



BMA HOUSE
LONDON

Wedding menu 2023

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Wedding menu 2023

Congratulations on your engagement!

We believe the quality and style of the cuisine we offer is second to none. Our menus offer a wide selection of sumptuous dishes to please all guests, from delicious canapés in the day to the lavish wedding breakfast and bespoke evening buffet, you'll be spoilt for choice.



CH&CO, our caterers

Your guests' experience is at the centre of everything we do, and we pride ourselves on our delicious food that bursts with colour and flavour. We also strive to minimise our impact on the environment and use our seasonal ingredients from local and regional suppliers where we can.

Our team of experts

Our knowledgeable team of wedding planners, chefs and hospitality hosts will guide you from booking your wedding to the big day itself for a memorable experience. We look forward to welcoming you to BMA House!

Plant-based commitment

Sustainability is at the heart of everything we do and plant-based dishes feature highly on our menus, in fact they are top of the list! Our plant-based dishes are so good, you'll never leave crying 'but where was the meat?' but if meat and dairy is your thing, then we'll make sure it's of the highest quality and welfare. Our team is on hand to discuss how our venue can support your own sustainability goals – just ask your wedding planner for more information.

Key:

- (v) Vegetarian
- (vg) Vegan

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



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Canapés

Please select your choices from the below. We advise a range of meat, fish and vegetarian/plant-based canapés.

Plant-based

- Summer bean & broccoli bhaji, aubergine pickle (vg)
- Slow roasted tomato, olive tapenade, basil gel, focaccia crisp (vg)
- Pickled courgette, black sesame houmous, chickpea polenta (vg)

Vegetarian

- Pea & mint tarts, English goat's cheese, tomato, pea powder (v)
- Asparagus panna cotta, mushroom soil, pickled mushroom, tarragon (v)

Fish

- Chalk stream trout ceviche, rainbow radishes, crispy skin
- Thai prawn cakes, sriracha mayonnaise, salted cucumber

Meat

- Chicken croquette, sweetcorn custard, watercress salsa
- Cured lamb loin, broad bean & feta tart, mint sauce
- Shredded tamarind duck, poppadom, pickled rhubarb, batter scraps



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Canapés

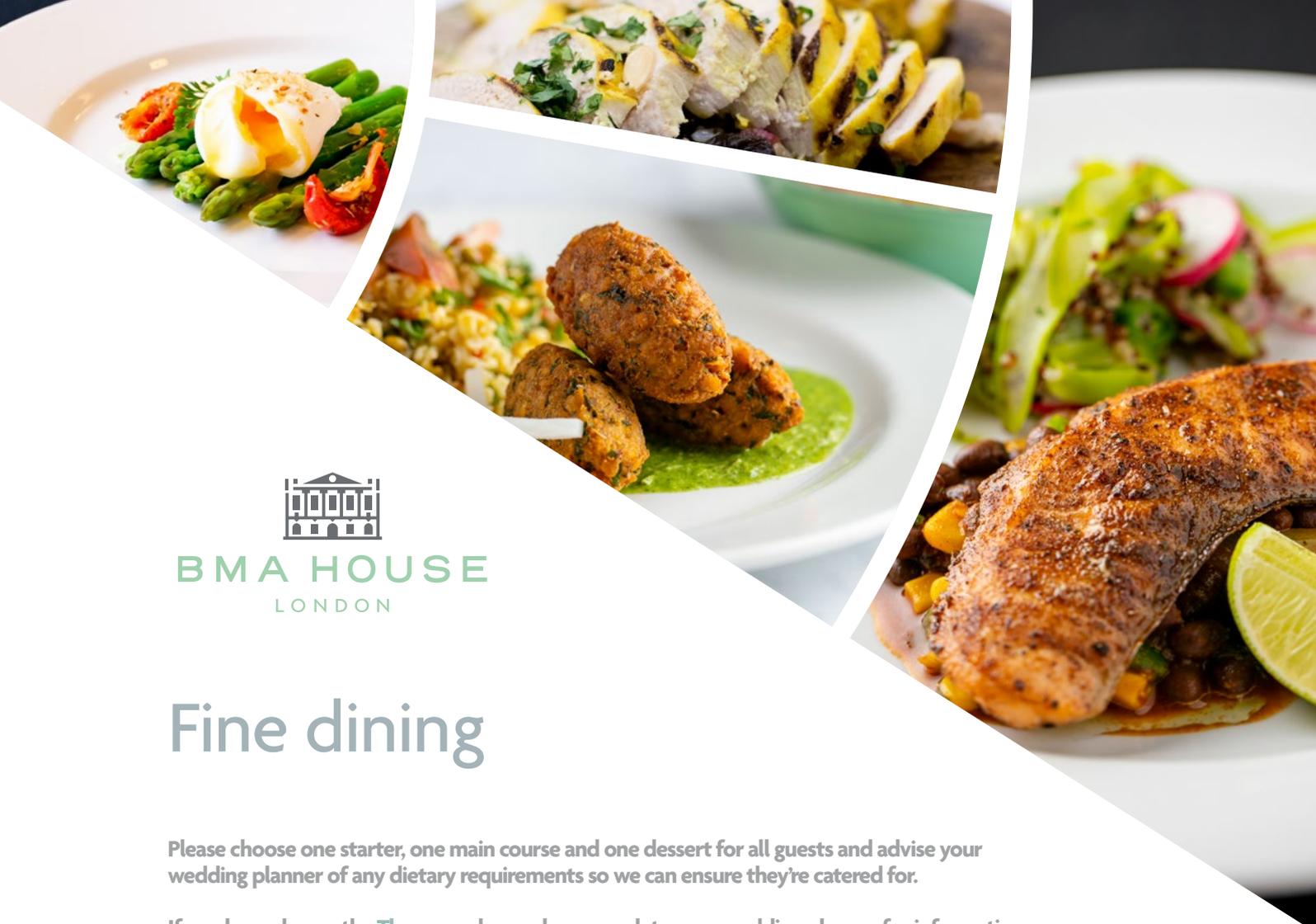
Canapés are included in the Rosemary and Lavender packages. If you wish to add canapés onto the Thyme package, the prices are as follows:

