



BMA HOUSE
LONDON

Hospitality menu

Autumn-Winter 2022-2023



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, your choice menus that support specific dietary requirements & lifestyle choices.

Catering for sustainable events

In 2018, 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 29-31.
- 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:

- (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.



Lupin



Mustard



Molluscs



Nuts



Peanuts



Crustaceans



Fish



Egg



Celery



Sulphur dioxide



Soyabean



Milk



Sesame



Gluten

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BMA HOUSE
LONDON

Catering packages

Full day catering packages

Full day catering package £64.00

Suitable for more than 20 guests

On arrival

– Fairtrade filtered coffee, breakfast & speciality teas, selection of Danish pastries, individual yoghurt & granola pots, & whole fruit

Mid-morning break

– Fairtrade filtered coffee, breakfast & speciality teas, Chef's choice of raw 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 & a selection of mini cake bites (vg)

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

Hot fork buffet catering package £48.00

Suitable for more than 20 guests

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 & a selection of mini cake bites

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

Full day catering package

Sandwich catering package £26.65

Suitable for more than 20 guests

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 & a selection of mini cake bites

Energise your evelenses or rejuvenate your afternoon by adding:

Breakfast baps £6.00

- Tofu scramble, mushroom, spinach (vg)
- Or dry cured bacon
- Or Cumberland sausage

Smoothies (v) £5.90

- Strawberry & banana
- Mango & passionfruit
- Kale, cucumber, apple & avocado

Blueberry snack pot (vg) **£2.15**

Rainbow fruit skewers **£6.40**

Chef's soup of the day **£4.00**



BMA HOUSE
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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**
- 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

Plant-based cakes & bakes **£6.70**

Our Pastry Chef has adapted his amazing recipes to produce plant-based versions of our classic cake selection

Chef's cake selection – Choose two from the following:

- Green moss cake, cream cheese frosting
- Whole-wheat banana & dark chocolate loaf
- Beetroot chocolate brownies
- Apple & carrot cake
- Oat & quinoa granola bars

All cakes come with a selection of Fairtrade Teas & Coffee

If you wish to have a table serviced breakfast please just add £8 per person.

Breakfast

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 £21.50

Minimum 10 guests

- Date & coconut raw granola, apple compote, soya yoghurt
- Tofu scramble, sriracha, black beans, kale salsa, crisp tortilla
- ‘Cream cheese’, nori marinated carrots, watercress, rye bread
- Apple, raisin bran muffin with oat, seed streusel

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

- Tofu scramble, mushroom, spinach (vg)
- Dry cured back bacon
- Cumberland sausage

All prices are exclusive of VAT & subject to change

Feeling hungry? Why not add:

Minimum numbers apply

- Coconut bircher, poached fruits, agave syrup baked seeds (vg) **£6.95**
- Banana, chocolate bread, blueberry jam, coconut yoghurt (vg) **£5.90**
- Wholemeal apple, date & cinnamon muffins (vg) **£4.90**
- Breakfast smoothie bowl, seeds, dried fruit, caramelised oats (v) **£5.00**
- Forman’s smoked salmon, free range egg, English muffin **£7.95**
- Chorizo, black beans, sweet potato & scrambled egg burrito **£7.95**



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
- Pastry chef's sweet treat of the day

Autumn/Winter 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
- Also included is a fruit bowl and Chef's sweet treat of the day

Gluten-free bread available on request

Finger food add-ons £4.50 per person

- Cumberland pork sausage roll, caramelised onion chutney
- Carrot & coriander sausage rolls, spiced tomato chutney (vg)
- Ufra chilli paste chicken skewers, herb yoghurt
- Tandoori salmon skewers, mint raita
- Montgomery cheddar & leek tarts (v)
- Moroccan falafels with cannellini bean & sesame dip (vg)
- Mini spring rolls with sweet chilli sauce (vg)
- Vegetable crudités with beetroot houmous and herb yoghurt (v)
- Mixed olives (vg)

Lunch

Wellbeing lunch **£25.00**

Minimum 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 black bean, carrot & plant feta tostada (vg)
- Butternut squash frittata, Swiss chard, Berkswell cheese (v)
- Poke bowl; Teriyaki salmon, quinoa, fermented red cabbage, carrot, kale
- Moroccan chicken, pickled shallots, butterbean houmous, fig leaf oil
- Chard, sweet potato, beetroot salad, tahini dressing (vg)
- Dark chocolate pudding, pear compote, cocoa nib crumble (vg)
- Whole fruit

Why not add:

- 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 **£10.65** (min 20 covers)
 - Rainbow fruit skewers **£6.40**
 - Pastry Chef's sweet tart of the day **£4.25**
-

Sustainability is at the heart of everything we do, so we have reduced our beef dishes and increased plant-based options. They feature at the top of our lists! If meat and dairy is your thing, then we make sure it is of the highest quality and welfare.



