Hospitality menu
Spring menu 2022
Hospitality menu

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 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. 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.

We are continuing to follow the latest government guidance on Covid-19. Please talk to your planner about ways we can adapt this menu & style of service to best suit both your event & government guidelines.

**Key:**
- (w) Wellbeing
- (v) Vegetarian
- (vg) Vegan

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

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens. Please speak with your Event Planner, & details of allergens in any of our dishes can be provided for your consideration.

At your event there will be an allergen folder located at all buffet stations on your event catering floor to make delegates aware of all allergens contained in your chosen menu & help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies & intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients & how they were handled to allow you to make an informed decision as to whether or not the food is suitable for you.
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Catering packages

**Full day catering package  £60**
Suitable for more than 20 guests

Filtering bottled still & sparkling water refreshed throughout the day

**On arrival**
– Fairtrade filtered coffee, breakfast & speciality teas, mini Danish pastries & croissants, individual yoghurt & granola pots, & whole fruit

**Mid-morning break**
– Fairtrade filtered coffee, breakfast & speciality teas, raw vegan flapjacks & chocolate chia seed coconut energy balls (vg)

**Lunch**
– Hot fork buffet or bento box (please choose from our menus on pages 12 & 14)

**Mid-afternoon break**
– Fairtrade filtered coffee, breakfast & speciality teas & Chef’s cakes & bakes

Or why not have a healthy swap & choose fresh apples in the afternoon?

**Hot fork buffet catering package  £45.00**
Suitable for more than 20 guests

Filtering bottled still & sparkling water refreshed throughout the day

**On arrival**
– Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

**Mid-morning break**
– Fairtrade filtered coffee, breakfast & speciality teas, & whole fruit (vg)

**Lunch**
– Chef’s choice hot fork buffet

**Mid-afternoon break**
– Fairtrade filtered coffee, breakfast & speciality teas & Chef’s cakes & bakes

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**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

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All prices are exclusive of VAT & subject to change
Catering packages

**Sandwich catering package £25.00**
Suitable for more than 20 guests

Filtered bottled still & sparkling water refreshed throughout the day

**On arrival**
– Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

**Mid-morning break**
– Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

**Lunch**
– Chef’s sandwich lunch, with seasonal salads, crisps & whole fruit

**Mid-afternoon break**
– Fairtrade filtered coffee, breakfast & speciality teas, & Chef’s cakes & bakes

**Energise your elevenses or rejuvenate your afternoon by adding:**

– Our signature granola – oats, cherries, chia seeds, earl grey low-fat yoghurt & honey (v) (w) **£4.50**

– Cacao, date & coconut energy truffles (vg) **£2.50**

– Goji berry muesli bar (v) **£2.00**

– Blueberry snack pots (vg) (w) **£2.00**

– Skinny blueberry muffin with oats & bran (v) (w) **£3.80**

– Breakfast baps **£5.50**
  – Portobello mushroom, roasted tomato & spinach (vg)
  – Or dry cured bacon
  – Or Cumberland sausage

– Smoothies (v) (w) **£5.50**
  – Strawberry & banana
  – Mango & passionfruit
  – Kale, cucumber, apple & avocado

All prices are exclusive of VAT & subject to change
Refreshments & breakfast
Refreshments & breakfast

**Refreshments**

Our teas & coffees include a selection of classic, fruit, herbal & organic teas. Fairtrade & Rainforest Alliance certified coffee

- Tea, coffee & biscuits £3.75
- Tea, coffee & Chef’s bakes & cakes £6.25
- Whole fruit (w) £2.00
- Still & sparkling mineral water (750ml) £2.95
- Pressed Suffolk apple juice (per litre) £7.00
- Freshly squeezed orange juice (per litre) £8.00
- Orange, apple, cranberry or pineapple juice (per litre) £6.00
- Homemade lemonade (per litre) £9.00
- Sparkling elderflower (per litre) £8.00
- Soft drinks (330ml can) £2.00
- Hydration Station for a break (per person) £1.00
  Minimum numbers of 10
- Hydration Station all day (per person) £2.50
  Minimum numbers of 20

**Breakfast**

All our breakfast menus are served with freshly brewed Fairtrade coffee, English breakfast tea & a selection of herbal infusions

