



BMA HOUSE
LONDON

Hospitality menu

2022 spring – summer menu



Hospitality menu



Here at BMA House, we along with our catering partners, CH&CO. understand the role great food can play in making your event a success & our extensive menus can provide you with everything you need. Whether its interactive food concepts to inspire the creative or simply providing fabulous, freshly prepared food which delights & sustains you & your guests throughout your event, we've got you covered!

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 we do, our chefs use only the finest seasonal ingredients & their British-influenced menus are both innovative & nutritious. We expect suppliers to adhere to the same high ethical & sustainability standards as ourselves & 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 2022, CH&CO. were recertified by the Sustainable Restaurant Association (SRA) with the maximum three stars in its Food Made Good rating, becoming the largest & most diverse contract caterer to be awarded this top level.

"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."

Our team is on hand to discuss how we can support your own sustainability objectives. Here are some examples of what we are doing to achieve our own sustainability goals:

- We have reduced our beef dishes & increased our plant-based options. Our plant-based options are so good you won't even notice the missing meat, but if meat & dairy is your thing then we'll make sure its high quality & welfare.
- Our food is seasonal & more importantly built around local suppliers. Now more than ever supporting our supplier communities is integral to our approach & being in London we have a fantastic ready-made supply chain. You'll see that our local suppliers feature throughout our menus and more detailed information can be found on pages 32-34.
- We have adopted finely tuned production methods, ensuring food waste in our kitchens is minimal.

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, 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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BMA HOUSE
LONDON

Catering packages



Catering packages

Deluxe hot fork buffet catering package £64.00

Suitable for more than 20 guests

Filtered 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, Chef's choice of raw vegan flapjacks or chocolate chia seed coconut energy balls (vg)

Lunch

– Chef's choice hot fork buffet

Mid-afternoon break

– Fairtrade filtered coffee, breakfast & speciality teas & Chef's cakes & bakes

Or why not have a healthy swap & choose some seasonal whole fruit for the afternoon?

Hot fork buffet catering package £48.00

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 & whole fruit (vg)

Lunch

– Chef's choice hot fork buffet

Mid-afternoon break

– Fairtrade filtered coffee, breakfast & speciality teas & Chef's cakes & bakes

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

Catering packages

Sandwich catering package **£26.65**

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 evelenses or rejuvenate your afternoon by adding:

- Our signature granola – oats, cherries, chia seeds, earl grey low-fat yoghurt & honey (v) (w) **£4.80**
- Cacao, date & coconut energy truffles (vg) **£2.70**
- Goji berry muesli bar (v) **£2.15**
- Blueberry snack pots (vg) (w) **£2.15**
- Skinny blueberry muffin with oats & bran (v) (w) **£4.05**
- Breakfast baps **£6.00**
 - Portobello mushroom, roasted tomato & spinach (vg)
 - Or dry cured bacon
 - Or Cumberland sausage
- Smoothies (v) (w) **£5.90**
 - Strawberry & banana
 - Mango & passionfruit
 - Kale, cucumber, apple & avocado



BMA HOUSE
LONDON

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 **£4.00**
- Tea, coffee & Chef's bakes & cakes **£6.70**
- Whole fruit (w) **£2.15**
- Still & sparkling mineral water (750ml) **£3.15**
- Pressed Suffolk apple juice (per litre) **£7.50**
- Freshly squeezed orange juice (per litre) **£8.55**
- Orange, apple, cranberry or pineapple juice (per litre) **£6.40**
- Homemade lemonade (per litre) **£9.60**
- Sparkling elderflower (per litre) **£8.55**
- Soft drinks (330ml can) **£2.15**
- Hydration Station for a break (per person) **£1.10**
Minimum numbers of 10
- Hydration Station all day (per person) **£2.70**
Minimum numbers of 20

All prices are exclusive of VAT & subject to change

Breakfast

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

Morning bakery section **£5.90**

- A selection of freshly baked mini Danish pastries & croissants

Plant-based breakfast **£21.50**

Minimum 10 guests

- Date & coconut raw granola, burst blueberries, soya yoghurt
- Crushed pea, avocado, mint & chilli on toast, with roasted tomato
- Cream cheese bagel, nori marinated carrots, watercress, capers
- Mango, pineapple jars, passion fruit & zested lime

Wish to have table service with your breakfast?

