



BMA HOUSE
LONDON

Hospitality menus

Spring – Summer 2020

Hospitality menus



We understand how important catering is at any event. Whether you're hosting a gala dinner, a working lunch or a canapé reception, our renowned in-house caterers CH&CO. will create & serve fabulous, freshly-prepared food & drink to delight your guests.

From vegan & plant-based dishes to gluten or dairy free, our chefs create delicious, bespoke menus that support specific dietary requirements & lifestyle choices.

Wellbeing

With taste & wellbeing at the heart of everything they do, our chefs use only the finest seasonal ingredients & their British-influenced menus are both innovative & nutritious. They expect suppliers to adhere to the same high ethical & sustainability standards as themselves & source local produce wherever possible. We have split some of the menus into 'Spring' & 'Summer' to allow you to choose to eat more seasonally, however you are welcome to choose from either. Dishes marked with a (w) indicate wellbeing choices; these may be low in saturated fat or have reduced sugar or calories.

Catering for sustainable events

In 2018, CH&CO. became the largest & most diverse contract caterer to be awarded the top-level three-star 'Food Made Good' rating by the Sustainable Restaurant Association (SRA), *"The actions we take today have consequences for our children & grandchildren's future on this wonderful planet; that's why CH&CO. takes a long-term approach to operating in a socially responsible, sustainable way; it's part of who we are."*

With a history of hospitality, we encourage you to let food be the talking point of your event & 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.

All prices are exclusive of VAT & subject to change



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Catering packages



Full day catering packages

Hot or cold fork buffet package £53.50

Suitable for more than 25 guests

On arrival

– Fairtrade filtered coffee, breakfast & speciality teas, & miniature morning pastries

Mid-morning break

– Fairtrade filtered coffee, speciality teas, biscuits & whole fruit

Lunch

– Hot or cold fork buffet
– One fish or meat main, one vegetarian main, two sides & one dessert
(see menus on pages 19 & 21)

Mid-afternoon break

– Fairtrade filtered coffee, speciality teas & cake bites

– Hydration station (see page 13) & whole fruit served throughout the day

Well-grounded package (w) (vg) £50.00

Our recommendation

Suitable for more than 25 guests

Plant based as standard. Comes with soya milk, dairy provided on request.

On arrival

– Fairtrade filtered coffee, breakfast & speciality teas, & mini blueberry muffins

Mid-morning break

– Fairtrade filtered coffee, speciality teas, granola bars & whole fruit

Lunch

– Hot fork buffet
– Two vegetarian mains, two sides & one dessert (see menus on page 9)

Mid-afternoon break

– Fresh mint tea & cake bites

– Hydration station (see page 13) & whole fruit served throughout the day

Looking for a package that includes room hire?

Please contact your Event Planner to find out details of our Day Delegate Rates (DDR) which include room hire, catering & audio visual.

Looking to be more sustainable?

Our new Wellgrounded DDR Package has a focus on sustainability. Ask your Event Planner for more information.

Full day catering packages

Wellbeing lunch package (w) £39.00

Suitable for 20 to 50 guests

On arrival

- Fairtrade filtered coffee, breakfast & speciality teas, & mini yoghurt & blueberry muffins

Mid-morning break

- Fairtrade filtered coffee, speciality teas, & granola & seed bar

Lunch

- Wellbeing lunch menu (see page 17)

Mid-afternoon break

- Fairtrade filtered coffee, speciality teas, & butternut squash, carrot & fruit loaf
- Whole fruit, still & sparkling bottled water refreshed throughout the day

Well-grounded wellbeing lunch package (w) (vg) £38.00

Suitable for 20 to 50 guests

On arrival

- Fairtrade filtered coffee, breakfast & speciality teas, & mini blueberry muffins

Mid-morning break

- Fairtrade filtered coffee, speciality teas, & granola & seed bar

Lunch

- Well-grounded wellbeing lunch menu (see page 11)

Mid-afternoon break

- Fresh mint tea & chef's vegan cakes
- Whole fruit, still & sparkling bottled water refreshed throughout the day

Sandwich lunch package £27.00

Suitable for up to 50 guests

On arrival

- Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

Mid-morning break

- Fairtrade filtered coffee, speciality teas, biscuits & whole fruit

Lunch

- Chef's selection sandwiches (see page 16)

Mid-afternoon break

- Fairtrade filtered coffee, speciality teas & biscuits
- Still & sparkling bottled water refreshed throughout the day

Suggested upgrades

Do you want coffee with lunch? Add this for just **£2.00 per person.**

Bored of biscuits? Upgrade any of the breaks with one of our cake options for **£2.50 per person.**



BMA HOUSE
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Well-grounded menu

100% Plant-based as standard. The perfect choice if you want to feel good, perform well & do a little bit to help the planet.