BMA HOUSE
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Hot fork buffet



Hot fork buffet

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 at least one 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.

Buffet 1 (Monday & Sunday)

- Sardinian gnocchi, butternut squash, sage, chard, fresh ricotta cheese (v)
- Pumpkin, chickpea, date tagine, barley couscous, preserved lemon (vg)
- Moroccan carrots, apple vinegar, garlic, cumin seeds (vg)
- Chicory, watercress, Kalamata olive, red onion, orange salad (vg)
- Coconut & lime panna cotta, pineapple jam, coconut granola (vg)

Buffet 2 (Tuesday & Saturday)

- Sri Lankan jackfruit curry, quinoa pilaf, crispy shallots (vg)
- Roast chicken, leek & butternut squash stew, herb potatoes, kale salsa
- Roasted swede, parsnip, thyme, agave syrup (vg)
- Heritage beets, spinach, pumpkin seed salad, tahini dressing (vg)
- Date & banana cake, caramel sauce and Chantilly cream (vg)

Buffet 3 (Wednesday)

- Polenta, roasted mushroom, black kale, cauliflower cream (vg)
- Malaysian lamb, coconut rice, sesame pickled vegetables
- Savoy cabbage, caramelised red onion, fennel seeds (vg)
- Butternut squash, cranberries, Puy lentil salad, verbena harissa (vg)
- Dark chocolate pudding, pear compote and cocoa nib crumble (vg)

Buffet 4 (Thursday)

- Pumpkin, leek & lentil stew, root vegetable mash, crispy sage (vg)
- Urfa chilli paste chicken, roast celeriac, chard, Turkish rice pilaf
- Sweet & sour red cabbage, apple, cinnamon (vg)
- Roasted cauliflower, chickpea salad, tahini dressing (vg)
- Apple raisin & cinnamon crumble, oat custard (vg)

Buffet 5 (Friday)

- Tofu tikka, black lentil dahl, brown rice, green chutney (vg)
- Smoked haddock fish cakes, braised leeks, potatoes, tartare sauce
- Curly kale, cabbage, roasted garlic, Dijon mustard (vg)
- Celery, apple, celeriac salad, zhoug, crispy bread (vg)
- Whipped banoffee cheesecake pot, crushed pumpkin seed

If you wish to have a table serviced buffet please just add £8 per person.



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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

- Root vegetable crisps (vg)
- Sea salt crisps (vg)
- Berkswell cheese shortbread (v)
- Spicy corn & broad beans (vg)
- Parmesan, paprika & onion seed lollipops (v)
- Montgomery cheddar & marmite straws (v)
- Pecorino & black pepper Picos breadsticks (v)
- Cornish sea salted popcorn (vg)
- Harissa spiced popcorn (vg)
- Belazu marinated mixed olives (vg)

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

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 appetizer or standing party. We can prepare these to present on individual plates should you prefer.

Please choose from the following:

Chef's choice canapés

Four canapés **£13.85**

Eight canapés **£26.00**

Post-event canapé package **£26.65**

(Four canapés & two drinks)

Pick either Prosecco, winter pimm's or mulled wine, non-alcoholic options also available.

Your choice canapés

Four canapés **£15.00**

Six canapés **£24.00**

Eight choice canapés **£30.00**

Additional canapé **£3.85**

If you decide to go for the 'your choice' canapes you are welcome to choose from both the Chef's choice menu and the additional options.

Chef's choice menu

Four choice

- Beetroot bhajis, spinach chutney, tamarind (vg)
- Chickpea polenta, wild mushrooms, celeriac purée (vg)
- Forman's smoked salmon tartare, beetroot caviar, apple, buttermilk
- Chermoula chicken, nigella seeds, date molasses yoghurt

Eight choice

- Beetroot bhajis, spinach chutney, tamarind (vg)
- Chickpea polenta, wild mushrooms, celeriac purée (vg)
- Smoked carrot 'salmon' roll, miso mayonnaise, tamari caviar (vg)
- Butternut arancini, whipped goat's cheese, pickled squash (v)
- Forman's smoked salmon tartare, beetroot caviar, apple, buttermilk
- Chermoula chicken, nigella seeds, date molasses yoghurt
- Spicy lamb sausage rolls, apricot harissa, cumin carrot purée
- Miso fudge brownie, candied pumpkin seeds

