Hospitality menu
Spring-Summer 2023
Hospitality menu

Here at BMA House, we along with our catering partners Company of Cooks 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. all whilst keeping the Company of Cooks three values alive.

**Craft** – Always using handmade products and techniques to bring peerless food & drink to every customer, every day.

**Creativity** – We’ll marry craft with creativity, pushing every element of our operations ever onwards, be that on the plate, in the glass or in our approach to sustainability, safety, technology, design and architecture.

**Community** – All this will be brought to bear in a way that benefits the local, regional and global community. From creating careers for local people to protecting the planet.

**Catering for sustainable events**

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:**

(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 packages

Full day catering package  £69.00
Suitable for more than 20 guests

On arrival
– Fairtrade filtered coffee, breakfast & speciality teas, selection of Danish pastries, blueberry & banana muffins, & whole fruit

Mid-morning break
– Fairtrade filtered coffee, breakfast & speciality teas, granola bars & raw chocolate brownies (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  £50.00
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

All prices are exclusive of VAT & subject to change
Full day catering package

**Sandwich catering package £28.00**
Suitable for more than 20 guests

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

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

**Why not upgrade with a swap?**
These are swap prices only – if you would like to have these options as an extra an additional cost is added.

**On arrival – swap biscuits for:**
- Breakfast baps £4.00
  A mixture of egg, bacon and sausage options provided
  (vegan options available on request)

- Smoothies (vg)
  Please choose one of the following: £5.00
  - Strawberry & banana
  - Mango & passionfruit
  - Kale, cucumber, apple & avocado

**Mid-morning break - swap biscuits for:**
- Blueberry snack pot (vg) £3.00

**Lunch – swap whole fruit for:**
- Rainbow fruit platter (min.20 guests) £3.00
- Summer berry & apple muffins (vg) £3.00

**Mid-afternoon break – swap for a closing reception:**
- 2 glasses of sparkling wine & 4 canapés (min.50 guests) £20.00
- 1 glass of sparkling & light nibbles (min.20 guests) £10.00

Please note the reception must finish by 6pm if you choose this option.

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*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  £4.35
– Still & sparkling mineral water (750ml)  £3.25
– Pressed Suffolk apple juice (per litre)  £8.00
– Freshly squeezed orange juice (per litre)  £9.25
– Orange, Apple, Cranberry or Pineapple juice (per litre)  £7.00
– Homemade lemonade (per litre)  £10.00
– Sparkling elderflower (per litre)  £9.00
– Soft drinks (330ml can)  £2.25

– Hydration Station for a break (per person)  £1.20
  Minimum numbers of 10
– Hydration Station all day (per person)  £3.00
  Minimum numbers of 20

Plant-based cakes & bakes  £7.25

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:

– Red velvet cake, ‘cream cheese’ frosting
– Whole-wheat carrot cake with pumpkin seeds
– Courgette & chocolate cake
– Rhubarb & oat crumble bar
– Coconut & chia seed flapjacks

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

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

**Morning bakery Section £6.35**
A selection of freshly baked mini Danish pastries & croissants

**Plant-based £22.00**
Minimum 10 guests

- Coconut bircher, blueberries agave baked seeds
- Tofu scramble, siracha, black beans, kale salsa, sourdough baguette
- ‘Cream cheese’, nori marinated carrots, watercress, rye bread
- Mushroom & spinach muffin, smoked tomato & feta

**Breakfast baps £8.00**
Minimum 10 guests

One per person. Please choose two for your event. We will serve 50% of each
A soft brioche style roll served with tomato ketchup & classic HP sauce.