Plant-based breakfast & refreshments

Working breakfast (w) (vg) £11.50

Minimum numbers of 20 apply

- Freshly ground Fairtrade coffee, breakfast & speciality teas
- Fruit juice – orange, cranberry, apple
- A selection of fresh floured baps (one per person) filled with:
 - Roasted tomato, avocado & spinach
 - Tofu & seitan 'bacon' scramble
- Coconut & blueberry Bircher muesli pots
- Freshly cut fruit platter

Why try plant-based?

Recent studies have shown that eating a plant-based diet has links to health benefits & lowers your environmental impact.

Individual breakfast items (vg)

- A selection of fresh floured baps **£3.20**
(One per person) filled with choice of:
 - Roasted tomato, avocado & spinach
 - Tofu & seitan 'bacon' scramble
- Coconut & blueberry Bircher muesli pots (w) **£2.00**
- Blueberry, whole wheat & seed muffins **£2.00**
- Individual fruit pots (w) **£2.50**
- Freshly made smoothie shots (w) **£2.50**

Tea & coffee (vg)

- Fairtrade filtered coffee, breakfast & speciality teas **£2.95**
With a selection of:
 - Whole fruit (w) **£4.95**
 - Our chef's cookies **£4.95**
 - Dried fruit & seed granola bars (w) **£4.95**
 - Our chef's cakes & bakes **£6.25**

Optional extras (vg)

- Whole fruit (w) **£2.00**
- Dried fruit & seed granola bars (w) **£2.55**
- Cookies **£2.55**
- Protein mini bites **£3.65**
- Raw chocolate brownies **£3.65**

Indulgent cake options (vg) £3.95

- Chef's cake selection – choose two from the following:
 - Red velvet cake with coconut frosting
 - Lemon & poppy seed cake
 - Carrot & coconut cake
 - Chocolate & courgette cake
 - Chai tea spiced loaf cake

Plant-based lunch

Wellbeing summer lunch (w) (vg) £19.50

Suitable for 20 to 50 guests

Light Bites

- Carrot & coriander ‘sausage’ rolls with spicy tomato chutney
- Avocado & carrot sushi roll with soy sauce
- Chickpea, spinach & red onion frittatas with garlic aioli
- Flax seed crusted organic tofu with sriracha dip

Sides/Salads

- Watermelon, black olive & heritage tomato salad with toasted pumpkin seeds
- Ancient grain tabbouleh with herb & lemon dressing
- Whole wheat pitta breads with hummus

Desserts

- Mango, coconut & chia seed pudding
- Seasonal whole fruit

Want a full day catering package?

Have a look at pages 6 & 7.

Hot fork buffet lunch (vg) £27

Suitable for more than 25 guests

Two mains, two salads & one dessert

Additional main course **£5.50**

Additional salad **£3.50**

Additional dessert **£3.50**

‘Spicy’ Mains (w)

- Pulled jackfruit & sweet potato chilli with cocoa nibs
- Curried plantain, black bean & okra with jerked organic tofu
- South Indian soya mutter & green peas in coconut gravy
- Thai yellow curry with crispy tofu, shiitake mushrooms & green beans

‘Mediterranean’ Mains (w)

- Herb polenta topped with Mediterranean vegetables & black olive tapenade
- Tomato gnocchi with Sicilian aubergine stew & parsley pesto
- Fregola pasta with edamame beans, garden peas, courgettes & mint dressing
- Oven baked ratatouille with basil pesto & vegan parmesan

‘Hearty’ Mains (w)

- Tofu katsu curry with garlic & chilli fried greens
- Five spice seitan & vegetable stir-fry with mushroom oyster sauce
- Roasted vegetable & soya Bolognese lasagne topped with garlic crumbs
- Soya bourguignon with red wine, wild mushrooms & vegan ‘bacon’

Sides & Salads (w)

- Fragrant brown rice & quinoa pilaf
- Steamed new potatoes with herbs
- Whole wheat couscous with green lentil & caramelised onions
- Steamed seasonal greens
- Cherry tomato, garden pea & baby gem chopped salad
- Ancient grain tabbouleh with herb & lemon dressing
- Broccoli, edamame beans & spinach salad with a creamy miso dressing
- Summer vegetables with sumac, chickpeas & farro wheat
- Buckwheat, courgette, radish & hempseed salad with za’atar spices
- Indian spiced broccoli, lentil & potato salad with tamarind dressing