Four canapés – Chefs' choice	£16.80
Six canapés – Chefs' choice	£18
Eight canapés – Chefs' choice	£24
Additional canapé – Chefs' choice	£3

If you wish to choose your own canapés, an additional cost will apply. Please speak to your wedding planner for a quote.

Chef's choice – four canape selection example menu:

- Summer bean & broccoli bhaji, aubergine pickle (vg)
- Pea & mint tarts, English goat's cheese, tomato crisp, pea powder (v)
- Chalk stream trout ceviche, radish, pickled cucumber, crispy skin
- Chicken & tarragon croquette, sweetcorn puree, herb salsa



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Fine dining

Please choose one starter, one main course and one dessert for all guests and advise your wedding planner of any dietary requirements so we can ensure they're catered for.

If you have chosen the **Thyme package, please speak to your wedding planner for information on your set menu.**

Our fine dining menu is served with Fairtrade coffee, tea, and petit fours.

Starters

- Spiced beetroot croquette, spinach chutney, cauliflower, yoghurt, batter scraps (vg)
- English feta cheese custard, heritage tomatoes, black olives, cucumber gel, burnt red onion (v)
- Duck croquette, rhubarb jam, goat's cheese panna cotta, pickled radishes, peas, black garlic tuille
- Olive oil poached salmon, smoked salmon mousse, fermented cucumber, bronze fennel, seeded crisp bread

Mains

- Spiced pea & potato cake, chickpeas, sweetheart cabbage, tomato chutney, pea velouté (vg)
- Courgette, broad bean risotto, preserved lemon, basil oil, Berkswell cheese fritters (v)
- Poached chicken, pressed thigh, fregola pasta, aubergine caponata, green beans, pumpkin seeds
- Lamb rump, braised shoulder pie, smoked potato terrine, broccoli, roasted carrot, mint oil

Desserts

- Strawberry parfait, shortbread crumb, black olive caramel, strawberry & basil sorbet, meringue
- Crème fraîche cheesecake, blueberries, lemon & elderflower sorbet
- Chocolate courgette brownie, salted caramel ice cream, vanilla cream, raspberries (vg)
- Coconut & lime panna cotta, pineapple jam, meringue (vg)

All prices are including VAT and subject to change.



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Evening bites

Provide your guests with some delicious evening bites to keep them going whilst they're dancing the night away! The evening rolls are included in the **Rosemary package** and the grazing table is included in the **Lavender package**. Please see prices below to upgrade your option in the **Rosemary** and **Lavender** packages, or add an option onto your **Thyme package**.