- Slow roasted tomato, spinach & portobello mushrooms (vg)
- Smoked back bacon
- Cumberland sausage

**Feeling hungry? Why not add:**
Minimum numbers apply

- Coconut bircher, blueberries, agave syrup baked seeds (vg) £7.50
- Wholemeal apple, blueberry & cinnamon muffins (vg) £5.00
- Fruit skewers with lime dressing (vg) £7.00
- Breakfast smoothie bowl, seeds, dried fruit, caramelised oats (v) £5.50
- Forman’s smoked salmon, free range egg, sourdough bread £8.50

All prices are exclusive of VAT & subject to change
Lunch
Chef’s sandwich lunch  £20.15
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

Spring/Summer working lunch  £25.30
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
– Jerk chicken skewers, mango salsa
– Smoked salmon & broccoli tarts
– Spinach, feta & pea frittata, mint dressing (v)
– Moroccan falafels with harissa yoghurt (vg)
– Mini samosas with mango chutney (vg)
– Vegetable crudités with beetroot houmous and strained yoghurt (v)

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

**Wellbeing lunch £27.00**  
*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.

- Carb-free quiche, broad beans, courgette, mint & Grace burn cheese (v)
- Marinated tofu & vegetable sushi rolls, spicy tahini dip (vg)
- Poke bowl; Smoked mackerel, beetroot, wasabi yoghurt, black rice, pickled ginger
- Moroccan spiced chicken, crushed chickpea, verbena harissa, pomegranate molasses
- Sprout mung bean, cucumber & melon salad, chaat masala & toasted seeds (vg)
- Chocolate pudding, raspberries, pumpkin seed crumble (vg)
- Whole fruit

**Why not add:**
- Chef’s soup of the day £4.35
- Additional salad £5.00
- One round of Chef’s choice sandwiches £8.65
- British cheeseboard, Peters Yard biscuits, celery, grapes £10.00 (min 20 covers)
- Rainbow fruit platters £5.50

**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.**
Lunch

**Great British picnic £30.00**

Minimum numbers of 30

- Seasonal vegetables, butterbean houmous, rye bread crumbs (vg)
- Montgomery cheddar and caramelised onion tart (v)
- Cobble lane cured meats & pickles
- Paxton & Whitfield English cheese selection (v)
- Forman’s London cured smoked salmon, pickled fennel, crème fraiche
- Cucumber, cherry tomatoes & little gem salad (vg)
- New potato salad with capers, mustard & herbs (vg)
- Sourdough bread, chutneys & dressing (vg)
- Victoria sponge cake

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

**Set menu hot fork buffet £35.00**

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 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.

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**Buffet 1 (Monday & Sunday)**
- Red lentil Bolognese, Gigli pasta, basil & preserved lemon pesto (vg)
- Goan sprouted mung bean dhal, millet tikki, cucumber salad & coconut yoghurt (vg)
- Shredded vegetable salad, whole spices & tomato, coriander, chili lime dressing (vg)
- Roasted courgette, baby gem lettuce, green olive & artichoke salad (vg)
- Coconut & lime panna cotta, blackcurrants, puffed rice (vg)

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**Buffet 2 (Tuesday & Saturday)**
- Red braised tofu, enoki mushroom, Napa cabbage, brown rice, pickled cucumber (vg)
- Lemon & garlic chicken, lentil salad, goats cheese, green beans, roasted tomato dressing
- Broccoli, sweet potato, spinach & red quinoa salad, tahini dressing (vg)
- Miso slaw, edamame beans & toasted seeds (vg)
- Greek yoghurt & white chocolate tart, strawberries, meringue (v)

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**Buffet 3 (Wednesday)**
- Greek style tempeh, roasted vegetables, braised butter beans, coconut tzatziki (vg)
- Chicken, olive & green bean tagine, preserved lemon & barley cous cous
- Summer leaf salad, garden peas, fresh herbs, mustard dressing (vg)
- Cumin roasted cauliflower, spelt, currants, rocket with verbena harissa & toasted seeds (vg)
- Dark chocolate panna cotta, raspberries, shortbread crumble (vg)

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**Buffet 4 (Thursday)**
- Strozzapreti pasta, peas, broad beans, asparagus, ricotta, super seed pesto (v)
- Jerk chicken, pineapple salsa, red cabbage slaw, rice & peas
- Olive, basil, tomato, cucumber, baby gem lettuce salad (vg)
- Black bean salad, with peppers, red onion, sweetcorn, lime coriander dressing (vg)
- Courgette & chocolate cake, berry compote, whipped cream (vg)