Desserts

- Strawberry & rhubarb crumble with oat milk custard
- Carrot & coconut cake with cream cheese frosting
- Dark chocolate mousse pots with summer fruit compote
- Black bean & chocolate brownies with raspberries
- Coconut rice pudding with chia seeds & mango
- Fresh fruit pots with lime juice



BMA HOUSE
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Breakfast

Breakfast

Wellbeing breakfast (w) £14.50

Our recommendation

Minimum numbers of 20 apply

Can be served buffet style or at your meeting tables on tiered stands

- Freshly ground Fairtrade coffee, breakfast & speciality teas
- Mini carrot bran muffins (vg)
- Breakfast bruschetta topped with:
 - Vegan 'bacon', roasted cherry tomatoes & tofu (vg)
 - Crushed avocado & fresh chilli (vg)
 - Freshly cut fruit platter (vg)
 - Blueberry, quinoa & coconut Bircher muesli pots (vg)

Working breakfast £12.00

Minimum numbers of 20 apply

- Freshly ground Fairtrade coffee, breakfast & speciality teas
- Fruit juice – orange, cranberry, apple
- A selection of fresh floured baps (one per person) filled with:
 - Roasted tomato, avocado & spinach (vg)
 - Field mushrooms & scrambled eggs (v)
 - Unsmoked back bacon
- Greek yoghurt & berry granola pots (v)
- Freshly cut fruit platter (vg)

Wish to have table service with your breakfast?

Add **£7.50 per person.**

Individual breakfast items

- A selection of fresh floured baps **£3.20**

(One per person) filled with choice of:

- Roasted tomato, avocado & spinach (vg)
- Field mushrooms & scrambled eggs (v)
- Unsmoked back bacon
- Essex farm Cumberland sausages

- Mango & coconut yoghurt Bircher pots (vg) (w) **£2.00**

- Greek yoghurt & berry granola pots (v) **£2.00**

- Traditional French croissants with jam & butter (v) **£2.50**

- Individual fruit pots (vg) (w) **£2.50**

- Freshly made smoothie shots (v) (w) **£2.50**



BMA HOUSE
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Refreshments & breaks



Refreshments & breaks

Beverages

- Bottled filtered water – still & sparkling (75cl) **£2.60**
- Hydration station for one break (w) **£1.00 per person**
Minimum numbers of 10
- Hydration station all day (w) **£2.50 per person**
Minimum numbers of 20
- Fruit juice – orange, cranberry, apple (1 litre) **£4.95**
- Pressed juices – orange & apple (1 litre) **£7.50**
- Freshly made cloudy lemonade (1 litre) **£7.75**

Tea & coffee

- Fairtrade filtered coffee, breakfast & speciality teas **£2.95**
With a selection of:
 - Whole fruit (vg) (w) **£4.95**
 - Biscuits **£3.75**
 - Miniature morning pastries **£6.25**
 - Our chef's cakes & bakes **£6.25**

Optional extras

- Dried fruit & seed granola bars (vg) (w) **£2.65**
- Freshly cut seasonal fruit platter (vg) (w) **£3.25**
- Whole fruit (vg) (w) **£2.00**
- Miniature morning pastries (v) **£3.75**

Indulgent cake options £3.95

- Chef's cake selection – choose two from the following:
 - Red velvet cake with coconut frosting (vg)
 - Chocolate & courgette cake (vg)
 - Cheesecake brownies (v)
 - Lemon & poppy seed drizzle cake (v)
 - Victoria sponge cake (v)

Wellbeing cake options (w) £3.75

Our recommendation

Our pastry chef has adapted his amazing recipes to produce healthier versions of our classic cake selection

- Chef's cake selection – choose two from the following:
 - Chocolate & coconut cake (vg)
 - Kentish hop pickers cake (vg)
 - Spinach, chia & flaxseed granola bars (v)
 - Whole wheat banana & carrot cake (v)
 - Blueberry & apple squares (v)



BMA HOUSE
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Sandwich & finger food

Sandwich lunches

Wellbeing summer lunch (w) £20.50

Our recommendation

Suitable for 20 to 50 guests

Light Bites

- Carrot & coriander 'sausage' rolls with spicy tomato chutney (vg)
- Spicy tofu & avocado sushi roll with spring onion dip (vg)
- Poached salmon rolled in green herbs with lemon dressing
- Chicken tandoori skewers with buttermilk & coriander dip

