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# Welcome to BMA House

Our historic London venue offers a beautiful backdrop to a whole host of events including conferences, parties, weddings, awards ceremonies & meetings. BMA House in Tavistock Square is a stunning, Grade II listed building which was designed by Sir Edwin Lutyens in 1911 & has been home to the British Medical Association since 1925. Our wide range of spaces offer guests an inspiring environment in which to meet, work & mingle. We also have two large outdoor areas – an impressive Courtyard & a tranquil botanical Garden – a rare find for such a central location.

Working in partnership; BMA House & Company of Cooks have created a menu that whilst fulfilling all your event needs also puts sustainability at the heart of what we do, so for example our menu is over 70% plant based & we have removed most red meat from our menu pack.

With a history of hospitality & award-winning sustainability, we look forward to welcoming you to BMA House.

Johnathon Reynolds General Manager – Company of Cooks

Kathryn Winfield Venue Manager – BMA House



# We're more than just a company of cooks

We're in every detail of your event. From artisanal snacks & incredible canapes, to memorable dinners. From hand-picked wines to stylish design.

Everything is overseen by our amazing team of chefs, wine experts, event sales team & operators to ensure your experience stands out. Getting to know you & your plans gives our team the power to craft moments & memories that last.

Our obsession with craft, creativity & community drives everything we do, because we believe that amazing food, drink, & service sit at the heart of every guest experience & that when those three elements come together, something very special happens.





# Our commitments to people, place & planet

What we do...

Our focus as a business is bringing hand-crafted food & drink to the table each & every day, at the same time supporting the Communities we work with & for. Employment opportunities for local people, buying through our hand-picked larder of artisan suppliers & an absolute focus on minimising the impact of our operations on the planet, are key objectives of every partnership.

Our commitment is clear throughout this menu: we are proud to offer exclusively, the very best in British meat & cheeses, none of our fresh produce is transported by air freight, & the fish we purchase & serve will be rated MCS 1,2,3.

As a wider business, we aim to be net zero by 2040.

In short, this means great food, drink & service that has a meaningful & lasting impact on the people & places we work with & for – all the while safeguarding the planet for future generations.



# Well Grounded coffee

Company of Cooks supports Well Grounded in their mission to help Londoners into work in the speciality coffee industry, providing barista training & qualifications, work placements, mentorship & employment to those who need it most.

It also supports farmers & cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.

# NOINU

HAND-ROASTED COFFEE



### **London larder**

We've built an incredible London Larder of boutique suppliers who share our belief in craft & the importance of quality & provenance. We'll be calling on some of our brilliant local partners to help create something amazing for your next event!

#### Our suppliers

- 1. Paul Rhodes Bakery
- 2. Union Coffee
- 3. Cobble Lane Cured
- 4. Luminary Bakery
- 5. The Wild Room
- 6. Paxton & Whitfield
- 7. Sally Clarke Bakery
- 8. Belazu
- 9. London Essence
- 10. Ellis Wines
- 11. H. Forman & Son
- 12. HG Walter
- 13. Waste Knot
- 14. The London Honey Company
- 15. Marrfish
- 16. London Borough of Jam
- 17. Brindisa
- 18. Natures Choice
- 19. Wild Harvest







# **Packages**

Relax. Let us do the planning to your budget. Look at our most cost-effective catering packages.

#### HOT FORK BUFFET PACKAGE

#### £60 per person

Suitable for minimum numbers of 20

#### On arrival

Fairtrade filtered coffee, breakfast & speciality teas, selection of Danish pastries & breakfast smoothie shots

#### Mid-morning break

Fairtrade filtered coffee, breakfast & speciality teas, granola bars & whole fruit

#### Lunch

Chef's choice hot fork buffet (See page 22) served with filtered still & sparkling water & a hydration station

#### Mid-afternoon break

Fairtrade filtered coffee, breakfast & speciality teas & a selection of mini cake bites

#### DAILY SPECIAL LUNCH PACKAGE

#### £45 per person

Suitable for minimum numbers of 20

#### On arrival

Fairtrade filtered coffee, breakfast & speciality teas & biscuits

#### Mid-morning break

Fairtrade filtered coffee, breakfast & speciality teas & whole fruit (VG)