**Morning bakery section £5.50**
A selection of freshly baked mini Danish pastries & croissants

**Light healthy breakfast options**

- Cherry & blueberry granola & coconut yoghurt (vg) (w) £5.50
- Jumbo porridge oats with oat milk, dried fruits & vanilla honey (vg) £7.25
- Rainbow fruit skewers (vg) (w) £6.00

**Breakfast baps £7.50**

*One per person.* Please choose two for your event. We will serve 50% of each. A selection of soft white, wholemeal, seeded baps. Tomato ketchup & classic HP sauce served on the side

- Portobello mushroom, roasted tomato & spinach (vg)
- Dry cured back bacon
- Cumberland sausage

**Wish to have table service with your breakfast?**
Add £8.00 per person

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All prices are exclusive of VAT & subject to change
Lunch
Lunch

**Chef's sandwich lunch £17.50**
Suitable for 6 to 50 guests

Our sandwiches are made with artisan breads & flavoured tortilla wraps, with a mix of popular & imaginative fillings which will keep your guests sustained & focused throughout the day. Includes one & half rounds of sandwiches with chef’s choice of up to five fillings. Gluten free bread available on request.

Served with:
– Two chef’s choice seasonal salads
– Crisps
– Seasonal fruit bowl
– Chocolate, chia seed & coconut energy balls

**Working lunch £27.50**
Suitable for more than 20 guests, if over 50 we advise you have a hot fork buffet

Our working lunch menu is the perfect option for when time is of the essence & you need to work straight through.

Comes with chef’s choice of three finger food items, two salads & one round of sandwiches with up to five fillings. Gluten free bread available on request

**Why not add?**
– Additional finger food £3.75
– Chef’s soup of the day £3.75
– Additional salad £4.50
– One round of chef’s choice sandwiches £7.50

**Sample finger food selection**
– Beetroot fritter, set sour cream, chive oil (v)
– Forman’s cured salmon, lemon & fennel muffins, crème fraiche
– Lamb sliders, tzatziki, spiced tomato jam

**Sample sandwich selection**
– Turmeric, ginger & carrot houmous, naked slaw wrap (vg)
– Mexican bean & avocado (vg)
– Scottish smoked salmon & dill cream cheese
– New York deli
– Chicken Caesar tortilla wrap

**Seasonal salads examples:**
– Curried cauliflower, raisins, baby spinach, crispy onion (vg)
– Tabbouleh, toasted pumpkin seeds, pomegranate seeds, mizuna (vg)
– Black & white rice, roasted cumin, chickpeas, butternut squash, crispy onions (vg)
– Carrot, fennel, harissa & cured lemon (vg)
– Bombay potato, coriander, spring onion (vg)
– Trio of beetroot, Golden Cross goat’s cheese, mixed baby leaves (v)

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All prices are exclusive of VAT & subject to change
Lunch

**Wellbeing lunch (w) £25.00**
*Suitable for more than 12 guests*

Our wellbeing working lunch is a bread-free option, allowing you to have a lighter lunch

– Thai rice paper wraps, avocado, spring onion & green paw paw (vg)
– Carb free quiche, spinach, mushrooms, watercress (v)
– H Forman’s London cured smoked salmon, shaved fennel, lemon, linseed muffins & ricotta cheese
– Caesar salad, poached free range chicken, curly kale, pecorino, rye crackers
– Coconut yoghurt, cherries, flaxseed wafers (vg)
– Chef’s soup of the day

**Bento boxes £22.00**
*Suitable for 10 to 60 guests*

Our bento boxes are the perfect touch free option & provide your delegates with a mini three course lunch packed full of flavour & energising dishes which not only taste fantastic but look great too. **Please choose one box type for your event**

**Plant based (vg) (w)**
– Butterbean houmous, rainbow carrots, toasted seeds
– Macerated beets, sourdough crumb, pickled red onion
– Roasted cauliflower, cumin seeds, Masala spiced black lentils
– Pumpkin fritter, coconut yoghurt, cinnamon sugar

**Korean**
– Teriyaki salmon toasted seeds, gem lettuce
– “KFC” Korean Fried Cauliflower, Gochujang mayo (v)
– Kimchi salted & fermented vegetables (v)
– Mango milk jelly (v)