Sides

- Tabbouleh with heritage tomatoes & cracked green wheat (vg)
- Wellbeing salad with broccoli, edamame, avocado & sweet potato (vg)
- Sourdough olive pitta breads with hummus (vg)

Desserts

- Strawberry, coconut & chia seed pudding (v)
- Seasonal whole fruit

Sandwich lunches

Choose the sandwich range below that suits you

Maximum numbers of 50 apply

All served with:

- Potato crisps
- Selection of whole fruit

Gluten free bread available on request

Chef's sandwich lunch £16.00

- Chef's selection of six sandwich fillings served on traditional breads, baguettes & wraps (one & a half rounds per person)

Summer sandwich lunch £19.50

Our recommendation

- A selection of vegetarian, fish & meat fillings served on traditional breads, baguettes & wraps (one round per person)
- Served with three salads:
 - Summer chopped salad (vg)
 - Coriander & lime coleslaw with toasted seeds (vg)
 - Broccoli, edamame bean, quinoa & spinach salad (vg)

Finger food

Light bites

£3.00 per person per option

No minimum

Warm

- Seed crusted tofu bites with sriracha dip (vg)
- Carrot & coriander 'sausage' rolls with spicy tomato chutney (vg)
- Vegetable samosa with mint yoghurt (v)
- Turmeric chicken skewers with green chutney
- Cumberland sausage rolls with spicy tomato chutney
- Mini beef burgers with tomato relish & cheese

Cold

- Spicy tofu & avocado sushi roll with spring onion dip (vg)
- Quinoa falafels with black olive hummus (vg)
- Spanish tortilla with roast garlic aioli (v)
- Smoked salmon on rye bread with buttermilk & dill
- Corn tortilla topped with Cajun salmon & guacamole
- Salt beef crostini with gherkins & wholegrain mustard

Why not add a salad to your lunch?

£2.90 per person

Minimum numbers of 10 apply

- Green leaf salad with mustard dressing (vg)
- Summer vegetables with sumac, chickpeas & kamut wheat (vg)
- Ancient grain tabbouleh with herb & lemon dressing (vg)
- Watermelon, black olive & heritage tomato salad with toasted pumpkin seeds (vg)
- Cherry tomato, garden pea & baby gem chopped salad (vg)

Why something more substantial?

See our tapas menus on page 23

Or why not upgrade to a hot or cold fork buffet for an additional **£5 per person.**

Afternoon tea

Afternoon tea £23.50

Suitable for more than 25 guests

All afternoon teas are accompanied by freshly brewed Fairtrade coffee, breakfast & speciality teas

Please choose from the below.

Additional items **£4.25**

Sandwiches

(choose 4)

- Carrot with mint & beetroot hummus (vg) (w)
- Roasted Mediterranean vegetables with olive tapenade (vg) (w)
- Cucumber & low-fat cream cheese (v) (w)
- Free range egg with mayonnaise & cress (v)
- Poached salmon with low-fat yoghurt & herbs (w)
- Smoked salmon with lemon & chive cream cheese
- Coronation chicken with cucumber
- Honey roast ham with English mustard

Scones

(choose 2)

- The following scones will have a vegan filling & strawberry jam:
 - Fruit scones (vg)
 - Whole wheat, date & apple scones (vg)
- The following scones are filled with Cornish clotted cream & strawberry jam:
 - Classic fruit scones
 - Buttermilk scones

Fancy some fizz?

Add a glass of our English sparkling wine

£10.50 per person.

Cakes & pastries

(choose 3)

- Black bean brownies with raspberries (vg)
- Green tea pudding with mango & passionfruit meringue (vg)
- Red velvet cake with coconut frosting (vg)
- Courgette & chocolate cake (vg)
- Victoria sponge cake filled with strawberries & cream
- Dark chocolate & raspberry cupcakes
- Strawberry & rhubarb tarts with candied pumpkin seeds
- Lemon & poppy seed madeleines
- Baked blueberry & lemon cheesecake

All cakes are individual & freshly baked



BMA HOUSE
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Hot fork buffet

Hot fork buffet

Suitable for more than 25 guests

Two mains, two salads & one dessert **£30.50**
Three mains, two salads & one dessert **£34.00**

Additional main course **£5.50**
Additional salad **£3.50**
Additional dessert **£3.50**

Tip: As a sustainable venue we recommend two mains, to cut down on food wastage & environmental impact

Want a seated buffet?

