn Crackers
and Poppadoms (v)

served with raita, mango chutney and curried mayo

Chilli and Sea Salt Slow
Roasted Tomatoes (v)

Barbeque Marinated Olives (v)

£3.40

Canapés 42

Cold

Chicken Tikka on Mini Poppadoms
topped with Raita

Char-grilled Vegetables (v)

with roasted cumin and chick pea purée

Hot

Sautéed Wild Mushroom and
Hollandaise Tart

Smoked Fish Rarebit

£5.95

Canapés 43

Cold

Crispy Duck Pancakes

julienne of cucumber and spring onions
with hoi sin sauce rolled in Chinese pancakes

Sundried Tomato and Goats' Cheese Muffin
topped with an onion chutney

Smoked Trout and Avocado Purée
served on a crispy toast base

Prices exclude VAT

Hot

Mini Steak and Caramelised Onion Sandwich

Thai Marinated Salmon Skewers

served with a lime and chilli dip

Quails' Egg Florentine Tart

Baby Jacket Potatoes with Smoked Ham
and Leeks

£8.65

first/intermediate courses

Cold

Ham Hock and Confit Chicken Terrine

with red onion chutney and a herb croûte

£4.75

Trio of Melon (v)

A fan of cantaloupe melon, barrel of watermelon
topped with a Parisienne ball of ogen melon and
finished with a berry coulis

£4.95

Trio of Mousses

ginger and beetroot, asparagus and fennel,
tomato and rosemary

£5.25

Potato, Leek and Red Mullet Terrine

A layered new potato and roast red mullet
terrine wrapped in leeks with a saffron aioli
and a frisse salad

£6.15

Potted Salmon and Asparagus

Roasted salmon bound with crème fraîche, herbs
and lemon juice accompanied by asparagus salad
served with a spiced pepper purée

£7.65

Infused Fig and Mozzarella Salad

marinated fig, mozzarella and prosciutto salad

£8.50

Aromatic Cured Fillet of Beef

served with a caper and fennel salad

£8.95

Smoked Trout Fillet

with a tomato, cucumber, red onion, pepper and
chilli salad, with a lime dressing

£9.95

Prices exclude VAT

Hot

Deep Fried Mozzarella

with a cauliflower and cumin purée

£4.95

Crushed New Potato and Chorizo Stack

served with blushed cherry tomatoes, parmesan crisp, coriander and chilli dressing

£5.75

Haddock and Spinach Fish Cake

Two haddock and spinach fish cakes served with a niçoise salad and a lemon cream and chive sauce

£7.50

Soy Baked Salmon Fillet

pea shoot, spring onion, pepper, mange tout and herb salad with a Thai dressing

£7.50

Sautéed Wild Mushrooms finished with Fresh Cream (v)

served with warm brioche and topped with a rocket salad

£8.35

Lemon and Thyme Poussin

Pine nut tabbouleh salad, and wilted red chard with a tomato, lime and caper dressing

£8.95

Seared Cannon of Lamb

with a pea, mint and potato salad

£9.45

Cushion of Minted Lamb

Apple and rocket mousse with a pink pepper corn dressing

£11.50

soups

Winter

Butter Bean, Bacon and Parsley

£4.50

Carrot and Coriander (v)

£4.50

Mediterranean Fish Soup Rouille Croûte

£4.65

Prices exclude VAT

Spring

Cream of Spring Chicken and Watercress
£4.50

Roasted on the Vine Tomato
and Rosemary (v)
£4.50

Leek and Smoked Bacon
£4.50

Summer

Red Pepper and Basil (v)
£4.50

Chilled Melon and Poached Balsamic
Strawberries (v)
£4.50

Chicken Consommé
with tarragon and dumplings
£4.65

Trio of Small Soups
Pea and Mint, Cream of Tomato and Borscht
£4.75

Autumn

Cream of Chick Pea, Pear and Coriander
£4.50

Cauliflower and Somerset Blue
£4.50

Cream of Vegetable (v)
£4.50

sorbet (v)

A sorbet can be added to your meal as an
intermediate course

Please choose from the selection below:

Lemon

Blackcurrant

Raspberry

Pink Grapefruit

Passion Fruit

Mango

£3.50

Prices exclude VAT

main courses

Fish

Gilthead Bream with a Black Olive Tapenade

served with fennel and dill risotto, charred red
peppers and fresh asparagus spears

£15.50

Citrus Glazed Salmon

on caper and herb crushed potatoes,
snow peas, slow roasted cherry tomatoes,
chive and beurre blanc

£16.30

Pan-fried Salmon

with garlic fondant potatoes, vine roasted
tomatoes, wilted spinach, sauce choron

£18.25

Baked Monkfish with a Herb and Gruyere Crust

served with carrot mash, sautéed leeks and
peppers, new potato stack, and a herb lemon sauce

£20.95

Salmon and Plaice Roulade

with buttered crushed new potatoes,
roasted asparagus, carrot and coriander purée
and a saffron cream sauce

£22.50

Beef

Slow Cooked Blade of Beef

with wild mushroom mousseline and Parma ham,
crisp steamed asparagus, potato and leek
dauphinoise, balsamic red onions and a madeira jus

£21.70

Rump Medallions

served with roasted wild mushrooms, glazed
shallots and roasted tomatoes, stroganoff sauce
and chateau potatoes

£23.20

Loin of Beef filled with a Horseradish and Thyme Farcé

served with cauliflower purée, glazed carrots,
beetroot, boulangère potatoes and a shallot jus

£27.25

Prices exclude VAT

Roasted Rib Eye of Beef

served with traditional Yorkshire pudding, honey roasted parsnips, carrot purée, château potato and a rich roast gravy

£28.25

Carved Sirloin of Beef

served on a horseradish rösti with creamed spinach, bundle of baby vegetables and a red wine jus

£29.30

Lamb

Braised Noisette of Lamb with a Herb and Lamb Farcé

served with a parsley mashed potato, roasted root vegetables and vine roasted tomatoes, with rich lamb jus

£15.50

Roasted Leg of Lamb

wilted savoy cabbage and vine roasted tomatoes, served with a jacket potato fondant and a roast jus

£16.25

Roasted Rump of Lamb

served on spiced puy lentils and braised red onion with blackened red pepper, sugar snap peas, sweet potato fondant and a rich lamb jus

£17.95

Confit Belly of Cornish Lamb

with aubergine and spinach pickle, garlic peppers, curried Yorkshire cummin fondant potatoes and a rosemary and redcurrant jus

£18.30

Pork

Cured Loin of Pork

served with wilted savoy cabbage and straw vegetables, with champ mash and a parsley cream sauce

£14.65

Leg Of Lincolnshire Pork

with sweet corn purée, sage carrots, mange tout, served with crushed apple glazed new potatoes and a sweet onion jus

£15.75

Prices exclude VAT

Roasted Loin of Pork

Whole carved loin of pork on wilted red chard, with potato, apple and sage rösti and a grain mustard sauce

£16.95

Tender Loin of Pork

filled with brie and served with braised red cabbage, French beans, mild English mustard mash, caramelised apple and a scrumpy sauce

£20.90

Chicken, Poultry and Game

Chicken Breast filled with a Black Olive Tapenade

with a glazed red onion, char-grilled courgettes, goats' cheese, dauphinoise potatoes, tomato and pepper sauce

£14.50

Coconut and Chilli Scented Suprême of Chicken

served with fine green beans, roasted plum tomato, sweet potato fondant and a coconut sauce

£14.95

Roasted Chicken Leg filled with Moroccan Farcé

served with a tomato and courgette tart au fin, butternut squash purée and a warm citrus coriander dressing

£15.35

Supreme of Chicken and Boursin

filled with boursin, sun blush tomato, basil and pine nuts, served with fine French beans and roasted vine cherry tomatoes, jacket potato fondant and a chicken jus

£15.95

Chicken Supreme marinated in Thyme and Garlic

served with sautéed green beans, shallots, roasted carrot bundle, creamed mash potato and a mild Madagascan green peppercorn sauce

£16.25

Duo of Corn Fed Chicken

Corn fed confit chicken leg, chicken and leek crêpenette, with a spaghetti of carrot and sautéed wild mushrooms, asparagus and sweet potato mash