**British picnic**
– A selection of delicate finger sandwiches
– Pork & cranberry sausage roll, onion marmalade
– Heritage beets, goat curd cheese, sourdough crumb (v)
– Lemon drizzle cake

**Indian street food**
– Tandoori spiced chicken skewer, paratha
– Mughlai lamb scotch egg
– Yellow lentil & coriander dahl (vg)
– Wonky carrot & orange halwa (vg)

**Spanish**
– Spanish Charcuterie from Brindisa of Borough Market
– Marinated stuffed Gordal olives with orange & thyme (vg)
– Pan con tomate, garlic, basil (vg)
– Cardamon & saffron custard tart, candied orange

**London larder (£3.00 supplement)**
– Charcuterie from Cobble Lane, house pickles
– H. Foreman’s hot smoked salmon rillette
– Salad of grains, seasonal vegetables from New Covent Garden Market (vg)
– Paxton & Whitfield’s cheese selection (v)

All prices are exclusive of VAT & subject to change
Hot fork buffet
**Hot fork buffet**

**Hot fork buffet £32.00**
Suitable for more than 30 guests

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle & network

All buffets include two main dishes, including a vegetarian option, seasonal side dishes & one dessert. The menus are on a weekly rotation. If it is a multi-day event a different menu will be provided per day

Please contact your Event Planner for your menu, to advise us of any dietary requirements or if you would like to substitute the meat option for a fish option

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Want a seated buffet?
Please add £8.00 per person.

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**Buffet 1**

- BBQ Jackfruit, black beans, smoked chilli & tortilla shards (vg)
- Slow cooked chicken, crispy pancetta, chestnut mushroom & shallot casserole
- Chefs’ seasonal salad (vg)
- Thyme & garlic roasted new potatoes (vg)
- Green beans, caramelised red onions (vg)
- Chocolate tart, orange cream, candied orange

**Buffet 2**

- Spinach & ricotta tortellini, baby spinach, mushroom cream, vegetarian hard cheese (v)
- Sumac spiced lamb meatballs, jewelled cous cous, cucumber yoghurt
- Chefs’ seasonal salad (vg)
- Potato & celeriac gratin (v)
- Cumin roasted carrots (vg)
- Lemon, blueberry posset, toasted meringues

**Buffet 3**

- Roast pumpkin, spinach & leek, pumpkin seed crumble (vg)
  (w)
- Chicken, red pepper & lemon grass curry with sticky coconut rice
- Chefs’ seasonal salad (vg)
- Stir fry pak choi with spring onions & onion seeds (vg) (w)
- Spiced sweet potatoes (vg)
- Mango panna cotta, macerated pineapple, toasted oats (vg)

**Buffet 4**

- Cauliflower, broccoli & truffle “mac & cheese” (vg)
- Pulled pork shoulder, marinated cucumbers & crispy pitta
- Chefs’ seasonal salad (vg)
- Mixed beans & peas with tomato & chive gremolata (vg) (w)
- Baby new potatoes (vg)
- Toffee, date, & banana cake with vanilla cream

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All prices are exclusive of VAT & subject to change
Post-conference packages
Post-conference packages

Nibbles £7.50

Due to the current Covid-19 precautions, nibbles will be individually portioned. Please choose two items per person:

**Snacks**
- Root vegetable crisps (vg)
- Sea salt crisps (vg)
- Parmesan Shortbread (v)
- Wasabi Peas (vg)
- Spicy Broad Beans (vg)
- Parmesan, tomato & onion seed lollipops (v)

**Straws (v)**
- Sundried tomato & basil
- Parmesan & black pepper
- Montgomery Cheddar & caraway
- Paprika & herb

**Popcorn**
- Cornish sea salted (vg)
- Tandoori spice (vg)
- All butter (v)
- Goat's cheese & black pepper (v)

**Olives (vg)**
- Belazu chilli house mix
- Kalamata

All prices are exclusive of VAT & subject to change
Canapés
Canapés

Suitable for more than 20 guests

Our canapés are delicious bite-sized delights & perfect for a pre-dinner selection or standing party.