Please add **£7.50 per person.**

Spring Mains

- Tofu tikka masala with curried spring greens (vg)
- Persian lentil & herb stew with kamut grain pilaf (vg) (w)
- Spinach polenta, cannellini bean ragu & goat's cheese (v)
- Salmon, asparagus, broad beans & buttermilk dressing (w)
- Indian spiced fish cakes with spinach & red lentil dhal (w)
- Keralan coconut chicken curry with curry leaves
- Marinated chicken with chorizo, pepper & chickpea stew
- Lamb stew with anchovies, peas & roast garlic

Sides

- Fragrant brown rice & red quinoa (vg) (w)
- Steamed new potatoes with fresh herbs (vg)
- Steamed seasonal greens (vg) (w)
- Faro wheat salad with spinach, avocado, green beans & tahini dressing (vg)
- Garden pea, broccoli & edamame bean salad with mint dressing (vg) (w)
- Shaved asparagus, sugar snap peas, radish & quinoa salad with lemon dressing (vg) (w)

Desserts

- Rhubarb & apple crumble with oat milk custard (vg)
- Dark chocolate pudding with passionfruit & mango (vg)
- Coconut blondie with banana & miso caramel (v)
- Fresh fruit pots with lime juice (vg)

Summer Mains

- Sri Lankan bean curry with tofu & aubergines (vg) (w)
- Chilli glazed tofu, vegetable fried rice & Asian greens (vg) (w)
- Fregola pasta with roasted cherry tomatoes, red onions & goat's cheese (v)
- Roast hake with Mediterranean vegetables & salsa verde
- Jerked salmon with black beans, corn & grilled pineapple salsa (w)
- Indian green chicken with tomato & chickpea masala
- Basil chicken with aubergine caponata & shaved courgettes
- Persian beef & okra stew with spelt tabbouleh salad

Sides

- Fragrant brown rice & red quinoa (vg) (w)
- Grilled sweetcorn, kidney beans, avocado & green beans salad with chipotle dressing (vg) (w)
- Freekah wheat tabbouleh with heritage tomatoes & preserved lemons (vg) (w)
- Steamed new potatoes with fresh herbs (vg)
- Steamed seasonal greens (vg)
- Sweet potato, quinoa, broccoli & edamame beans with roasted tomatoes (vg)

Desserts

- Dark chocolate mousse with summer fruits & cocoa nibs (vg)
- Chocolate cheesecake brownie with raspberries (v)
- Buttermilk panna cotta with strawberries & basil
- Fresh fruit pots with lime juice (vg)



BMA HOUSE
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Cold fork buffet



Cold fork buffet

Cold fork buffet

Suitable for more than 25 guests

Two mains, two salads & one dessert **£30.50**

Three mains, two salads & one dessert **£34.00**

Additional main course **£5.50**

Additional salad **£3.50**

Additional dessert **£3.50**

Tip: As a sustainable venue we recommend two mains, to cut down on food wastage & environmental impact

Want a seated buffet?

Please add **£7.50 per person.**

Spring

Mains

- Spring green frittata with feta, watercress & radish salad (v) (w)
- Ginger & spring onion marinated salmon, mung bean noodles & miso dressing (w)
- Chicken tikka, brown rice, dried fruit & yoghurt with green chutney
- Pumpkin seed crusted chicken, baby spinach & asparagus with avocado dressing
- Asian chilli beef salad with shredded vegetables, kale, watercress & coconut

Sides

- Steamed new potatoes with herbs (vg)
- Green leaf salad with mustard dressing (vg) (w)
- Potato salad with shallots, capers & dill (vg)
- Buckwheat with peas, broad beans, mint & preserved lemons (vg) (w)
- “Wellbeing Salad” with sweet potato, quinoa, broccoli & toasted seeds (vg) (w)
- Kale Caesar salad with garlic croutons & shaved Italian cheese

Desserts

- Dark chocolate pudding with passionfruit & mango (vg)
- Rhubarb & orange cheesecake pots (v)
- Coconut blondie with banana & miso caramel (v)
- Fresh fruit pots with lime juice (vg)

Summer

Mains

- Indian spiced fritters, pickled radish & green chutney (vg)
- Spinach, feta cheese & caramelised red onion filo pie with fattoush salad (v) (w)
- Jerk spiced salmon, sweet potato salad & mango salad with lime dressing (w)
- Grilled Mediterranean chicken Caesar with pickled anchovies & herb croutons
- Chipotle chicken with black beans, avocado, corn tortilla strips & tomato salsa
- Peppered steak, artichoke, green bean & cherry tomatoes with salsa verde