Please choose from the following for all guests to enjoy. Dietary requirements will be catered for.

Evening rolls

A selection of sausage & bacon, fried egg & spinach (v) or tofu scramble & mushroom rolls (vg)
– Add this onto your Thyme Package **£12** per person

Spanish Meze

Tortilla chips, pitta bread, dips, crisps, Spanish bread sticks, spring rolls, mini samosas, belazu olives & marinated vegetables
– Add Spanish meze onto your Thyme package **£19.20** per person
– Upgrade evening rolls to Spanish meze in your Rosemary package **£7.20** per person

Grazing table

A selection of Cobble lane charcuterie, Paxton & Whitfield cheeses, houmous, falafel, spring rolls, mini samosas, vegetable crudités & sourdough bread
– Add the grazing table onto your Thyme package **£24** per person
– Upgrade evening rolls to the grazing table in your Rosemary package **£12** per person

Build your own burger station

Choose from beef burgers or vegetarian/plant-based burgers, sauces & cheese, served with potato wedges
– Add the burger station onto your Thyme package **£30.60** per person
– Upgrade evening rolls to the burger station in your Rosemary package **£18.60** per person
– Upgrade the grazing table to the burger station in your Lavender package **£6.60** per person

Taco bar

Choose from BBQ pork, chicken tinga or black bean chilli, served with guacamole, tomato salsa & sour cream
– Add the taco bar onto your Thyme package **£30.60** per person
– Upgrade evening rolls to the taco bar in your Rosemary package **£18.60** per person
– Upgrade the grazing table to the taco bar in your Lavender package **£6.60** per person

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Why not add...?

Palate cleanser £5.40

Please choose one:

- London gin and Fever Tree tonic sorbet, lemon syrup (vg)
- Spiced plum and coconut milk panna cotta (vg)
- Rum pineapple, coconut sorbet, ginger crumb (vg)
- Pimm's No.1 granite, candied cucumber, mint cress (v)

Amuse Bouche (pre-starter) £5.40

Please choose one:

- Cauliflower cream, curry oil, toasted seeds (v)
- Mushroom velouté, truffle foam, cepe powder (v)
- Shot of chicken, consommé jelly, bavarois, thyme crumble
- Cured sea trout, lemon panna cotta, fennel jam

Wedding fizz and graze menu £65

Getting ready for your wedding can be stressful and quite often couples forget to eat and keep themselves nourished. We have created our fizz and grazing menu to help keep you relaxed and fed.

Our grazing board is full of high energy snacks, dried fruit, English cheeses and crudités. We've included an English sparkling wine to help you celebrate in style with your wedding party and calm any pre-wedding nerves.

The menu feeds up to four guests and includes one bottle of English sparkling wine and large grazing board.



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Why not add...?

Cheese “cake” tower (min 100 guests) from £14.40 per person

A cheese wedding cake tower is a stunning addition to your wedding or celebration, or special gathering to enjoy with friends and family. Impress your guests with a beautiful cheese wedding “cake” that will easily serve up to 150 guests! Move away from traditional cakes and treat your wedding guests (and yourself) to our unique wedding cheese tower.

- A Selection of Paxton and Whitfield’s finest British cheeses, stacked up into an elegant tower
- Served with Paul Rhodes breads, Peters Yard biscuits, homemade chutneys, quince jam, celery sticks, grapes and dried fruits

An example cheese “cake” could include:

- Cornish Yarg
- Waterloo
- Cashel Blue
- Cheddar Pounder
- Dorstone Goats cheese

Cheese course £12

Please choose one:

- Paxton and Whitfield cheese selection, Peters Yard crackers, fig jam, celery
- Mrs Kirkham’s Lancashire cheese, Blackberry Eccles
- Oxford blue, purple figs, Cobble lane pancetta, Minus 8 vinegar
- Baron Bigod, apple and radish salad, mustard seeds, pecans



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Allergen information

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens. Please speak to your wedding planner for details of allergens in any of our dishes which can be provided for your consideration.

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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Lupin | 
Mustard | 
Molluscs | 
Nuts | 
Peanuts |
| 
Crustaceans | 
Fish | 
Egg | 
Celery | 
Sulphur dioxide |
| 
Soyabean | 
Milk | 
Sesame | 
Gluten | |

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Hospitality with heritage

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