Add **£8.00 per person**

Refreshments & breakfast

Breakfast baps £8.00

Minimum 10 guests

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, spinach, tomato (vg)
- Dry cured back bacon
- Cumberland sausage

Health & wellbeing (w) £26.00

- Overnight oats with nectarines & blueberries
- Spiced chocolate spread, wholegrain bread, toasted pumpkin seeds
- Apricot baked jumbo oats
- Miso mushrooms on toast
- Sweet potato & corn hash
- Ginger, lemon & cinnamon water

Feeling hungry? Why not add:

Minimum numbers apply

- Coconut & quinoa bircher, poached fruits, agave syrup baked seeds (w) (vg) **£6.95**
- Toasted banana bread, chia & raspberry jam (v) **£5.90**
- Rainbow fruit skewers (w) (vg) **£6.40**
- Ginger granola, rhubarb jam, set yoghurt (v) **£6.95**
- Sausage & field mushroom wraps, spiced tomato chutney, watercress **£6.95**
- Bacon nanwich, curried ketchup, pickled mustard seeds **£6.40**
- Black bean & Forman's salmon quesadilla, Montgomery cheddar **£8.00**
- Cobble Lane pancetta, free range egg, toasted English muffin **£6.95**



BMA HOUSE
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Lunch



Lunch

Chef's sandwich lunch £18.65

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 £23.45

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	£4.00
– Chef's soup of the day	£4.00
– Additional salad	£4.80
– One round of chef's choice sandwiches	£8.00
– British cheeseboard, Peters Yard biscuits, celery, grapes	£9.60
– Rainbow fruit skewers	£6.40
– Seasonal mini fruit tarts	£4.25

Sample finger food selection

- Plant-based turmeric, ginger & carrot hummus, naked slaw wrap (vg)
- Plant-based Mexican bean & avocado (vg)
- Scottish smoked salmon & dill cream cheese
- New York deli
- Chicken Caesar tortilla wrap

Finger food examples:

Plant-based

- Crispy Korean cauliflower, gochujang & agave glaze, coriander chutney
- Beetroot hummus, breakfast radishes, rainbow carrots (w)
- Pea, mint & courgette fritters, coconut tzatziki

Fish

- Forman's salmon & English asparagus tart, avocado purée
- Crab & spring onion pakoras, spiced yoghurt, nigella seeds
- Smoked Chalk stream trout, cucumbers, pickled fennel & dill

Meat

- Jerk chicken, mango salsa, allspice salt
- Sumac spiced lamb, sweet pea & mint yoghurt, toasted bun
- Parmesan arancini, slow cooked ragu, basil pesto

Seasonal salads (vg):

- Cob salad, coconut bacon, toasted seeds, maple dressing
- Ancient grains, peas, mint, charred courgettes & parsley (w)
- Roasted heritage roots, baby spinach, sunflower seeds, carrot top gremolata
- Hispi cabbage, carrot & pepper slaw, toasted seeds
- Marinated tomatoes, cucumbers, black olive crumb, wild rocket (w)

Lunch

Wellbeing lunch (w) £25.00

Suitable for more than 12 guests

Our Wellbeing lunch offers a lighter, bread free option for a better balance & ensures you & your guests are fuelled & alert for the rest of the day.

- Spicy tofu & avocado sushi roll with spring onion dip (vg)
- Poached salmon rolled in herbs, preserved lemon purée, pickled fennel
- English asparagus & land cress frittata, whipped cream cheese, chives, tarragon (v)
- Chilli chicken, buttermilk, spiced avocado, crushed tortilla & baby gem
- Tabbouleh with heritage tomatoes & cracked green wheat (vg)
- Strawberry, coconut, chia seed pudding with chickpea meringues (vg)

Great British picnic £31.95

Minimum 25 guests

To celebrate the Queen's Jubilee this year, why not treat you & your guests to our great British picnic menu full of delicious classics showcasing produce from our London Larder*. All served with a selection of chutneys, dressings & pickles.