#### Lunch

Daily special lunch (see pages 17-19) served with filtered still & sparkling water & a hydration station

Upgrade to chef's choice hot fork buffet for an additional £5.00 per person

#### Mid-afternoon break

Fairtrade filtered coffee, breakfast & speciality teas & a selection of mini cake bites (VG)

#### S A N D W I C F P A C K A G E

#### £28 per person

Suitable for minimum numbers of 20

#### 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 & biscuits

Upgrade to a selection of mini cake bites for an additional £2 per person

V - Vegetarian, VG - Vegan

# **Packages**

Relax. Let us do the planning to your budget. Look at our most cost-effective catering packages.

#### FINE DINING PACKAGE

#### £85 per person

Suitable for minimum numbers of 40 guests.

#### On arrival

2 glasses of prosecco Vegetable crisps 2 Complimentary chef's choice canapes for dinners over 120 guests

#### Dining

3 courses from the fine dining menu (see page 32-34) Filtered still & sparkling water ½ bottle of house wine per person

#### POST EVENT CANAPE PACKAGE

#### £27 per person

This is available to clients who have hosted an event during the day & wish to finish with a networking reception

4 Chef's choice canapes & 2 glasses per person

Pick one of the following: Prosecco, winter Pimm's or mulled wine Or upgrade to the English Bloomsbury sparkling wine £10

Non-alcoholic options will always be available

#### SET MENU DINING PACKAGE

#### £80 per person

Suitable for minimum numbers of 30 guests.

#### On arrival

2 glasses of Prosecco Black pepper crisps

#### Dining

3 courses from the set menu (see page 35)
Filtered still & sparkling water
½ bottle of house wine per person

#### CANAPE PACKAGE

#### £37 per person

6 chef's choice canapes & 2 glasses per person

Pick one of the following: Prosecco, winter Pimm's or mulled wine Or upgrade to the English Bloomsbury sparkling wine £10

Non-alcoholic options will always be available

V - Vegetarian, VG - Vegan





# Tea, coffee & refreshments

#### Per serving:

Tea, coffee & biscuits	£4.35
Tea, coffee & cakes	£7.25
Soft drinks (330ml can)	£2.25
Hydration Station - 1 break (min 10 servings)	£1.20
Hydration Station – All day (min 20 servings)	£3
Per unit:	
Still & sparkling mineral water (750ml)	£3.25
Water Infused with seasonal fruits & herbs (4 litre)	£20
Orange, apple, cranberry or pineapple juice (1 litre)	£7
Freshly squeezed orange juice (1 litre)	8 <b>3</b>
BMA Iced Tea (1 litre)	£7
BMA Lemonade (1 litre)	£10
Elderflower or winter cordial (4 litre)	£12

### Community blend

Every cup of coffee we serve is our Community Blend – sourced & hand roasted by Union Hand Roasted in East London. This delicious coffee is grown at high altitude in the hills of Peru by a group of 300 smallholder farmers.

£2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment & a sense of purpose – while in Peru Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.







### **Breakfast**

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

#### MORNING BAKERY SELECTION

A selection of freshly baked pastries... (V)

Pain au chocolate | Pain aux raisin | Cinnamon twirl | Plain croissant £6.35

#### **PLANT BREAKFAST** ( V G )

Minimum 15 guests

- Coconut yoghurt, raspberry & hibiscus, chai granola
- 'No avocado' on toast, a tasty smash of edamame, broad beans, peas with lemon, mint & chilli, savoury seed granola
- Roasted Portobello mushroom & courgettes on toast with plant-based feta
- Compressed fruits with lime & mint
- · Green Goddess wake up juice

£22

#### BREAKFAST BAPS

Minimum 10 guests | 1 bap per person Please choose 2 fillings 40+ guests please choose 3 fillings

- Portobello mushroom, spinach, tomato & mushroom ketchup (VG)
- Free range egg muffin, sriracha (V)
- Hashbrown & Berkswell cheese (V)
- Dry-cured bacon, HP sauce
- · London sausage, HP sauce

£8



### **Breakfast**

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

#### BREAKFAST BOWL SELECTION

Minimum numbers of 15 apply | choose 2

- Coconut yoghurt, raspberry & hibiscus, chai granola (VG)
- Seasonal fruit salad, basil & pomegranate (VG)
- Sweetcorn pancakes, smashed 'no avocado', tomato jam (V)
- Shakshuka (V)
- London cured smoked salmon eggs benedict
- Cobble Lane spicy chorizo & eggs
- Full English breakfast (£3 supplement)

London sausage, dry-cured back bacon, grilled vine tomatoes, portobello mushroom, scrambled free range egg

£15

#### LOW CARBON BREAKFAST

Made using local & "Future 50" ingredients, chosen for their low carbon impact & high nutritional content.