Sides

- Steamed new potatoes with herbs (vg)
- Green leaf salad with mustard dressing (vg)
- Summer vegetables with sumac, chickpeas & kamut wheat (vg)
- Ancient grain tabbouleh with herb & lemon dressing (vg)
- Watermelon, black olive & heritage tomato salad with toasted pumpkin seeds (vg)
- Cherry tomato, garden pea & baby gem chopped salad (vg)

Desserts

- Dark chocolate mousse with summer fruits & cocoa nibs (vg)
- Chocolate cheesecake brownie with raspberries (v)
- Buttermilk panna cotta with strawberries & basil
- Fresh fruit pots with lime juice (vg)



BMA HOUSE
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Post conference packages



Post conferences packages

“A little more conversation” (v) £13.00

Suitable for a 30-minute reception

All food is placed on poseur tables. The bar will consist of house wine, beer, elderflower pressé. Drinks will be served from the bar or on trays for parties over 50

- One glass per person from our bar
- Smoked paprika & cheddar popcorn
- Root vegetable crisps
- Olives

“Pause for thought” £20.75

Our recommendation

Suitable for a 1-hour reception

All food is placed on poseur tables. The bar will consist of house still & sparkling wine, beer & mocktails. Drinks will be served from the bar or on trays for parties over 50

- Two glasses per person from our bar
- Jalapeno baked pumpkin seeds, mini pretzels & olives (v)
- Mini BBQ jackfruit spring rolls with chive sour cream (v)
- Mini chorizo sausages

Snack bowls (v)

£8.95 for 3 bowls

We recommend that this serving should be enough for 6-8 people

Please select three from the list below:

- Root vegetable crisps
- Chilli rice crackers
- Thyme & orange marinated olives
- Jalapeno baked pumpkin seeds
- Mini pretzels
- Wasabi peas

Tapas platters

Each platter serves 10

English cheese platter (v) £65.50

- Handpicked English cheeses from our supplier served with chutneys, grapes, cheese biscuits & mixed breads

Smoked & cured fish platter £49.95

- A selection of Scottish salmon, smoked trout, pickled herrings & smoked mackerel paté crostini

Meat platter £49.95

- A selection of cured & dry aged meats all served with chutneys & mixed breads

Want to offer your guests a little more?

Add cheese straws (v) on for **£1.00 per person** or take a look at our light bites on page 17.

Post conference packages

Canapes packages £28.50

Suitable for more than 20 guests

Two reception drinks served on arrival from the house choice of sparkling & still wine, beer & mocktails

Choose one of chef's balanced canapé selections below:

One

- BBQ cauliflower bites with green tomato ketchup (vg)
- Asparagus brûlée, parmesan tuile, semi dried tomato & fennel crumb (v)
- Brown shrimp toasts with Bloody Mary gazpacho shots
- Buttermilk fried chicken & waffle with maple chilli syrup

Two (vegetarian & vegan)

- Vegan 'fish', crushed peas & tartare sauce (vg)
- Roast sweet potato with black olive hummus, tomato & basil (vg)
- Charred sweetcorn, Manchego cheese & jalapeño croquette with smoked paprika aioli (v)
- Goat's cheese curd & grilled courgette roll with caponata (v)

Three

(best for allergens)

Our recommendation

- Lentil & vegetable koftas with green harissa dip (vg)
- Crispy polenta, mushroom paté, red pepper & marinated artichoke (vg)
- Cajun spiced prawn, pressed watermelon & pickled watermelon rind
- Grilled fillet steak, potato chips & chimichurri sauce

Four

- Carrot & coriander 'sausage' rolls with sriracha dip (vg)
- Berkswell sheep cheese beignets with tomato chutney (v)
- Amritsari fish & sweet potato chips with green chutney
- Mini beef burger with Cheddar cheese & relish



BMA HOUSE
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Canapés

Canapés

Suitable for more than 20 guests

A popular choice for events & drinks receptions which allow your guests to socialise easily. A few bowls of complimentary crisps are dotted around the room for early arrivals

Tip: We recommend choosing at least four cold & four hot options per person without forgetting your vegetarian guests

Six canapés **£21.00**

Eight canapés **£27.00**

Ten canapés **£32.00**

Pre-dinner canapés (three items) **£10.50**

Vegetarian

Hot

- BBQ cauliflower bites with green tomato ketchup (vg)
- Lentil & vegetable koftas with green harissa dip (vg)
- Vegan 'fish', crushed peas & tartare sauce (vg)
- Charred sweetcorn, Manchego cheese & jalapeño croquette with smoked paprika aioli