Please choose from the following:

- Chef’s choice 4 canapés (pre-dinner) £14.00
- 6 canapés £21.00
- 8 canapés £27.00
- Additional canapé £3.50
- Post-event canapé package (4 canapés & 2 drinks – pick from Prosecco, Pimm’s or mulled wine, non-alcoholic options also available) £25.00

Plant based (vg)
- Crown prince pumpkin velouté, sage oil, toasted buckwheat
- Purple cauliflower, chickpea batter, masala mayonnaise
- Butternut tart, pickled beets, roasted pumpkin seeds
- Falafel, crispy shallots, tomato gel
- Crispy tortilla, black bean puree, spiced avocado, powdered lime

Vegetarian (v)
- Truffle & wild mushroom arancini, roast garlic cream, parsley cress
- Smoked cheddar & kidney bean quesadilla, sour cream, coriander cress
- Creamed caramelized Roscoff onion tart
- Chestnut mushroom choux bun, porcini powder
- Butternut cupcakes, whipped goat’s curd, crispy sage
- Beetroot & black pepper meringue tarts, fennel fronds, dill seeds

Fish
- Dorset crab & avocado cone, toasted nori
- Gin cured salmon, baby cucumbers, preserved lemon
- Charred tuna, white miso, black sesame seeds, tapioca cracker
- Charred scallop, cauliflower tart, caper & raisin butter
- Smoked haddock fishcake, gribiche dip
- Curry fried plaice, pea purée

Meat
- Aged beef tartar, soft boiled quail’s egg, smoked salt
- Ham hock, mustard pickled radish, carrot purée
- Korean pork, sweet chilli glaze, toasted sesame
- Grilled beef sirloin, triple cooked chip
- Syrian spiced lamb canon, red pepper houmous
- Bacon jam tart, cheddar custard, pickled celery

Dessert
- Roasted pineapple, toasted sesame seeds, coconut cream
- Chocolate mousse, chocolate cup, berry compote (vg)
- Dark chocolate & fig brownie, whiskey cream
- Whipped vanilla cheesecake, blood orange gel, cardamon crumble
- Lemon cone, set milk chocolate, candied lime
- Mixed mini macaroons

All prices are exclusive of VAT & subject to change
Bowl food
Bowl food

Suitable for more than 20 guests

Our bowl food & small plates are mini meals served from a combination of circulated trays & static buffet points depending on numbers, allowing guests to circulate & network. For a more substantial offer why not start with our canapé selection & follow with bowl foods

Please choose from the following:

<table>
<thead>
<tr>
<th>Bowl Options</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 bowls</td>
<td>£26.00</td>
</tr>
<tr>
<td>5 bowls</td>
<td>£31.00</td>
</tr>
<tr>
<td>6 bowls</td>
<td>£36.00</td>
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<tr>
<td>Additional</td>
<td>£6.50</td>
</tr>
</tbody>
</table>

Plant based / vegetarian
- Pumpkin & red onion pakora, chickpea chaat, lime & coconut yoghurt (vg)
- Roasted butternut risotto, toasted pumpkin seeds, sage oil, vegetarian hard Italian cheese (v)
- Crispy truffle “Mac & Cheese”, chestnut mushroom puree, cep powder (vg)
- Roasted cauliflower, new potatoes, winter greens, rarebit sauce (v)
- Pickled heritage carrots, Beluga lentil salad, toasted seed granola (vg)
- Crispy tofu, pickled aubergine, sesame choy sum, ginger & spring onion dressing (vg)

Fish
- Seared cod, chorizo oil, roasted red onions, wilted kale
- Classic prawn cocktail, crisp lettuce, spicy tomato dressing, sourdough crisps
- Fish & chips – beer battered haddock, hand cut fries, mushy peas
- Thai spotted crab cakes, coriander, coconut cream
- Spicy salmon sushi bowls, sriracha mayonnaise
- Baked haddock, seaweed gnocchi, smoked pancetta, caper butter

Meat
- Confit beef cheek, creamy mash, rainbow chard, seed crumble
- Sticky chilli chicken, salt & pepper fries, crispy gem lettuce
- Moroccan spiced lamb, minted tabbouleh, coconut yoghurt
- Spiced duck bao bun, salted cucumber, spring onions, toasted sesame
- Manchego & chorizo croquettes, roast tomato sauce
- Cumberland sausages, wholegrain mash, lyonnaise onion gravy, crispy shallot rings

Dessert
- Chocolate mousse, macerated cherries, chocolate crumble (vg)
- Clementine posset, clementine jelly, toasted meringues
- Bramble & apple crumble, toasted oats, aerated custard
- Raspberry & sherry trifle, freeze dried berries
- Vegan meringue, hedgerow berries, vanilla puree, lemon balm

All prices are exclusive of VAT & subject to change
Street food stalls
Street food stalls

Street food market stalls
Suitable for more than 50 guests

Market food stalls offer a creative addition to larger canapé or bowl food receptions. They can also be a great alternative to a traditional seated lunch or dinner. Food stalls provide an opportunity for your guests to interact with our chefs, watch their food being created & enjoy the sense of theatre involved in its preparation.