Additional canapés choices

Plant-based & vegetarian

- Root vegetable bonda, coconut & coriander yoghurt (vg)
- Caribbean jackfruit fritter, pineapple salsa, seaweed salt (vg)
- Carrot 'sausage' roll, fermented apple salsa, kale powder (vg)
- Berkswell cheese & celeriac croquette, plum ketchup (v)
- Goat's curd, beetroot gel, pickled golden beets, pumpnickel (v)
- Caramelised onion tart, white onion purée, pickled red onion (v)

Fish & meat

- Sticky rice, line caught tuna, ponzu mayonnaise
- Smoked haddock & leek fish cakes, tartare sauce, dill salt
- Goan coconut prawn cakes, turmeric mayonnaise
- Korean fried chicken, Gochujang ketchup, sesame seeds
- Smoked ham hock, piccalilli, black pepper shortbread
- Ox cheek bon bon, parsnip purée, kale salsa Verdi

Pudding

- Custard tart, pear compote, nutmeg crumble (v)
- British crème fraîche cheesecake, apple purée, apple crisp
- Carrot cake, cardamom cream, candied carrot (vg)
- Smoked chocolate ganache, waffle, coconut caramel (vg)



BMA HOUSE
LONDON

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:

Chef's choice menus

Four bowls **£26.95**

Five bowls **£31.00**

Your choice bowl food

Four bowls **£28.00**

Five bowls **£33.50**

Six bowls **£40.00**

Additional bowl **£6.95**

We recommend you chose at least one cold item.

Chef's suggested menus

Four bowls

- Black lentil dhal, cauliflower, kale pakora, tamarind, coconut yoghurt (vg)
- Braised squash & leek, cannellini bean mash, Rachel goat's cheese, parsley oil (v)
- Confit salmon, heritage beetroot, watercress salad, buttermilk, buckwheat (cold)
- Jerked chicken, rice & peas, fried plantain, fermented apple salsa

Five bowls

- Black lentil dhal, cauliflower, kale pakora, tamarind, coconut yoghurt (vg)
- Braised squash & leek, butterbean mash, Rachel goat's cheese, parsley oil (v)
- Cumberland sausages, celeriac mash, red onion, roast heritage carrots
- Jerked chicken, rice & peas, fried plantain, fermented apple salsa
- Sticky date, banana cake, caramel sauce, vanilla ice cream (vg) (cold)

Additional bowl choices

Plant-based & vegetarian

- Sri Lankan jackfruit curry, quinoa pilaf, spinach chutney (vg)
- Thai tofu cakes, green curry broth, black rice, toasted coconut (vg)
- Chickpea polenta, king oyster mushroom, black kale, cauliflower cream (vg)
- Roasted beetroot salad, butter bean houmous, fresh ricotta, kale salsa (v) (cold)
- Butternut, stilton & leek arancini, truffled Jerusalem artichoke veloute (v)
- Pumpkin tikka, Makhani gravy, toasted seeds, crushed poppadum (v)

Fish & meat

- Charred mackerel, butternut, sweet potato mash, chermoula dressing
- Salmon & lobster fish cake, leeks, savoy cabbage, bisque sauce, saffron aioli
- Roast cod, soft polenta, cobble lane nduja sausage, kale salsa
- Steamed bun, hoisin pulled duck, pickled turnip, black sesame mayonnaise
- Parsnip risotto, beer braised beef cheek, Berkswell cheese, watercress oil
- Potato Bonda lamb keema, yoghurt, mint oil, crushed poppadum

Pudding

- Beetroot brownie, chocolate mousse, candied golden beetroot (vg) (cold)
- Apple raisin compote, baked vanilla custard, biscotti crumbs (v)



BMA HOUSE
LONDON

Street food stalls

Street food stalls

Street food stalls

Suitable for more than 50 guests

Street 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 21) **£70.00 per person**

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

Falafel street (vg)

Pitta breads filled with falafels & your choice of toppings;
Chickpea falafels in pitta breads with a choice of flavoured houmous
& marinated vegetables
Accompanied by tabbouleh & beetroot salad

Mexican taqueria

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

- Heritage carrot & black beans (vg)
- Slow cooked chipotle beef
- Chicken tinga

Served in a choice of a hard corn taco or a soft flour taco
Accompanied by seasonal salsas & salads

Bonda station

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

Spiced potato bondas (vg) served with:

- Black lentil dahl (vg),
- Slow cooked butter chicken
- Lamb keema
- Carrot salad, red onion raita, spinach chutney, lime pickle, crushed poppadoms (vg)

Street food stalls

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, spicy nduja
- Paxton and Whitfield cheeses, chutneys, Peters Yard biscuits (v)
- H Forman's smoked salmon scotch eggs & cured salmon
- Beluza's marinated olives & vegetables (vg)
- Bread factory sourdough breads (vg)

Something sweet? £10.65

Choose one from the following:

Afternoon tea stall

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

- A selection of plain & raisin scones, Cornish clotted cream, strawberry jam
- Mini carrot cakes, 'cream cheese' frosting (vg)
- Earl grey tea fruit cake (vg)
- Salted chocolate tarts, orange cream, candied orange (v)
- English baked custard, apple compote, crushed shortbread (v)

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 a selection of sponges, creams, curds, mousses, compotes, fudges, custards, and fresh fruit (this will include gluten-free sponges and dairy-free creams)

Crumble station

A mixture of fruit compotes with a choice of gluten-free and traditional crumble toppings, finished off with a choice of cream, custard, dairy-free cream and ice-cream

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

Fine dining



Fine dining – seasonal set menu

Fine dining – seasonal set menu £50.25

Suitable for more than 30 guests

Why not reward your colleagues with a fine dining experience?

Our easiest, most sustainable and best value fine dining menus – just let us know how many of each main course you want

Our fine dining menu is served with Fairtrade coffee, tea & petits fours

October – December

Starter

– Spice roasted celeriac, lentil fritter, onion purée, pickled celery, watercress, yoghurt (vg)

Mains

– Pan seared chicken, Hasselback potatoes, roast butternut squash, Savoy cabbage, sage jus

– Wild mushroom potato cake, beetroot fondant, buckwheat, black kale, dill oil, coconut yoghurt (vg)

Dessert

– Apple & date pudding, caramelised apple purée, vanilla ‘ice cream’ (vg)

January – March

Starter

– Roast carrot salad, cannellini bean purée, ‘feta’, black olive dressing (vg)

Mains

– Chalk-steam trout, garlic potato purée, leeks, roasted beets, saffron fish broth

– Whole roasted swede, apple, black rice cabbage parcel, sprouting broccoli, sesame & apple purée, kimchi broth (vg)

Dessert

– Beetroot red velvet, chocolate cremeux, whipped ‘cream cheese’, beetroot gel, pear compote (vg)

If you'd like to add some drinks to your dinner to create a package, then we can include two reception drinks, half a bottle of house wine and half a bottle of water to the set seasonal menu, for £75.00, or to the à la carte menu for £80.00 per person.

Fine dining – À la carte

Fine dining – À la carte £56.50

Suitable for more than 40 guests

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

- Harissa roasted butternut squash, chickpea fritter, cranberry gel, pumpkin seed dukkha (vg)
- Roast carrot salad, cannellini bean purée, 'feta', black olive dressing (vg)
- Golden cross goat's cheese, chicory, beetroot, fermented apple, beetroot coral (v)
- Spiced salmon, crisp skin, labneh, pickled turnip, cauliflower couscous, preserved lemon, watercress
- Chicken croquette, tarragon emulsion, celeriac remoulade, pickled shimeji mushroom, crispy kale

If you'd like to add some drinks to your dinner to create a package, then we can include two reception drinks, half a bottle of house wine and half a bottle of water to the set seasonal menu, for £75.00, or to the à la carte menu for £80.00 per person.

Main courses

- Salt baked celeriac, king oyster mushroom, Savoy cabbage, butter bean mash, miso cream (vg)
- Jerusalem artichoke risotto, wild mushroom, poached egg, Berkswell cheese, artichoke crisp, herb oil (v)
- Hake, caper & Jerusalem artichoke purée, rosemary potato, caramelised cauliflower, shallot sauce, wilted greens
- Spiced duck breast, confit leg, potato terrine, crushed swede, red cabbage, date molasse
- Lamb rump, pressed belly, brown butter celeriac, puy lentils, heritage carrots, black kale

Dessert

- Apple & date pudding, caramelised apple purée, vanilla 'ice cream' (vg)
- Beetroot red velvet, chocolate cremeux, whipped 'cream cheese', beetroot gel, pear compote (vg)
- Spiced pineapple carpaccio, coconut ice cream, pineapple jelly, coconut granola (vg)
- Chocolate & salted caramel delice, crème fraiché sorbet, orange curd, candied orange
- Burnt pumpkin pie, cardamom ice cream, pumpkin dulce leche, spiced biscuits

Fine dining

Why not add?

Cheese board for the table **£60.00 per table**

This includes British cheese selection, seeded crackers, seasonal chutneys, celery, grapes.

Want something more?

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

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**.



Our local suppliers



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.

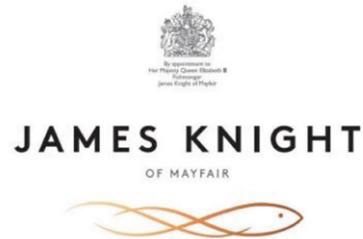
Suppliers



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.



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Hospitality with heritage

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