Cold

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

Fish & shellfish

Hot

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

Cold

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

Meat

Hot

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

Cold

- Coronation chicken, apricot purée & 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 poppadom
- Garden pea tart topped with smoked ham hock & pickled mustard seeds

Desserts

- Baked Alaska in a chocolate cone with morello cherry sorbet (v)
- White chocolate & raspberry cheesecake in a graham cracker shell (v)
- Buttermilk panna cotta, lavender short bread & pickled blueberries
- Strawberry & basil sorbet with black olive powder (vg)

All prices are exclusive of VAT & subject to change



BMA HOUSE
LONDON

Bowl food



Bowl food

Suitable for more than 20 guests

A more substantial alternative to canapés that still enables guests to mingle & socialise. Please choose your menu & we will provide one bowl of each for your guests

Tips: Mix hot & at least one cold option. With an increasing vegan population you might want to consider ordering more than one vegan option

Suggested as part of a reception, great combined with canapés:
Three bowls **£19.50** Five bowls **£30.00**

More substantial, is recommended for events with only bowl food:
Four bowls **£25.00** Additional bowls **£6.50**

Spring

Mains

Hot

- Thai green curry with mangetout, sprouting broccoli & steamed rice (vg)
- Asparagus risotto, fresh lemon ricotta & shaved asparagus salad (v)
- Pan-fried hake, garlic mashed potato, garden peas & truffle oil
- Keralan coconut chicken, steamed brown rice & green chutney
- Pork & leek sausages, spring onion mash & onion jam
- Braised beef cheek, tomato gnocchi & gremolata dressing

Cold

- Indian chickpea & potato chaat, tamarind chutney & coconut yoghurt (vg)
- Ginger & spring onion marinated salmon, mung bean noodles & miso dressing

Desserts

Hot

- Warm black rice pudding with mango & fresh coconut (vg)

Cold

- Masala tea milk pudding, shortbread & tropical fruits (v)
- Rhubarb & orange cheesecake with candied pumpkin seeds (v)

Summer

Mains

Hot

- Sri Lankan bean curry with tofu & aubergines (vg)
- Tomato gnocchi with tahini, summer squash & rocket pesto (vg)
- Breaded plaice, roasted new potatoes, crushed peas & seaweed tartare sauce
- Chipotle chicken, warm bean salad & charred sweetcorn
- Slow cooked tamarind beef, coconut rice & shredded vegetable salad
- Moroccan lamb shoulder, smoked aubergine caviar & green wheat tabbouleh

Cold

- Fregola pasta salad with roasted cherry tomatoes, red onions & goat's cheese (v)
- Hawaiian yellowfin tuna poke salad

Desserts

Cold

- Smoked chocolate mousse with courgette & chocolate cake (vg)
- Eton mess with summer berries, shortbread & dried raspberries (v)
- Buttermilk pudding with poached strawberries & olive caramel



BMA HOUSE
LONDON

Street food stations



Food stations

Suitable for more than 50 guests

Please choose two savoury food stations menus below & one dessert

These buffets are served 'street food style', complete with theming to entice your guests

Food Stations £42.00
Our recommendation

Mexican taqueria

A perfect station, a taqueria is a food stall specialising in taco, guaranteed to bring some Mexican spirit to your event

- Served in a choice of a hard corn taco or a soft flour taco:
 - Tempeh & black beans (vg)
 - Chicken tinga
 - Slow cooked chipotle beef
- Accompanied by roast corn on the cob & re-fried beans

Falafel street (vg)

Pitta breads filled with falafels & your choice of toppings;

- Chickpea falafels in pitta breads with a choice of flavoured hummus, salads & marinated vegetables
- Accompanied by tabbouleh & beetroot salad

Indian wrap & roll

A vibrant, fun & flavour filled addition to any event, delicious wraps filled with a choice of ingredients;

- Wrap fillings:
 - Onion bhajjis (vg)
 - Hot tandoori chicken
- With salad, vegetables & chutneys
- Accompanied by spice-roasted potatoes

The hotdog

A quintessential hotdog experience

- A choice of Cumberland sausage, bratwurst or vegan hotdog with a choice of toppings
- Accompanied by spicy slaw & potato salad

Hot wok noodle bar

Live wok cooking (only available as an outside stall) to create tasty noodle dishes

- Stir-fried rice or wheat noodles with vegetables, topped with a choice of:
 - Chilli glazed tofu (vg)
 - Szechuan prawns
 - Ginger & garlic chicken

Can't choose just three?