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**Buffet 5 (Friday)**
- Grilled summer vegetables & chickpeas, garlic new potatoes, basil pistu (vg)
- Katsu curry, panko crusted turkey, miso pickled vegetables, sesame seeds, black rice
- Roasted aubergine, spinach, buckwheat, ‘feta’ salad with date molasses (vg)
- Green salad with green goddess dressing (vg)
- Chai milk pudding, apricots, pumpkin seed crumble (v)
Post-conference packages
Post-conference packages

**Nibbles £8.00**

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)
- Smoked paprika popcorn (vg)
- Parmesan, paprika & onion seed lollipops (v)
- Montgomery Cheddar & marmite straws (v)
- Belazu chilli mixed olives (vg)

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**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” £14.00**

*Suitable for a short 30-minute reception.*
- One glass per person from our bar.
- Smoked paprika popcorn (vg)
- Root vegetable crisps (vg)
- Belazu spicy snack mix (vg)
- Belazu chilli mixed olives (vg)

**“Pause for thought” £23.00**

*Suitable for a 1-hour reception.*
- Two glasses per person from our bar.
- Root vegetable crisps (vg)
- Belazu chilli mixed olives (vg)
- Mini vegetable spring rolls with sweet chilli (v)
- Cornish sea salted popcorn (vg)
- Chicken skewers
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  £15.00
- Eight canapés  £28.00
- Post-event canapé package  £29.00
(Four canapés & two drinks)
Pick either Prosecco, winter pimms or mulled wine, non-alcoholic options also available.

Your choice canapés
- Four canapés  £16.20
- Six canapés  £24.25
- Eight choice canapés  £32.20
- Additional canapé  £4.20

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
- Summer bean & broccoli bhaji, aubergine pickle, coriander yoghurt (vg)
- Pea & mint tarts, Graceburn cheese, tomato crisp, pea powder (v)
- Chalk stream trout ceviche, radish, pickled cucumber, crispy fish skin
- Japanese chicken balls, sesame seeds, BBQ sauce

Eight choice
- Summer bean & broccoli bhaji, aubergine pickle, coriander yoghurt (vg)
- Spicy tomato ‘tuna’ sushi roll, miso mayonnaise, tamari caviar (vg)
- Courgette & olive tapenade, black sesame mayonnaise, focaccia crisp (vg)
- Pea & mint tart, Graceburn cheese, tomato crisp, pea powder (v)
- Chalk stream trout ceviche, radish, pickled cucumber, crispy fish skin
- Japanese chicken balls, sesame seeds, BBQ sauce

Additional canapés choices

Plant-based & vegetarian
- Chickpea sponge, spice roasted tomato, pea chutney, coconut (vg)
- Courgette & olive tapenade, black sesame mayonnaise, focaccia crisp (vg)
- Spicy tomato ‘tuna’ sushi roll, Miso mayonnaise, tamari caviar (vg)
- Asparagus Panna cotta, mushroom soil, pickled mushroom, tarragon (v)
- Spinach & wild mushroom pesto croquette, tarragon emulsion (v)
- Roscoff onion tart, black garlic ketchup, onion crumble (v)

Fish & meat
- Masala coley bondas, lime pickle puree, coconut yoghurt
- Forman’s salmon gravadlax tartare, Keta, buttermilk, charred broccoli
- Thai fish & green bean cakes, sriracha mayonnaise, salted cucumber
- Buttermilk fried chicken, waffle, Gochujang ketchup
- Smoked Duck, green pea & stilton tart, plum puree
- Ham hock croquette, truffled pea puree, parsley dust

Pudding
- Chocolate tart, raspberries, cocoa nib crumble (v)
- Crème fraiche cheesecake, gingersnaps, rhubarb jam
- Miso fudge brownie, candied pumpkin seeds (v)
- Strawberry meringues, basil gel (vg)

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:

**Chef’s choice menus**
- Four bowls: £28.50
- Five bowls: £33.00

**Your choice bowl food**
- Four bowls: £30.50
- Five bowls: £36.50
- Six bowls: £43.00
- Additional bowl: £7.95

We recommend you choose at least one cold item.