Minimum numbers of 15 apply

- Low carbon mushrooms on toast, watercress pesto (VG)
- Teff grain crêpe, crème fraîche, raspberries, London honey (V)
- Seasonal fruit & vegetable juice of the day (VG)
- Compressed fruits with lime & mint (VG)

£18

V - Vegetarian, VG - Vegan

### **Breakfast**

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

#### À LA CARTE

Minimum 10 of any one

- Coconut & oats bircher, seasonal fruits (VG) £7.45
- Smashed 'no avocado' on sourdough toast, savoury seed granola (VG) £7.00
- Green Goddess Wake Up Juice apple, kiwi, lime, kale & moringa (VG) £3.50
- Exotic Fruit Smoothie banana, passion fruit, mango & coconut (VG) £3.50
- Ricotta pancakes, blueberry compote (V) £7.45
- Greek yoghurt, seasonal fruit, chai granola, bee pollen (V) £7.45
- London cured smoked salmon free range eggs royale £8.60
- Dry cured smoked bacon, house brown sauce sandwich £7.45
- HG Walters sausage muffin, wholegrain mustard, caramelised onions £7.45
- · Cobble Lane pancetta, free range egg muffin £7.45





### Lunch

#### CHEF'S SANDWICH LUNCH

#### £20.15

Minimum numbers of 6 apply

Our sandwiches are made with a mixture of breads & wraps with 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

#### BEVERAGES

Add some refreshments to your lunch to keep your guests hydrated.

#### Per serving:

Tea & coffee £3.25

Soft drinks (330ml can) £2.25

Hydration Station - 1 break (min 10 servings) £1.20

Hydration Station - All day (min 20 servings) £3

#### Per unit:

Still & sparkling mineral water (750ml) £3.25

Water Infused with seasonal fruits & herbs (4 litre) £20

Orange, apple, cranberry or pineapple juice (1 litre) £7

Freshly squeezed orange juice (1 litre) £8

BMA Iced Tea (1 litre) £7

BMA Lemonade (1 litre) £10

Elderflower or winter cordial (4 litre) £12

### Lunch

## HEALTH & WELLBEING

#### £25.00

Minimum numbers of 20 apply

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

Freekeh wheat salad jar, pea hummus, spiced tomatoes, cress (VG)

Crustless quiche, broad beans, heritage beets, Graceburn cheese (V)

Salmon poke bowl, nigella seeds, wasabi yoghurt, charred spring onion

Moroccan spiced chicken, crushed chickpeas, harissa glaze, pomegranate seeds

Lime & coconut tart, fresh raspberries, candied pumpkin seeds (VG)

#### S A L A D B O W L S

A great choice for those looking to keep blood sugar levels low & energy levels up.

£7.50 each (minimum 10 of any salad)

Herbed falafel, lemon couscous, grilled pepper, rocket leaves (VG)

Heritage tomatoes, cucumber, black olive crumb, wild rocket (VG)

Harissa roasted sweet potato, chickpea, coconut yogurt, pomegranate molasses (VG)

Hispi, carrot & fennel slaw, toasted sunflower seeds (VG)

Roasted squash, baby spinach, crumbled Graceburn cheese & pomegranate (V)

# **Daily Special Lunches**

MONDAY & SUNDAY LONDON LARDER

TUESDAY & SATURDAY
"FUTURE 50" SALAD

W E D N E S D A Y M E X I C A N L U N C H

THURSDAY MIDDLE EASTERN

FRIDAY SPANISH TAPAS

See pages 20-21 for more details

£29,50

Want to switch your special to a different day £1.60

Looking for the daily special in the evening £5

Please inform us of any dietaries as we may need to make changes to the lunch to ensure variety or prepare individual plates – please check with your planner for more details

V – Vegetarian, VG – Vegan

# **Daily Special Lunches**

#### LONDON LARDER MONDAY & SUNDAY

A buffet of seasonal dishes full of ingredients & products from our London Larder, a selection of some of the finest suppliers & food producers that London has to offer.