£16.75

Prices exclude VAT

Pan-fried Quails' Breast

with carrot purée, roasted asparagus, roasted shallots, pomme anna and a port jus

£17.50

Sliced Duck Breast and Confit Duck Leg Parcel

with sautéed spinach and courgettes, sweet roasted pepper stack, dauphinoise potato and a sherry sauce

£18.75

Roasted Guinea Fowl Breast

wrapped in Parma ham, served with red pepper, aubergine and sautéed red onion stack, saffron jacket fondant potato and an orange and rosemary jus

£23.20

vegetarian

The vegetarian main meal will be served with the main course together with potato and vegetables that have been ordered where applicable

Spinach, Mushroom, Mozzarella and Char-grilled Vegetable Tart au Fin

served with a herb dressing

Baked Sweet Potato

with a wild mushroom and chick pea stroganoff

White Bean and Vegetable Cassoulet

with steamed asparagus served in a puff pastry stack

Spinach, Sweet Roasted Red Pepper and Ricotta Roulade

served with a herb potato rösti

Goats' Cheese Spring Onion Parcel

Creamy goats' cheese, sun blushed tomato and spring onion filled spring rolls topped with sesame

Char-grilled Sliced Sweet Potato Dome

filled with vegetable chilli, vine roasted tomatoes, ribbons of carrot and courgettes, served with sour cream and chive

Roasted Cauliflower and Parmesan Risotto

served with fine herbs and bruschetta tomatoes

Our Executive Head Chef will be pleased to discuss with organisers any additional special dietary or cultural requirements.

Prices exclude VAT

desserts

Chocolate Filigree Torte

A white and dark chocolate torte with apricot crisp and chocolate sauce

£4.95

Chilled Vanilla Rice Pudding

flavoured with strawberry and mint, served with nut brittle

£5.10

Banoffee Brulée

served with cappuccino ice cream

£5.35

Raspberry and White Chocolate Trifle

served in a glass cup and topped with an amoretti crust

£5.50

Chocolate Brownie

served with an Irish whiskey ice cream

£5.75

Apple and Blackberry Crumble

served with strawberry cheesecake ice cream and a custard shot

£5.95

Chocolate Macadamia Cake

A rich chocolate cake served with a dark rum sauce and praline ice cream

£6.25

Royal Curd Tart

A light lemon curd tart served with fresh berry compôte

£6.75

Fruit Cup

Fresh raspberries and blueberry fruits set in a cointreau jelly, with white chocolate and cherry shortbread and a fruit smoothie shot

£6.80

Pineapple Tarte Tatin

served with white chocolate ice cream and a shortbread stick with reduced balsamic

£6.95

Prices exclude VAT

White Chocolate Mousse

A light white chocolate mousse layered with raspberry compôte, vanilla mascarpone and served with a warm saffron poached pear

£6.95

Iced Lemon Soufflé

A light lemon soufflé hiding a tangy homemade lemon curd, served in a demitasse, accompanied by chocolate brulée, fruit compote and lime shortbread

£8.40

Rich Fudge Cheese Cake

A rich fudge cheese cake set on an oat flavoured biscuit base served with mango parfait and a caramel sauce

£8.60

Redcliffe Trio of Desserts

To make your perfect dessert, please choose three mini desserts from the selection below:

Chocolate Brownie

Pecan Tart with Caramel Sauce

Mini White and Dark Chocolate Éclairs

Mini Waffle and Ice Cream

Apple and Blackberry Crumble with Custard

Strawberry Shortcake

Vanilla Rice Pudding and Fruit Salsa

Marble Chocolate Mousse

Tarte Au Citron

£11.90

Prices exclude VAT

cheese

Cheese Platter

A selection of four cheeses served with grapes, celery, radishes and a selection of cheese biscuits

£4.95

The Local Cheeseboard

A choice of four regional cheeses; mature Staffordshire cheddar, Exmoor blue, Wife of Bath and Somerset brie, served with an apricot chutney, fresh grapes and a selection of cheese biscuits

£6.15

The Continental Cheeseboard

A selection of continental cheeses; mature cheddar, Munster, Bleu D'Auvergne and rustique camembert, served with warm continental breads, sweet olives chutney and celery