**Chef’s suggested menus**

**Four bowls**
- Braised summer squash, cherry tomato, spelt risotto, parsley, lemon & chilli pesto (vg)
- Rachel goat’s cheese, baby gem lettuce, roasted garlic, toasted seeds, croutons, buttermilk dressing (v)
- Chicken tikka, chickpea masala, carrot & cumin salad, yoghurt rice
- Confit chalk stream trout, Watercress custard, asparagus & broccoli salad, toasted quinoa

**Five bowls**
- Braised summer squash, cherry tomato, spelt risotto, parsley, lemon & chilli pesto (vg)
- Rachel Goat’s cheese, baby gem lettuce, roasted garlic, toasted seeds, croutons, buttermilk dressing (v)
- Chicken tikka, chickpea masala, carrot & cumin salad, yoghurt rice
- Confit chalk stream trout, Watercress custard, asparagus & broccoli salad, toasted quinoa
- Coconut Panna cotta, macerated strawberries, black olive meringue, basil syrup (vg)

**Additional bowl choices**

**Plant-based & vegetarian**
- Farro wheat salad, roasted broccoli, broad beans, lentils, marinated mushrooms, tahini dressing (vg)
- Thai tofu cakes, green curry broth, black rice, toasted coconut (vg)
- Baked tandoori style cauliflower, black-eye peas, spinach & tamarind sauce (vg)
- Roasted beetroot salad, butter bean houmous, fresh ricotta, pickled radish (v)
- Berkswell cheese & jalapeño croquette, sweetcorn custard, charred corn, smoked paprika aioli (v)

**Fish & meat**
- Crispy cod cheeks, pea tartare sauce, seaweed dusted fries
- Torched mackerel, beetroot, buckwheat, buttermilk gel, balsamic pearls
- Roasted duck leg, charred aubergine, tabbouleh salad, pomegranate molasses
- Garlic chicken, queen olives, roasted cherry tomatoes, lemon, saffron rice
- Potato Bonda, Turkey keema, yoghurt, mint oil, crushed poppadum

**Pudding**
- Rhubarb Eton mess, gingersnap crumbs, dried berries (vg)
- Dark chocolate brownie, chocolate mousse, cherries (vg)
- Chai milk pudding, roasted apricots, pumpkin seed crumble (v)

All prices are exclusive of VAT & subject to change
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 £60.00 per person

Party Package (two stalls & three bowls – see page 21) £75.00 per person

Add a food stall to another menu £25.50 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 chicken
– Blackened fish taco

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
– Turkey keema
– Carrot salad, red onion raita, spinach chutney, lime pickle, crushed poppadoms (vg)

All prices are exclusive of VAT & subject to change
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)

**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

**Something sweet? £11.50**
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
– Classic Victoria sponge cake (v)
– Earl grey tea fruit cake (vg)
– Carrot & courgette cake (vg)
– Baked custard tarts, raspberries (v)
– Lemon posset, blueberry 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)

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All prices are exclusive of VAT & subject to change
BBQ

BBQ menus
Minimum numbers of 50

Chef’s choice set menu £40.00
You will have all the options listed below – the desserts will be tray served by our in-house catering team. Please note that if you want to make a swap, additional charges may be applied.

- Grilled jerk Chicken, black bean & spring onion salsa
- Tropical hot dog, pineapple salsa, teriyaki mayonnaise, pickled red onions
- BBQ jackfruit burger, red cabbage slaw, guacamole (vg)

- Fresh herb & mixed leaf salad, lime & coriander vinaigrette (vg)
- Summer slaw, toasted seeds & fennel oil (vg)
- Spice roasted potatoes, coronation dressing (vg)

- Coconut panna cotta with macerated strawberries & chocolate truffle pots, with rum-soaked cherries & ice cream pots

Premium BBQ £55.00
Please choose three options from the grill (these are listed under the ‘plant-based & vegetarian’ list or the ‘fish & meat’) and three salads. The dessert station will be included with all the sweet treats listed.