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three food stalls</td>
<td>£60.00 per person</td>
</tr>
<tr>
<td>Party Package</td>
<td>£55.00 per person</td>
</tr>
<tr>
<td>Add a food stall to another menu</td>
<td>£20.00 per person</td>
</tr>
</tbody>
</table>

World garden (vg)
A selection of vegetables from our beautiful countryside & farms around the world, showcasing plant-based dishes

- Chargrilled cauliflower steak, seitan keema
- Hispi cabbage, jackfruit & sweet potato chili
- Hoisin tofu, stir fried vegetables, crispy onions, coconut sauce, fresh chili
- Korean grilled tempeh, Gochujang, avocado & kale slaw & seeded vegan bun
- Grilled pepper & fennel, preserved lemon, pomegranate & cranberry red rice, whipped tahini
- Rainbow quinoa, goji berries, avocado, tamari mushrooms, toasted pumpkin seeds, vegan cheese

Mexican Cantina
Mexico is known for its extensive street food culture, Forbes even named Mexico City as one of the top ten cities for street food in the world. The Mexican market stalls are called “antojitos” meaning little cravings, it’s a perfect, fun & flavour filled addition to your event

- Woodland mushroom mix taco, green sauce, mole topping & tajin salt (vg)
- Pulled jackfruit cooked in Adobo, guacamole, coriander (vg)
- Baja fish taco, fried Pollock, chipotle sour cream
- Chicken, chilli, coriander & corn dough empanadas
- Pulled beef quesadillas, Monterey jack, red onion salsa

Texan Ranch
Texas’ cuisine has been swayed by an array of cultures, for example Mexico, Germany & many more. This stall offers a mix of traditional & innovative dishes, reflecting the diversity of Texas

- Cowboy chili Quorn mince, peppers, red beans, guacamole (vg)
- Buttermilk chicken waffles, sriracha bourbon BBQ sauce, toasted sesame
- Maple bacon doughnuts & spicy tomato ketchup
- All beef slider, house pickles, naked slaw, buffalo ranch, toasted brioche bun
- Corn dogs, BBQ smoky baked beans

All prices are exclusive of VAT & subject to change.
Street food stalls

**Panipuri bhel puri chaat stall**
Two of the most popular & loved street snacks from India. Panipuri is a hollow puri fried crisp filled with a mixture of flavour water, tamarind chutney, chilli, chaat masala, potato, onion & chickpeas. Bhel puri is made with puffed rice & sev, mixed with vegetables & chaat chutney, it has a balance of sweet, spicy & sour flavours

- Holy chow spiced chickpea, potato, spinach, fresh ginger, mango (vg)
- Paneer tikka khurchan – Indian cottage cheese, marinated in yoghurt & spices (v)
- Puffed rice spiced vegetables, tangy tamarind sauce (vg)
- Puducherry style fish pie, coriander crust
- Seekh kebab spring lamb cooked over coal, pomegranate salad

**Posh dogs**
The humble hotdog has come a long way, this street food staple has had a new lease of life with these striking new combinations

- Softened leeks, Frenchie's mustard, crispy onion (vg)
- Battered cod, naked slaw, house tartare sauce, crispy shallots
- Classic Cumberland sausage, caramelised onions, Frenchie’s mustard
- Chorizo sausage, piquillo peppers, aioli
- Merguez sausage, Lyonnaise onions
- Frankfurter, caramelised onions, tomato sauce

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**Something sweet?**
Choose one from the following:

**Chef's crumble**
Chef’s crumble of the day
£5.50

**Build your own Eton mess**
A selection of meringues, creams, curds, mousses, compotes, fudges & fresh fruit
£10.00

**Build your own trifle**
A selection of fruits, sponges, flavoured creams & toppings
£10.00

**Great British Bakes & Cakes**
A selection of cakes and bakes
£15.00

**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

£10.00

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All prices are exclusive of VAT & subject to change
Fine dining
Fine dining

**Fine dining £50.00**

_Suitable for more than 40 guests_

Why not reward your colleagues with a fine dining experience?