£6.80

Deep Fried Smoked English Brie

with a cranberry and orange chutney, rosemary and black pepper croûte

£8.95

beverages

Freshly Ground Coffee

£2.15

Freshly Ground Coffee and Mint Chocolates

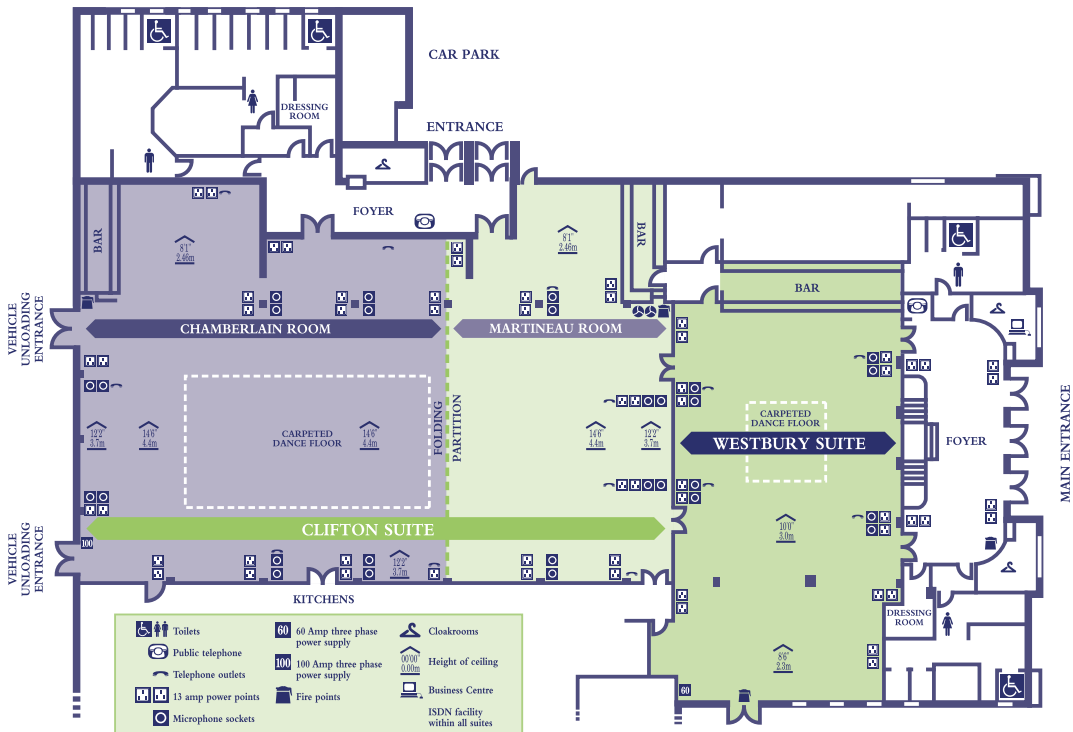
£2.30

Freshly Ground Coffee and Petits Fours

£4.40

Tea/Speciality Teas and Decaffeinated Coffee are available on request at all our functions

Prices exclude VAT



Full size plans are available on request.

The Clifton Suite

Dimensions	Ft.Ins.	Metres
Length	104ft. 0ins.	31.6m
Width	69ft. 0ins.	21.1m
Area	7176 sq.ft	667 sq.m
Height (maximum)	14ft 6ins.	4.4m
Height (minimum)	12ft 6ins.	3.8m
Access door width	7ft 2ins.	2.09m
Access door height	7ft 6ins.	2.28m

Technical Data

3 phase supply	100 amps
13 amp power points	35
Telephone points	1

Capacities

Event	Capacity
Theatre	750
Theatre and back projection	600
Classroom	350
Cocktail party	1000
Oval tables	640
Formal tables	720
Dinner dance	550

