



BMA HOUSE
LONDON

Christmas menu

Seated dinner menu 2021



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Christmas menu

Christmas package includes three courses, tea, coffee & mince pies

First courses

Pumpkin terrine, toasted pumpkin seeds, pumpkin oil, sage dressing (vg)
Port infused apple chicory, macerated grapes, Cashel Blue, sourdough (v)
Blood orange cured salmon, pickled kumquat, pumpernickel crumb
Prawn cocktail, crisp baby gem, avocado guacamole, bisque gel, spicy tomato mayo
Smoked duck salad, plums, toasted pumpkin seeds, cranberry relish

Main courses

Roasted sweetheart cabbage, confit ratte potato, charred sprouting broccoli, sweetcorn, baked eryngii mushroom, shallot gravy (vg)
Portobello mushroom, spinach & puy lentil wellington, butternut squash, brussel sprout tops (vg)
Roast christmas turkey, pulled leg pithivier, sage & parsley potatoes, chipolatas, brussel tops, honey piccolo parsnip, baby carrots
Roast breast of guinea fowl, buttered potatoes, apricot stuffing, savoy cabbage, sherry jus
Hermitage braised beef, horseradish potatoes, winter greens, roasted roots, butternut squash

Desserts

Mulled wine poached fruits, soya milk & vanilla puree, vegan meringue kisses, caramelised seed crunch (vg)
Christmas pudding bakewell, cranberry compote, spiced clotted cream
Chocolate orange, rich dark chocolate sphere, orange mousse, white chocolate aero sponge
Mont blanc caramel mousse, chestnut mousseline, malted barley ice cream
Apple tarte tartin, vanilla ice cream, butterscotch sauce, apple crisp

Why not enhance your dinner?

- Arrival canapés x 3 chefs choice **£9pp** +VAT
- Arrival canapés x 4 clients choice **£9pp** +VAT
- Corkage for reception and dinner **£14.50pp** +VAT




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Hospitality with heritage

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