Plant-based & vegetarian
- Falafel burger, preserved lemon houmous, red cabbage slaw (vg)
- Tofu & potato Bonda burger, green chutney, tamarind coconut yoghurt (vg)
- Korean cauliflower skewers glazed with BBQ sauce, lime mayonnaise, sesame seeds (vg)
- Halloumi & vegetables skewers, lemon & herb dressing (v)

Fish & meat
- Chalk-stream trout marinated in Thai spices with shredded vegetable salad
- Hake, chorizo & new potato skewers, garlic mayonnaise
- Grilled chicken fillet burger, BBQ sauce, smoked cheese, roasted spring onions
- Grilled chicken souvlaki, toasted pitta bread, Turkish chilli sauce & charred onions
- Bacon & cheese burger, pickles. Relish & salad.

Salad
- Green leaf & fresh herb salad with mustard dressing (vg)
- Cherry tomato, garden pea & baby gem chopped salad, mint dressing (vg)
- Broccoli, edamame beans & spinach salad with miso dressing (vg)
- Summer vegetables with sunnac, chickpeas, tahini & spelt (vg)
- Watermelon, black olive & heritage tomato salad with toasted pumpkin seeds (vg)
- Buckwheat, courgette, radish & hempseed salad with za’atar spices (vg)
- Indian spiced cauliflower, lentil & potato salad with tamarind dressing (vg)

Dessert station
- Scones with clotted cream & strawberry jam
- Baked custard tarts with raspberries
- Victoria sponge with strawberries
- Lemon posset with blueberries & shortbread
- Rhubarb Eaton mess with gingersnap crumbs (vg)
- Chocolate & courgette cake (vg)

All prices are exclusive of VAT & subject to change
Fine dining
Fine dining – seasonal set menu

All prices are exclusive of VAT & subject to change

**Fine dining – seasonal set menu  £53.00**
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

**April - June**

**Starter**
– Pea Panna cotta, asparagus, broad bean gremolata, ‘feta’, pickled shallots, garlic sourdough crumbs (vg)

**Mains**
– Pan seared chicken, new potato terrine, broccoli puree, Spring greens, wild garlic oil
– Miso braised portobello mushroom, spelt, charred baby gem, roasted carrot, pumpkins seed pesto, tofu dressing (vg)

**Dessert**
– Rhubarb meringue tart, poached rhubarb, ginger crumb, rhubarb sorbet (vg)

**July - September**

**Starter**
– Courgette, cumin & chickpea fritters, courgette salad, coconut yoghurt & preserved lemon (vg)

**Mains**
– Chalk-steam trout, cannellini bean puree, braised fennel & runner beans, fennel cream, dill oil
– Charred chermoula aubergine, tahini aubergine puree, buckwheat, green bean salad, pickled red onions, tomato dressing (vg)

**Dessert**
– Black forest; dark chocolate custard, cherries, cherry gel, whipped cream, chocolate cake, chocolate sorbet (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 £78.00, or to the à la carte menu for £87.00 per person.

All prices are exclusive of VAT & subject to change
Fine dining – À la carte

Fine dining – À la carte £62.00
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
– Spiced beetroot croquette, spinach chutney, cauliflower, yoghurt, batter scraps (vg)
– Graceburn cheese custard, heritage tomatoes, black olives, cucumber gel, burnt red onion (v)
– Asparagus & pea tart, poached egg, truffled potato foam, broad bean dressing, garlic crumb (v)
– Duck croquette, rhubarb jam, goats’ cheese panna cotta, pickled radishes, peas, black garlic tuille
– Olive oil poached salmon, smoked salmon mousse, fermented cucumber, bronze fennel, seeded crisp bread

Main courses
– Spiced pea & potato cake, chickpeas, sweat heart cabbage, tomato chutney, pea velouté (vg)
– Courgette, broad bean risotto, preserved lemon, basil oil, herb crusted Tunworth cheese (v)
– Pan-fried hake, saffron potato puree, braised fennel & green beans with sauce vierge
– Poached chicken, pressed thigh, fregola pasta, aubergine caponata, green beans, pumpkin seeds.
– Guinea fowl, barley, sweetcorn puree, charred corn, peas, courgette, cobble lane pancetta, lovage oil