The Westbury Suite

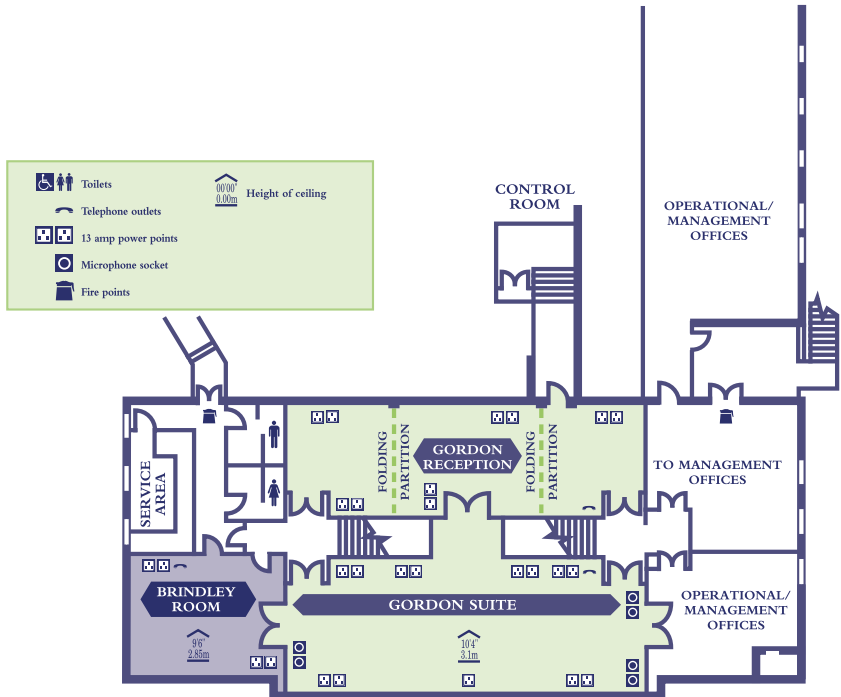
Dimensions	Ft.Ins.	Metres
Length	67ft. 6ins.	20.7m
Width	40ft. 0ins.	12.1m
Area	2700 sq.ft	250 sq.m
Height (maximum)	10ft 0ins.	3.0m
Height (minimum)	8ft 6ins.	2.3m
Access door width	7ft 2ins.	2.09m
Access door height	7ft 6ins.	2.28m

Technical Data

3 phase supply	60 amps
13 amp power points	16
Telephone points	1

Capacities

Event	Capacity
Theatre	250
Theatre and back projection	160
Classroom	125
Cocktail party	300
Oval tables	240
Formal tables	300
Dinner dance	200



Full size plans are available on request.

The Gordon Suite

Dimensions

	Ft.Ins.	Metres
Length	48ft. 0ins.	15.3m
Width	18ft. 0ins.	5.46m
Area	864 sq.ft	80 sq.m
Height (maximum)	10ft 11ins.	3.3m
Height (minimum)	10ft 4ins.	3.1m
Access door width	5ft 3ins.	1.6m
Access door height	6ft 4ins.	1.94m

Technical Data

3 phase supply	N/A
13 amp power points	12
Telephone points	1

Capacities

Event	Capacity
Theatre	100
Theatre and back projection	N/A
Cocktail party	140
U. shape	40
Oval tables	60
Formal tables	70
Cabaret	48

reg & go

Online Conference Registration



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the **birmingham**
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For more information please contact

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Centres of Excellence

Providing superb standards of food and service,
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Redcliffe Corporate & Social Events

Catering with flair - anywhere!

Our aim, like yours, is to ensure that, from the beginning to the end, your event is trouble free, a success and reflects your professionalism and organisation. Whether you are organising the opening of a new office, a special event for 20 or 5,000, or a family wedding in a marquee, Redcliffe Corporate and Social Events is delighted to assist.

Redcliffe Contract Catering

A 'refreshing, different' approach to Contract Catering

The provision of Catering for staff and clients is a key area in the smooth running of any company. Our Midlands based Contract Catering Team bring their expertise to providing a quality personalised service on a nation wide basis to this important area of corporate life.

Redcliffe Event Management

Access Inspiration

A UK based destination management company offering a free venue finding service for overseas and British Conference and Incentive Travel Groups. We can handle your meeting from beginning to end - venue finding; on line registration; accommodation reservation; speakers; entertainment and supervising the event itself. Our highly professional team create unique itineraries from grouse shooting in the Highlands to the complete arrangements for a major product launch anywhere in Great Britain and overseas.

Telephone: 0121 454 5432
www.redcliffeeventmanagement.com

For further information,
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