Please choose one starter, one main course & one dessert for the group & advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee, tea & petits fours

### Starters
- Pickled beetroot terrine, apple & celeriac salad, burnt apple puree, beetroot powder (vg)
- Roast heritage carrots, butterbean puree, fennel seed wafers, coriander oil (vg)
- Jerusalem artichoke velouté, roasted mushrooms, parsley oil, crispy skins (v)
- Fennel cured salmon, buttermilk, dill oil, toasted seeds, baby watercress
- Seared soy glazed tuna, radish & carrot salad, pickled melon, orange powder, miso
- Cobble Lane charcuterie, Sicilian salad with grilled chicory, lemon thyme dressing
- Pressed smoked ham hock, pineapple jam, soft boiled quails egg, Dijon aioli

### Main course
- Crispy thyme polenta, wild mushrooms, winter greens, roasted red onions, parsley oil (vg)
- Roasted butternut squash, sage & onion puree, roasted carrots, sunflower seed crumb (vg)
- Potato, truffle terrine, heritage carrots, broken rosary goat’s cheese, pickled carrot dressing (v)
- Pumpkin tortellini, sage cream, roast field mushrooms, crispy sage (v)
- Roast Icelandic cod, pancetta & thyme potatoes, onion puree, pinot jus
- Seared sea trout, buttered spinach, baby vegetables, sorrel cress
- Corn fed chicken, Ratte potato, leeks, wild mushrooms, tarragon cream
- Cumin spiced duck breast, potato & duck terrine, pumpkin puree, cavolo nero
- Aged sirloin, slow cooked ox cheek, charred leek, king oyster mushroom, carrot puree (£5.00 supplement)

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Fine Dining

Dessert
– Beetroot brownie, dark chocolate mousse, fresh raspberries & raspberry sorbet (vg)
– Coconut & passionfruit mousse, roasted banana, toasted coconut, pineapple jelly (vg)
– Buttermilk panna cotta, spiced plum, ginger shortbreads
– 72% chocolate delice, crème fraîche ice cream, honeycomb, blood orange syrup
– Pear tatin, cinnamon caramel, vanilla ice cream, pear crisp
– Prune & Armagnac tart, prune jam, nutmeg cream
– A Selection of British & Irish artisan cheese from Paxton & Whitfield’s with Artisan crackers, orchard fruits chutney (£3.00 supplement)

Why not add?

Cheese course (v) £10.00
Please choose one
– British cheese selection, seeded crackers, fig jam, celery
– Mrs Kirkham’s Lancashire cheese, pressed apple terrine, rye toast
– Cropwell Bishop tart, russet apples, Waldorf, celery leaf oil

Amuse bouche £4.50
Please choose one
– Babycino, cauliflower velouté, honey mousse, cacao (v)
– Crudité flowerpot, goat’s cream, mushroom soil (v)
– Forest mushroom arancini, truffle mousse (v)
– Potted sea trout, lemon panna cotta, fennel jam
– Whipped potato, bacon powder, brioche soldiers
– Shot of chicken, consommé jelly, bavarois, thyme biscuit

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

Want something more?
Include pre-dinner canapés for £14.00 per person (see page 18)
You can also include our drinks package consisting of two reception drinks & half a bottle of house wine & water for a total of £75.00 per person.

All prices are exclusive of VAT & subject to change
Suppliers in London
Suppliers

Free-range eggs
At CH&CO. we are dedicated to sourcing eggs & egg products responsibly & are committed to buying cage-free eggs produced under the British-Lion scheme.

Fish & seafood
At CH&CO. we work to a responsible seafood sourcing strategy. CH&CO suppliers must only source fish from fisheries or farmed aquaculture operations that are responsibly managed.

CH&CO. recognises a number of independent third parties’ standards for wild caught fish including the Marine Conservation Society.

CH&CO. have eliminated all products which are rated 5 (fishes avoid) from Good Fish Guide.

