

**'Taste of the Heart' Gold Award 2008**  
Heart of England Tourist Board

**'Best Wine List'**  
Taste of Birmingham Awards 2007

**'Newcomer of the Year'**  
Taste of Birmingham Awards 2006

## Chef's Table

Ask about our Chef's Table in the heart of the kitchen, where David Colcombe will prepare a tasting menu from produce bought at market that morning.

The Table gives you a ringside seat in the midst of all the culinary theatre. £75 per person; bookings taken for 6 to 8 people. 0121 200 2323



**Open:**

Lunch: Monday-Friday  
Dinner: Monday-Saturday

**OPUS Restaurant**  
54 Cornwall St  
Birmingham B3 2DE

**Reservations & private dining:**  
0121 200 2323  
opusrestaurant.co.uk

## Christmas Menu

Our Private Dining Christmas menu, published on our web site, will be available in our Private Rooms from Tuesday, December 1st until lunchtime December 23rd.

[www.opusrestaurant.co.uk](http://www.opusrestaurant.co.uk)

### Willie Ritch Steak Dinner, Thursday October 15

Willie Ritch is travelling from his idyllic fields in Aberdeenshire to treat us to a dinner devoted to beef from his single estate grass fed beef herd. Just taste the difference!

Willie and his father, George, own the Fingask Farm on the outskirts of Aberdeen where they raise their herds - a cross of Aberdeen Angus and Limousin. The Limousin cross gives a slightly leaner presentation to the beef, so that the cross achieves the intense flavour and fine marbling of fat attributed to the Aberdeen Angus, with greater meat to bone ratio of the Limousin.



We find the flavour from Willie and George's herds to be unrivalled. The cattle, who are outside all year except for the most inclement months, feed from the lush rolling pastures, mash from the local distilleries and drink from the crystal clear waters of the burns. The good life!!

The evening will showcase two cuts of beef from Willie's herds, and Willie will pepper the evening with a description of what it is like to be a cattle farmer striving for quality in today's market.

The four course dinner, including wines and service, is £65 per head.

Please ring 0121 200 2323 to book.



autumn 2009

**OPUS**  
Restaurant

# Autumn

This is the first time in 4 years that we can write our autumn newsletter having had a lovely start to the summer! And what a difference it makes to the abundance of fruits. This autumn the plums, pears and the second crop of raspberries will be in peak condition. Do you remember that last year there was virtually no damson or plum crops? This year will be plentiful.

That overlooked fruit, the crabapple, makes a tangy, flavourful jelly to serve with game that starts to appear. One of our customers in Solihull makes a gorgeous crabapple jelly....any more coming our way this autumn, Mrs Moulder?!

Although a shame to leave summer behind, there is something warming and delightful about the approach of autumn and the introduction of wild game onto our menu. Partridge is a favourite where its flavour is somewhat delicate and fine, more subtle than pheasant can be. We put grouse on the menu from end of September, and we serve it traditionally roasted, braising the legs and flaking them into a potato cake. Grouse should always be cooked on the bone, wrapped in streaky bacon so that it doesn't go dry.

The arrival of the English apple has got

to be the treat of the season. We are very fortunate to live so close to some of the finest orchards in the world, in Herefordshire and Worcestershire. For such a magnificent home grown fruit, the apple has not been treated with as much respect as it deserves; 60% of our orchards have been removed since the 1970s.

But Opus's trips to the market ensure we can offer the medium sized, sweet and juicy Cox's Orange Pippin, the slightly nutty fruit of the large, yellow Egremont Russet and very sweet, pure white flesh of the Worcester Permain through our menus.

Tart apples are best to use in the making of our apple tart, which gives a nice edge to the caramelised centre. Apple chutneys add a touch of sweetness to some of our meat dishes.

## Rioja Wine Dinner, Thursday, November 26



The Vivanco family live, eat and breath Rioja and have been involved in winemaking in the region for generations. Their passion for all things vinous can be seen in their amazing Museum of the Culture of Wine in Briones which houses one of the world's finest collections of wine and vineyard memorabilia.

We are delighted to have Rob McIntosh, Export Manager for Dinastia Vivanco hosting a wine tasting and dinner, where you will get the chance to taste wines from the Dinastia Vivanco range, which was launched in 2003 to immediate acclaim, as well as some wines from their second winery, Bodegas Criadores de Rioja, a Bodega that typifies 21st Century Rioja in its careful balancing of tradition and innovation.

The four course dinner, including wines and service, is £65 per head.

Please ring 0121 200 2323 to book.



## Masterchef Cookery Course and Dinner, Saturday, October 24th

We are delighted to have teamed up with the College of Food for a unique 'Masterchef Cookery Course and Dinner'. Jointly, we are offering a one day cooking session in the kitchens of the College, followed by a relaxed four course dinner at Opus in the evening. If you are a keen cook or have a special foodie friend, join us for the only 'hands on' cookery course in Birmingham.

The day runs from 11.00am to 4.00pm in the College's impressive kitchens where you will learn to prepare a three course menu like a professional under the guidance of the best chef lecturers, learning key kitchen skills. Then, in the evening, time to cast aside your apron and relax with your fellow chefs over a four course dinner with wines at Opus, prepared by David Colcombe and our talented brigade.

The 'Masterchef' package costs £150 all inclusive. You may invite a friend to the dinner at an additional cost of only £50.

Places are strictly limited, so book early!

Phone 0121 200 2323 for details. To book, please contact Maureen Thompson at UCB on 0121 243 0141  
m.thompson@ucb.ac.uk

The College of Food is located 5 minutes from Opus at Summer Row, Birmingham B3 1 JB. For more details about the College of Food at UCB, click on [www.ucb.ac.uk](http://www.ucb.ac.uk)