Extra stations can be requested for **£14.75 per person.**

Food stations

Food stations continued

English cheese table

A fine selection of locally sourced English cheeses for all cheese lovers

- Served with:
 - A selection of chutneys
 - Celery & grapes
 - Fennel & raisin bread
 - Artisan sourdough crackers

Also available as a dessert station

Dessert tables

Build your own trifle

Our pastry Chef has created a range of exciting & delicious components to help you build your very own trifle. Let your imagination run free

- To create your ideal trifle choose from an array of:
 - Winter fruits
 - Sponges
 - Flavoured creams
 - Toppings

The summer cake table

A beautiful selection of desserts which showcases the finest English produce

- English beetroot & chocolate brownies (vg)
- Moss cake with cream cheese frosting
- Blueberry & lemon Eton mess
- Strawberry & rhubarb tarts
- Gooseberry fool with ginger biscuit crumbs



BMA HOUSE
LONDON

BBQ

BBQs

Classic BBQ £29.25

Suitable for more than 30 guests

All below items included

Mains

- Indian tofu & vegetable skewers with green chutney (vg)
- British beef burgers with cheddar cheese in a soft floured bap
- Grilled pork hot dog with fried onions in a soft roll

Salads

- Summer slaw with fresh herbs (vg)
- Broccoli, edamame & spinach salad with a creamy avocado dressing (vg)
- Potato salad with mustard & spring onion (vg)

English teatime delights

- English beetroot & chocolate brownies (vg)
- Scones with clotted cream
- English rhubarb & custard tarts
- Victoria sponge with strawberries
- Blackberry & lemon Eton mess

Premium BBQ £35.25

Our recommendation

Suitable for more than 30 guests

Choose three mains, three salads served with bread rolls & the English teatime dessert station

Mains

- Seitan BBQ ribs with sesame glaze & Asian slaw (vg)
- Spicy Bangkok burger with pickled vegetables & peanut-free satay sauce (vg)
- Tandoori marinated paneer & vegetable skewers with green chutney (v)
- Cod sea-dog with harissa mayonnaise & dill relish
- Grilled salmon, prawn & chorizo skewers with mojo sauce
- Jerk marinated chicken, mango salsa & fried plantains
- Whole grilled bavette steak, sliced & served with chimichurri sauce
- Grilled lamb kofta with red cabbage, Turkish chilli sauce & flatbreads

Salads

- Green leaf salad with mustard dressing (vg)
- Potato salad with shallots, capers & dill (vg)
- Summer slaw with fresh herbs (vg)
- Buckwheat with peas, broad beans, mint & preserved lemons (vg)
- Broccoli, sweet potato & spinach salad with a creamy avocado dressing (vg)
- Summer vegetables with sumac, chickpeas & cracked wheat (vg)
- Watermelon, black olive & heritage tomato salad with toasted pumpkin seeds (vg)
- Kale Caesar salad with garlic croutons & shaved Italian cheese (v)

English teatime delights

(all items below are included)

- English beetroot & chocolate brownies (vg)
- Scones with clotted cream
- English rhubarb & custard tarts
- Victoria sponge with strawberries
- Blackberry & lemon Eton mess



BMA HOUSE
LONDON

Fine dining



Fine dining

Fine Dining £52.50

Suitable for more than 40 guests

Please choose one: starter, main course, & dessert option for your guests; vegetarian alternatives should be chosen for starter & main course. Coffee & tea will be offered at the end of the meal with petit fours

Starters

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

Mains

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

Fine dining

Desserts

Served at the table

- Dark chocolate mousse, beetroot brownie, dried beetroot crisp, fresh raspberries & raspberry sorbet (vg)
- Strawberry parfait, macerated strawberries, mascarpone foam, basil, pumpkin seed biscotti & kalamata olive powder
- Violet & blueberry panna cotta, pickled blueberries, lavender meringues & crème fraîche sorbet
- Masala chai milk pudding, roast apricots, mango kulfi ice cream, mint syrup & charcoal crumble
- Caramelised white chocolate cheesecake, poached rhubarb, pumpkin seed meringues & malted milk ice cream

Want something more?

Include pre-dinner canapes for **£10.50 per person** (see page 26).

You can also include our drinks package consisting of two reception drinks, & half a bottle of house wine & water for a total of **£70.00 per person**.

Dessert station

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

(No supplement)

- A seasonal bespoke dessert station is available as a less formal end to your event; ask your Event Planner for details

Dess-Art

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

£4.25 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

Cheese course

Platters per table (based on an average of 10 people per table) or served on a buffet (with minimum numbers of 50 people)

£7.25 per person

- Selection of English cheeses with artisan crackers & quince jelly

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**.