- Red onion, cheddar & watercress tart (v)
- Chickpea & beetroot falafel, lemon tahini dip (vg)
- Cobble Lane cured meats, house pickles, cornichons
- Paxton & Whitfield cheeses, celery sticks, cherry vine tomatoes, grapes (v)
- Forman's London cured Scottish smoked salmon, fennel & celeriac remoulade
- Baby vegetables, butterbean hummus, toasted rye crumb (vg)
- Chef's seasonal salads (vg)
- Artisan breads & whipped butter (v)
- Eton Mess, mini meringues, British berries (50%)
- Classic rhubarb & custard tart (50%)

*Our London larder is our secret ingredient. A specially selected group of local suppliers whose commitment to quality in their field is unmatched. Their products give our menus a sense of place, one that reflects our London heritage & base.



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Hot fork buffet



Hot fork buffet

Daily set menu hot fork buffet £32.50

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 daily rotation.

If you would like to choose another day's menu, mix & match different menus' mains & sides, or substitute the meat option for a fish option we can do this for an extra £1.60 per person.

Please contact your Event Planner to advise us of any dietary requirements.

Want a seated buffet?

Please add **£8.00 per person**.

Buffet 1 (Monday & Sunday)

- Fregola pasta with roasted cherry tomatoes, red onions & goat's cheese (v)
- Grilled jerk chicken, mango salsa, plantains, rice & peas
- Caribbean charred sweetcorn & bean salad with lime dressing (vg)
- Roast fennel, tomato, basil, wild rocket & olives (vg)
- Lemon posset, blueberries, shortbread crumble (v)

Buffet 2 (Tuesday & Saturday)

- Sweet potato curry, pea basmati, coriander & coconut chutney (vg)
- Slow cooked beef, chimichurri dressing, butterbean purée
- Summer squash salad with sumac, chickpeas & Canihua grain (vg)
- Green beans, chicory, heritage beets, pickled red onions (vg)
- Milk chocolate tart, salted caramel, fresh raspberries (v)

Buffet 3 (Wednesday)

- Spinach polenta, cannellini bean ragu & salsa verdi (vg)
- Kerala coconut chicken curry, lentil rice pilaff & fried green beans
- Sweet potato, quinoa, broccoli & edamame beans, toasted seeds (vg)
- Garden pea, radish & baby gem chopped salad (vg)
- Dark chocolate pudding, cherry compote & toasted oats (vg)

Buffet 4 (Thursday)

- Chilli glazed tofu, vegetable fried rice & Asian greens (vg)
- Persian spiced lamb shoulder, braised summer vegetables, chickpea rice pilaff
- Butternut squash, kale, broad beans, pomegranate & preserved lemon (vg)
- Asian slaw, kimchi, toasted onion seeds, miso mayonnaise (vg)
- Rhubarb & strawberry trifle (vg)

- Mango panna cotta, macerated pineapple, toasted oats (vg)

Buffet 5 (Friday)

- Spinach & ricotta tortellini, sage, Swiss chard, roast squash (v)
- Herb & garlic chicken with aubergine caponata, shaved courgettes
- Faro wheat salad with spinach, avocado, beetroot & tahini dressing (vg)
- Greek salad, kalamata olives, oregano & parsley (v)
- Coconut panna cotta, strawberries & crushed meringue (vg)



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Post-conference packages



Post-conference packages

Nibbles £7.50

Please choose four items which will be served across the bar & poseur tables.

- Vegetable & kale crisps (vg)
- Sea salt crisps (vg)
- Parmesan shortbread (v)
- Spicy broad beans (vg)
- Parmesan, tomato & onion seed lollipops (v)
- Montgomery Cheddar & marmite straws (v)
- Cornish sea salted popcorn (vg)
- Tandoori spiced popcorn (vg)
- Belazu chilli mixed olives (v)

Post conference packages

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

“A little more conversation” £13.35

Our recommendation

Suitable for a short 30-minute reception.

- One glass per person from our bar.

- Cornish sea salted popcorn (vg)
- Vegetable & kale crisps (vg)
- Belazu chilli mixed olives (v)

“Pause for thought” £21.05

Suitable for a 1-hour reception.

