



BMA HOUSE
LONDON

Wedding menu 2020

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Wedding menu 2020

Congratulations on your engagement!

We believe the quality and style of the cuisine we offer is second to none. Our menus offer a wide selection of sumptuous dishes to please all guests, from delicious canapés in the day to the lavish Wedding Breakfast and bespoke Evening Buffet, you'll be spoilt for choice.



CH&CO, our caterers

Your guests' experience is at the centre of everything we do, and we pride ourselves on our delicious food that bursts with colour and flavour. We also strive to minimise our impact on the environment and use our seasonal ingredients from local and regional suppliers where we can.

Our team of experts

Our knowledgeable team of wedding planners, chef's and hospitality hosts will guide you from booking your wedding to the big day itself for a memorable experience. We look forward to welcoming you to BMA House!

Key:

- (w) Wellbeing
- (v) Vegetarian
- (vg) Vegan

Please advise us of all dietary requirements in advance, however note that we are unable to guarantee an allergen-free environment.



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Canapés

Our canapé menu has been designed to accompany your drinks reception
Suitable for more 20 guests

We recommend choosing at least four cold and four hot options per person

Six canapés **£24.00** | Eight canapés **£30.75** | Ten canapés **£36.75**
Pre-dinner canapés (three) **£12.05**

Meat

Hot

- Buttermilk fried chicken & waffle with maple chilli syrup
- Moroccan beef brisket, smoked tomato chutney & cornbread
- Grilled fillet steak, potato chip & chimi churry sauce
- Pork belly croquettes with sweetcorn cream

Cold

- Coronation chicken, apricot pureé & chicken skin in a sesame seed panier
- Thai minced duck, shredded lettuce & crispy shallot salad in a spoon
- Beef vindaloo tartare, mint & coriander yoghurt & crispy poppadum
- Garden pea tart topped with smoked ham hock & pickled mustard seeds

All prices are exclusive of VAT and subject to change.



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Fish & shellfish

Hot

- Beer battered cod taco bites with avocado & chipotle sour cream
- Grilled scallop, crushed peas, crispy chorizo & tomato dressing
- Steamed Malaysia crab custard with coconut chutney
- Prawn toast topped with fermented cucumber & chilli bean paste

Cold

- Seared tuna tartare with seaweed, yuzu & avocado in a sesame seed cone
- Brown shrimp toasts with bloody Mary gazpacho shots
- Gin scorched salmon with fermented cucumber & pea pancakes
- Cajun spiced prawn, pressed watermelon & pickled watermelon rind

Vegetarian & vegan

Hot

- Charred sweetcorn, manchego cheese & jalapeno croquette with smoked paprika aioli
- BBQ cauliflower bits with green tomato ketchup (vg)
- Lentil & vegetable koftas with green harissa dip (vg)
- Chickpea chips, Romanesco sauce, dried black olive powder & basil (vg)

Cold

- Goat's cheese curd & grilled courgette roll with caponata
- Asparagus brulee, parmesan tuille, semi-dried tomato & fennel crumb
- Crispy polenta, mushroom pate, red pepper & marinated artichoke (vg)
- Roast sweet potato with black olive houmous, tomato & basil (vg)



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Dessert

- Baked Alaska cone with raspberry sorbet & lemon curd (v)
- Black olive meringues, mascarpone, strawberries & basil (v)
- White chocolate cheesecake with candied pumpkin seeds & blackcurrant gel (v)
- Buttermilk panna cotta, lavender shortbread & poached rhubarb

Seated dinner overleaf.



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Wedding breakfast

Three course seated wedding breakfast or two course wedding breakfast with dessert station

'Wedding breakfast' is another term for seated dinner you share with your guests after your ceremony and drinks reception. *Suitable for more 25 guests*

Please choose one starter, one main and one dessert option for your guests - vegetarian alternatives should be chosen for the starter and main course. Tea and coffee will be served at the end of the meal with petit fours.

- Three course wedding breakfast with tea, coffee & petit fours **£52.50**
- See page 9 for alternative dessert options

Starters

- Cured & torched salmon, smoked salmon cannelloni, squid ink tuille, cucumber textures & horseradish yoghurt
- Crab & chilli salad, sweetcorn panna cotta, charred corn, smoked paprika popcorn & crab bisque mayonnaise
- Seared scallop, cantaloupe melon, fermented melon rind, heirloom tomatoes & pink peppercorn dressing (supplement **£5.00**)
- Smoked duck, grilled peaches, shaved asparagus, faro wheat & herb salad with fresh goat's ricotta
- Seared beef tartare, corned beef, pickled summer vegetables, green bean chutney & parmesan crisp
- Poached hens' egg, asparagus, herb crumbs, pickled shimeji mushrooms, tomato & tarragon dressing (v)
- Chilled tomato & chilli gazpacho, summer vegetable fitters, shaved fennel, purple potatoes & coriander oil (vg)
- Garden pea & edamame falafels, butterbean pureé, black quinoa tabbouleh, flatbread crisp & mint oil (vg)



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Wedding breakfast

Mains

- Roast lamb cutlet, crispy breast, potato & anchovy terrine with garden peas, broad beans & roasted shallots
- Seed crusted chicken breast, confit chicken leg, saffron mashed potatoes, courgette pureé, summer squash & tomato jus
- Guinea fowl breast, boudin blanc, potato terrine, garden peas, baby gem lettuce & truffle oil
- Pan-fried hake, chorizo, braised cannellini beans, charred lettuce, avocado pureé & tomato vinaigrette
- Spice crusted salmon, smashed potato & lentil, beetroot pureé, peas, green beans & a coconut sauce
- Sweet pea ravioli with fresh ricotta, asparagus, slow roasted heirloom tomatoes, broad beans & parsley pesto (v)
- Turkish style aubergine, buckwheat tabbouleh, cumin carrots, red pepper purée & coconut tzatziki (vg)
- Tikka tofu, chickpea & spinach dhal, potato bonda, braised summer squash, sweetcorn pureé & green chutney (vg)

Dessert

Served at the table

- Strawberry parfait, macerated strawberries, mascarpone foam, basil, pumpkin seed biscotti & kalamata olive foam
- Violet & blueberry panna cotta, blueberry compote, lavender meringues & yoghurt sorbet
- Turmeric chai panna cotta, cinnamon roast apricots, coconut ice cream, mint syrup & charcoal crumble
- Baked white cheesecake, hibiscus poached rhubarb, meringues & strawberry sorbet
- Dark chocolate mousse, beetroot brownie, fresh raspberries & raspberry sorbet (vg)

Dessert station

Served on a station either in your main room or reception room

- A seasonal bespoke dessert station is available as a less formal end to your wedding breakfast; ask your event planner for details (no supplement)



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Other dessert options

“Dess-Art”

- Served on a station either in your main room or reception room
£4.00 supplement per person

Looking for something more spectacular?

- A selection of miniature desserts & cakes are placed directly on to our specially designed “canvas” complete with dry ice & edible garnishes. Every one of our “Dess-Art” pieces are different but always spectacular.

Want to get your guests mingling away from the dinner table or need help moving your guests to another room to dance?

Why not serve coffee away from the dinner table alongside a bar or dessert station?

- Clients who go for this option will get £1.50 per person off the price of the dinner
- Please check with your event coordinator as this is only possible in some room combinations

Cheese course £7.00 per person

- Selection of English cheeses with artisan crackers & quince jelly
- Platters per table (based on an average of 10 people per table) or served on a buffet with minimum numbers of 50 people







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Hospitality with heritage

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