Dessert
– Blackcurrant panna cotta, coconut sorbet, berries, raspberry powder, meringue shards (vg)
– Chocolate courgette brownie, salt caramel ice cream, vanilla cream, raspberries (vg)
– Strawberry parfait, shortbread crumb, black olive caramel, strawberry & basil sorbet, meringue
– Crème fraiche cheesecake, blueberry puree, lemon & elderflower sorbet, lavender crisp
– Summer berry custard tart, yoghurt & lemon sorbet, pumpkin seed crumble, verbena gel

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

Why not add?

**Cheese board for the table** £65.00 per table
This includes British cheese selection, seeded crackers, seasonal chutneys, celery, grapes.

**Want something more?**
Include pre-dinner canapés for **£15.00 per person** (see page 19).

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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 **£2.75 per person** off the price of the dinner.

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*All prices are exclusive of VAT & subject to change*
Our local suppliers
Our local suppliers

Waste Knot
Waste Knot came about as a way of getting surplus veg out of farmers' fields and into chefs' kitchens.

The ambition is to make sure the farmer is paid and receives a commercial value for produce at the same time as helping the hospitality sector to enhance its sustainability credentials. We will continue until every overlooked fruit and vegetable is restored to its rightful place.

Paxton & Whitfield
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 increasingly 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.

He also took on two new partners – Harry Paxton and Charles Whitfield. Ironically it is their names, not his, which grace the shop fronts now. 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.

Belazu
Bringing the best chefs and the best ingredients together since 1991. Mediterranean Ingredient supplier to pro chefs and home cooks. Belazu source authentic raw materials from the riches of the Mediterranean terroir because of the near-perfect conditions of the soil, climate, air, and sun. Combined with minimal interference in nature, the best ingredients are produced.

Ellis Wines
Purveyor of hand selected wines from around the world. An independent, family owned on-trade wine business, established in 1822 in Richmond. With a rich history based on traditional ethos of partnership and value.

Our local suppliers

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.
Our local suppliers

Nature’s Choice

Founded in 1997 by Martin and Fiona Dykes, Nature’s Choice supplies some of London’s most prestigious events and restaurants.

Nature’s Choice is committed to sourcing the finest produce available which has been grown using the most sustainable methods. They pride themselves on working closely with our growers and farmers, helping them devise growing plans and operating in the most environmentally-friendly ways possible.

Step into Union’s east London roastery and you’ll find roast masters stood over Probat and Loring roasters, tending to each small batch with care. The roast masters are experts at bringing the best flavour out of each particular coffee. Union roasts all their coffee fresh to order, which means you receive it as fresh and tasty as it gets.

Union is founded on the principle of marrying high quality speciality coffee with responsible sourcing, making coffee better for everyone from drinkers to farmers.

H. Forman & Son

H. Forman & Son is the last of the original London smokehouses. Remaining faithful to principles established in 1905 – the freshest salmon, a little salt, just the right amount of oak smoke – Lance Forman is upholding traditional values and skills that would otherwise have died out long ago.

Two Tribes

Two Tribes Brewery emerged from London’s counter-culture. They unite brewers, artists, musicians, chefs, and craft creators with shared values of fun, freedom, curiosity and creative discovery. The name reflects the constant thirst to bring new creatives into the fold.

Two Tribes is about cold beer and collaboration. It’s that simple.

Cobble Lane Cured

Cured Specialist butchery in Islington, London. They cut, cure, smoke and hang meats supplied by a small selection of high-quality British producers and farmers.

Cobble Lane Cured started to make fermented and air-dried products using British meat, drawing on the experience and skills two of our founders had developed over years in the butchery trade. Having worked under some of Europe’s greatest charcutiers in Italy, Germany and Poland, the team brings a knowledge of butchery, curing, smoking and maturation processes that is unmatched in the UK.
Hospitality with heritage

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