- Two glasses per person from our bar.

- Vegetable & kale crisps (vg)
- Belazu chilli mixed olives (v)
- Mini vegetable spring rolls with sweet chilli (v)
- Chicken skewers



BMA HOUSE
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Canapés



Canapés

Canapés

Suitable for more than 20 guests

Our canapés are delicious bite-sized delights & perfect for a pre-dinner selection or standing party. We can prepare these to present on individual plates should you prefer.

Please choose from the following:

– Four Chef's choice canapés (pre-dinner)	£13.85
– Six Chef's choice canapés	£20.00
– Six canapés	£21.50
– Eight Chef's choice canapés	£26.00
– Eight canapés	£28.00
– Additional Chef's choice canapé	£3.50
– Additional canapé	£3.75
– Post-event canapé package	£26.65

(Four canapés & two drinks - pick from Prosecco or Pimm's, non-alcoholic options also available)

Plant based (vg)

- Heritage carrot tacos, corn & radish salsa, pea guacamole
- Purple cauliflower bhajis, spiced mango purée, coriander salt
- Polenta chips, avocado purée, spiced tomato jam
- Roast pepper tart, black olive tapenade, "feta"
- Cauli rice maki rolls, smoked beetroot, cucumber

Vegetarian (v)

- Mushroom & spinach croquette, wild garlic emulsion
- Compressed cucumber, whipped feta, black olive crumb, mint
- English asparagus, pecorino tarts, brown butter hollandaise
- Spring onion bonda, coconut yoghurt raita, lime pickle purée
- Leek, summer truffle & Berkswell cheese arancini

Fish

- Forman's smoked salmon, yuzu crème fraîche & tobiko
- Sticky rice, line caught tuna, miso mayonnaise, onion seeds
- Dorset crab tart, brown crab mayonnaise, fresh peas, pea powder
- Cured trout taco, chipotle mayonnaise, rainbow radish
- Cullen skink bon bon, seaweed salt, chive butter

Meat

- Tarragon scones, marmite butter, aged beef carpaccio, parmesan
- Lebanese chicken, tahini yoghurt, honey & sesame
- Smoked ham hock, parsley purée, crispy skin
- Pea & feta tart, cured lamb loin, pea purée
- Hoisin duck pancake, spring onion, cucumber, wasabi

Dessert

- Chocolate & raspberry tart, cocoa nib crumb
- Mango & coconut arancini, cinnamon sugar, vanilla custard
- Lemon cone, English strawberries, elderflower cream
- Miso fudge brownie, candied pumpkin seeds



BMA HOUSE
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Bowl food

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, we recommend you choose at least one cold item:

Four bowls, Chef's choice	£26.95
Four bowls	£27.70
Five bowls, Chef's choice	£31.00
Five bowls	£33.00
Six bowls, Chef's choice	£37.00
Six bowls	£38.35
Additional bowl, Chef's choice	£6.80
Additional bowl	£6.95

Plant-based (vg)

- Sweet potato mash, tamari roasted tofu, toasted seeds, coriander oil
- Chana masala, summer beet pakoras, coriander yoghurt
- Pea, courgette & coconut risotto, courgette chips
- Spelt salad, roasted cauliflower, shaved cucumber, pomegranates, black grapes (w) (cold)

Vegetarian (v)

- Heritage tomatoes, whipped burrata, basil oil, dried olives (cold)
- Steamed buns, hoisin mushrooms, pickled red onions
- Crown prince pumpkin, fresh ricotta, pumpkin seeds, beurre noisette
- Charred sweetcorn purée, Manchego cheese & jalapeño croquette, smoked paprika aioli

Fish

- Slow cooked salmon, buttermilk, dill oil, shaved fennel, heritage radish
- Thai cod cakes, creamed spinach, cucumber salad
- Crispy skinned sea bass, San Marzano tomatoes, avocado, olives, basil
- Classic prawn cocktail, bloody Mary jelly, spiced avocado (cold)

Meat

- Kerala coconut chicken, steamed brown rice, green chutney
- Grilled beef burger, smoked cheddar, beer braised onions
- Buffalo mozzarella, tomato confit, rocket, Cobble Lane salami
- Potato bonda, lamb keema, cucumber yoghurt, mint oil, crushed poppadum

Dessert

- Gooseberry 'Eton mess', gingersnap crumbs, dried berries (vg)
- Chai panna cotta, maple roasted apricots, toasted oats
- Beetroot brownie, chocolate crèmeux, cherry gel
- Cheesecake, macerated strawberries, lemon verbena, toasted granola



BMA HOUSE
LONDON

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. In addition to the stalls, we can also circulate these food options around the room, ensuring that all your guests experience what each food stall is offering.