CH&CO. are members of the Responsible Fishing Scheme, the scheme has been developed to raise standards in the catching sector, enabling those within the seafood supply chain to demonstrate their commitment to the responsible sourcing of seafood. The RFS is the only global standard that audits compliance on board fishing vessels, including ethical & welfare criteria.

Cobble Lane Cured are award winning charcuterie specialists supplying a delicious range of high-quality British-made cured meats. Their reputation has grown through word of mouth. People buy Cobble Lane Cured meats because of taste, quality & their commitment to the highest animal welfare. Their meats are sourced from British farmers who share their values. They cure & smoke, creating outstanding meats in their butchery in Islington North London. They use pork & beef from traditional British breeds, lambs & goats, Yorkshire Mangalitza & British Wagyu. They work closely with a small number of suppliers, & try to be a good customer by taking, as much as possible, the cuts that aren’t bought by their other customers: that means leaf fat, jowls & sows, not eyeballs & tails.

Brindisa comes from the word ‘brindis,’ to raise one’s glass in a toast, & their work over the past 30 years has been to toast & celebrate the varied cultures, landscapes & above all the exceptional foods of Spain.

It is hard to imagine now but, back in 1988, when the business was founded by Monika Linton, knowledge of Spanish gastronomy was almost nonexistent in the UK. Starting with a conviction that foods she loved in Spain deserved to find a wider audience, Monika launched her company on a shoestring.

The Ginger Pig story really began when Tim Wilson was asked to be one of the first traders in Borough Market in the 1990s. Their story started with sausages. Tim bought three Tamworth pigs, Milly, Molly & Mandy, after he became interested in farming rare & native breeds & traditional butcher. For many years they farmed our own North Yorkshire pasture, producing cattle, sheep, & pigs, with a passion for sustaining rare breeds. Breeds such as The Tamworth pig, Dorset Ewes & Longhorn cows. As they have grown, they have worked to build a network of like-minded farmers to help us supply our butchers’ shops with the best produce in the country. They now support the very best producers found in the UK today, many of which are old friends of Tim’s. At the heart of everything they do is good animal husbandry & welfare: livestock that is looked after well in the field simply tastes better on the plate.

In 1905 Lance Forman’s great
Suppliers

grandfather, Aaron ‘Harry’ Forman set up the family business with his son, Louis, in London’s East End.

The father & son entrepreneurs convinced London’s foremost culinary establishments that smoked Scottish salmon was a gourmet delicacy. Soon Forman’s clientele included Fortnum & Mason, Selfridges, Harrods, the Ivy & Mirabelle.

Whether the salmon is wild or farmed it arrives in their smokehouse within 48 hours of being harvested in Scottish lochs or within 24 hours of being netted in Scottish rivers. You cannot get fish fresher unless you catch it yourself.

James Knight of Mayfair are proud to hold the Royal Warrant as fishmongers to Her Majesty The Queen & have been providing the highest quality, coastal fresh fish to the population of London & the South, through restaurants, bars, hotels & many other fresh food outlets, for over 100 years.

They have respect for the sea. Its contents are a finite resource, so their products tell a story of good fishing, sustainability & aquaculture practice, & their products are never artificially treated or excessively handled as we know this undermines quality & freshness.

Paxton & Whitfield was first recorded as a partnership in 1797, but its origins began in 1742 when Stephen Cullum set up a cheese stall in Aldwych market. As London became increasing affluent Sam Cullum (Stephen’s son) moved his cheese business closer to his wealthy customer base, near to Jermyn Street where there is still a shop today. The Company’s reputation grew steadily, culminating in 1850 with the honour of being appointed cheesemonger to HM Queen Victoria. It was the first of many Royal Warrants that the company has held.

Laverstoke Park Farm produced the first serious buffalo mozzarella to made in the UK. Nothing is added to lengthen the shelf life, it is simply made with buffalo milk fresh from the dairy. The milk from their own herd of buffalo is especially sweet & fragrant thanks to grass with 31 herbs, grasses & clovers. Creamy white, smooth, & delicate with a subtle tang, this is the one to beat. When mozzarella is fresh, you will experience a burst of freshness, the milk will ooze out… southern Italians say that if you don’t have a mess on your face, you aren’t eating mozzarella! This is what fresh mozzarella is about.
Hospitality with heritage