These themed food stalls from around the world 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.

Two food stalls **£55.00 per person**

Party Package
(two stalls & three bowls
– see page 20) **£70.00 per person**

Add a food stall to
another menu **£25.00 per person**

Green Sushi (vg)

A selection of plant-based sushi including:

- Cauli rice maki rolls, smoked beetroot, baby cucumbers
- Californian roll – teriyaki carrot, hummus, toasted sesame seeds
- Nigiri – roasted pepper, smoked tofu, toasted nori, charred asparagus
- Poke bowls & pickled ginger

Katsu station

Katsu Sando is a Japanese style fried pork sandwich. Pork cutlet deep fried with panko breadcrumbs then covered in with sweet & fruity Tonkatsu sauce & ketchup mixture. Served on toasted brioche with shredded cabbage

- Pork Katsu Sando
- Crispy fried cauliflower wings (vg)
- Sticky coriander rice, Japanese pickles, cucumber & carrot ribbons, lime wedges, Shichimi Togarashi

Bonda station

Classic South Indian Street food of spiced masala potatoes, fried in chickpea batter & finished with Indian classic roadside dishes:

- Spiced potato bondas, coriander & chickpeas (vg)
- Black lentil dahl, lamb keema & slow cooked butter chicken
- Mango salad, coriander chutney, lime pickle, crushed poppadoms, grated paneer (v)

Street food stalls

Gyros & Souvlaki

A selection of traditional Greek snacks, typically served on or with a pita bread. This stall is vibrant, fresh & one of our most popular!

- Char grilled halloumi, mint, parsley & fennel salsa (vg)
- Chicken souvlaki, cucumber & feta salad
- Soft pittas, toasted wraps, tzatziki, smoked chilli sauce, pickled red cabbage, shredded iceberg, charred lemon, red pepper hummus

London Larder

Our London Larder is our secret ingredient. A specially selected group of local suppliers whose commitment to quality in their field is unmatched. Their products give our menus a sense of place, one that reflects our London heritage & base

- Cobble Lane cured meats; fennel salami, Coppa, beer sticks, spicy Nduja
- Paxton & Whitfield cheeses, house pickles, Peters Yard biscuits
- Ginger Pig sausage rolls
- Forman's smoked salmon Scotch eggs
- Paul Rhodes breads from Greenwich, celery sticks, vine tomatoes, grapes, baby cucumbers & heritage carrots from New Covent Garden Market

Mexican taqueria

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

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

Indian wrap & roll

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

- Hot Tandoori chicken
- Onion bhajis (vg)
- With salad, vegetables & chutneys
- Accompanied by spiced roasted potatoes

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

Street food stalls

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

Pizza

Waiter served to your guests, our vibrant pizza slices make the perfect accompaniment to any reception event looking for more than canapes or nibbles, or can be chosen as part of a stall booking. Please note this is NOT a stall but is tray served as slices.

All our pizza bases are hand stretched to give them thin crispy textures creating the finest pizzas

- Vegan Garden Artichoke - red onions, black olives, vegan mozzarella, garlic oil
- Classic Margarita - tomato, Buffalo mozzarella, fresh basil, olive oil
- Cobble Lane - pepperoni, tomato, mozzarella, roquito peppers
- Funghi - mushrooms, tomato, buffalo mozzarella, oregano

All prices are exclusive of VAT & subject to change

Something sweet? £10.65

Choose one from the following:

Afternoon Tea stall

This is a British classic, introduced in the early 1940's! We have chosen a few of our favourite items for you to enjoy.

- A selection of plain & raisin scones, Cornish clotted cream, Kentish strawberry jam
- Mini Victoria sponges, vanilla buttercream, raspberries
- Salted chocolate tarts, orange jelly
- English burnt cream

Build your own Eton mess

Enjoy our deconstructed Eton mess bar full of delicious, sweet things for you to create your very own version of the classic Eton mess.

- A selection of meringues, creams, curds, mousses, compotes, fudges & fresh fruit

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

- Choose from an array of fruits, conserves, sponges, flavoured creams & toppings to create your ideal trifle.

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



BMA HOUSE
LONDON

BBQ

BBQ

BBQ £37.30

Suitable for more than 50 guests

Grilled to perfection, our BBQ includes three mains, two sides & a dessert or two! Let pudding be a real wow factor and choose a ratio of your choice.

Meat

- British beef burgers with Cheddar cheese in a soft floured bap served with pickles, heritage tomatoes & handmade relish
- Cajun marinated chicken in soft white pitta

Plant-based

- BBQ Jackfruit burger with smoked vegan cheese in a soft floured bap, crispy onions, pickles & heritage tomatoes (vg)

Sides

- Green leaf salad with dressing (vg)
- Kale & bean salad with tahini dressing (vg)
- Plant-based potato salad with mustard & spring onion (vg)

Condiments station

- Vegan mayonnaise
- Ketchup
- BBQ sauce
- Sriracha sauce

Choice of dessert

- Build your own Eton mess
- Selection of mini ice cream tubs

Feeling hungry? Why not add...?

- | | |
|--------------------------|--------------|
| An additional grill item | £8.50 |
| An additional salad item | £4.80 |
-

BBQ

Premium BBQ £50.00

Suitable for more than 50 guests

Add some fresh air into your day, relax & enjoy our Garden with our delicious BBQ menu.

Please choose four items from the grill ensuring at least one choice is plant-based or vegetarian & three items from the sides. Both puddings will be served 50% each.

Plant-based (vg)

- Smokey tofu, spring onions, naked Asian salad, steamed buns
- Field mushroom, charred onion, smoked aubergine burger
- Summer beets, Jersey royal skewers, pea, mint, & coconut yoghurt dressing
- Charred cauliflower steak, curried veganise, crispy shallots

Vegetarian (v)

- Halloumi, falafel burger, beetroot hummus, onion jam
- Grilled aubergines, crushed peas, ricotta, mint & lemon
- Tandoori mushroom, paneer & red pepper skewers, raita
- Beetroot burger, dill pickles, sour cream

Fish

- Teriyaki salmon, charred lime, chilli & cucumber relish
- Grilled Cornish sardines, vine tomato & parsley salsa
- Seared tuna steak, kalamata tapenade, shaved fennel
- Prawn & salmon skewer, dill & almond pesto

Meat

- Smokey BBQ pulled Norfolk pork bap, red cabbage slaw
- Seasoned steak burger with smoky heritage tomato relish, pickled English cucumber, glazed bun
- Tandoori chicken skewer, cucumber & mint raita, toasted naan
- Cumberland sausage dog, brioche bun, crispy onions, mustard mayo
- Minted lamb kofta, pitta bread, pea & feta salad

Sides (choose three)

- Parsley, mint, wild rice, heritage tomato (vg)
- Carrot, fennel, harissa, cured lemon (vg)
- Roast summer squash, spring greens, kale salsa (vg)
- Bombay potato, coriander, spring onion (vg)
- Summer slaw with fennel (v)
- Classic Caesar salad with Parmesan (v)

Dessert (choose two)

- Summer fruit skewers, passion syrup, coconut yoghurt (vg)
- English strawberries, vanilla cream, candied oats
- Lemon posset, English raspberries, lemon balm
- Whipped summer rhubarb cheesecake, ginger syrup, Breton crumble



BMA HOUSE
LONDON

Fine dining

Fine dining

Fine dining £53.25

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. If you wish to choose more than one option for each course, please contact your planner to discuss. Our fine dining menu is served with Fairtrade coffee, tea & petits fours.

Starters

- Beetroot tartare, whipped avocado, pickled shallots, smoked beets, lilliput capers (vg)
- Cauliflower purée, “mushroom scallops”, roasted cauliflower, tempura leaves, golden raisins (vg)
- Chilled pea velouté, aged feta, broad beans, toasted seeds, dill oil & crème fraîche (v)
- Whipped burrata, seared summer squash, confit heirloom tomatoes, pumpkin seed granola (v)
- West country crab tart, brown crab custard, saffron mayonnaise, sea vegetables, fermented cucumber, dill pollen
- Cured Scottish salmon, buttermilk sauce, chive oil, toasted seeds, bronze fennel
- Smoked ham hock, pineapple jam, quail’s egg, watercress purée, pickled shallot

Main course

- Tikka tofu, chickpea & spinach dhal, potato bonda, braised summer squash, sweetcorn purée & green chutney (vg)
- Turkish style aubergine, buckwheat tabbouleh, cumin carrots, red pepper purée & coconut tzatziki (vg)
- Summer squash tortellini, sage cream, courgettes, baby spinach, Berkswell cheese, rapeseed oil (v)
- Chalk stream trout, chorizo, braised cannellini beans, charred lettuce, avocado purée & tomato vinaigrette
- Seared stone bass, dill & cucumber relish, crushed new potatoes, charred leeks, buttermilk
- Free range chicken, white onion purée, wild garlic emulsion, new season carrots, sweet pea dressing
- Slow braised feather blade of British beef, truffle mash, roscoff onion, carrot purée, charred broccoli
- Garlic roasted lamb rump, slow cooked shoulder, heritage carrots, aligot potato, caramelised fennel (£4.80 supplement)

All prices are exclusive of VAT & subject to change

Fine Dining

Dessert

- Dark chocolate mousse, beetroot brownie, dried beetroot crisp, fresh raspberries, raspberry sorbet (vg)
- Set oat cream, summer rhubarb, ginger crumble, torched meringues (vg)
- Strawberry parfait, macerated strawberries, mascarpone foam, basil, biscotti, kalamata olive powder
- Dark chocolate delice, cherry pureé, crème fraîche sorbet, pumpkin seed brittle
- Caramelised white chocolate tart, malted milk ice cream, poached rhubarb, salted granola
- Lemon panna cotta, passion fruit curd, coconut crumble, coconut sorbet

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

Want something more?

Include pre-dinner canapés for £13.85 per person (see page 19).

You can also include our drinks package consisting of two reception drinks & half a bottle of house wine & water for a total of **£78.00 per person**.

Plant-based tasting menu (vg) £69.25

Suitable for 10 to 100 guests

Fancy doing something a bit different? Are you getting asked more for plant-based options? Here at BMA House we recognise that more & more of our event bookers are reducing their meat intake & turning to a plant-based diet so we are celebrating that with our very own plant-based tasting menu:

- Wild garlic velouté, leek cream, carrot powder
- Beetroot tartare, whipped avocado, smoked beets, pickled shallots
- Cauliflower purée, "mushroom scallops", roasted cauliflower, tempura leaves, golden raisins
- Summer hispi, miso glaze, butternut purée, pumpkin seeds, shizo leaf
- Coconut ice cream, oat crumble, pineapple jam
- Dark chocolate mousse, beetroot brownie, dried beetroot crisp, fresh raspberries, raspberry sorbet

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 **£2.50 per person off the price of the dinner**

Suppliers in London



Suppliers



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 our values, they cure & smoke creating outstanding meats in their butchery in Islington North London. They use pork & beef from traditional British breeds, lamb & goats, Yorkshire mangalitza & British wagyu. They work closely with a small number of suppliers, & try to be a good customer for them by taking, as far 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 by one of the first traders in Borough Market in the 1990s. Their story started with sausages. When 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 our cattle, sheep, & pigs, with a passion for sustaining rare breeds. As they have grown, they have worked to build a network of like-minded farmers to help supply their 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. Using breeds such as The Tamworth pig, Dorset Ewes & Longhorn cows.

Free-range eggs

At CH&CO. we are dedicated to sourcing shell 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.

Suppliers



In 1905 Lance Forman's great 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.



BMA HOUSE
LONDON

Hospitality with heritage

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