#### £29.50

Minimum numbers of 30 apply

Hampshire chalk stream trout rillette, crème fraîche, pumpernickel

Salad of mixed leaves, house dressing (VG)

Heritage tomato salad, wasabi mascarpone, pickled red onion & green olives (V)

Antipasti selection from Belazu of Greenford (V)

Finest British charcuterie from Cobble Lane

Selection of British cheeses from Paxton & Whitfield's, London's oldest cheese shop

Artisan breads from Paul Rhodes bakery of Greenwich

### "FUTURE 50" SALAD TUESDAY & SATURDAY

A selection of healthy vibrant seasonal salads containing Ingredients from the 'Future 50' list - a list compiled by the World Wildlife Fund & Knor Foods for their high nutritional density & low carbon impact.

#### £29.50

Minimum: 30

Roasted sweet potato, edamame, grilled pepper, white miso dressing (VG)

Charred broccoli, quinoa, avocado, coconut yoghurt, radish, garden herbs (VG)

Spelt & Khorasan tabbouleh, kale, icicle radishes, pink shallot (VG)

Sourdough bread & caramelised butter (V)

Mediterranean buckwheat salad, feta, olives, cucumber, pomegranate molasses (V)

### Daily special lunch package £45 per person (minimum numbers of 20 apply)

On arrival – Fairtrade coffee, tea & biscuits
Mid-morning – Fairtrade coffee, tea & whole fruit (VG)
Lunch – Daily special lunch with hydration station
Mid-afternoon – Fairtrade coffee, tea & mini cake bites (VG)

V - Vegetarian, VG - Vegan

# **Daily Special Lunches**

#### MEXICAN LUNCH WEDNESDAY

Finger food inspired by Latin America, packed with explosive flavours & bursting with colour. Each ingredient has been carefully selected from our local suppliers & balanced beautifully to create an exciting feast for your guests.

#### £29.50

Minimum numbers of 30 apply

Pulled chicken sliders, ancho chillies, sweetcorn

Chorizo, potato & cheese quesadilla

Pulled jackfruit, sweet chipotle tostadas, salsa roja (VG)

Avocado, gem & mixed bean salad, seed granola (VG)

#### MIDDLE EASTERN THURSDAY

Inspired by a variety of dishes from the middle East, infused with flavours originating from Turkey, Lebanon, Egypt, Iraq & more! An abundance of herbs, spices & seeds bring all these dishes together.

#### £29.50

Minimum numbers of 30 apply

Persian fish kebab

Courgette fritters, minted cucumber yoghurt (V)

Chicken & preserved lemon with shawarma spices

Smokey baba ghanoush, hummus, grilled Khobez bread (VG)

Have the daily special on a different day for an extra £1.60

Looking to have this in the evening?
Add an extra £5

#### SPANISH TAPAS FRIDAY

A fiesta of flavours to celebrate Friday, this Spanish tapas selection combines an array of small savoury dishes inspired by our Mediterranean neighbours.

#### £29.50

Minimum numbers of 30 apply

Jamon & leek croquetas

Boqueronos, sweet, marinated anchovies, Olivier salad, garlic baguette toast

Gordal olives, orange & wild thyme (VG)

Spanish tortilla, aioli (V)

Grilled Mediterranean vegetables, oregano & sherry vinegar dressing, aged Manchego cheese (V)

### **Hot Fork Buffet**

Have the fork buffet on a different day for an extra £2.50

£35.00

Minimum numbers of 20 apply

### MONDAY & SUNDAY

Red lentil & sweet potato dal, pilau rice, toasted coconut (VG)

Chickpea curry (chole), cumin rice, fried onion (VG)

Kachumbar salad, onion, tomato, cucumber, chilli, lemon & coriander (VG)

Lemon & garlic grilled tender stem broccoli (VG)

Chai panna cotta, cardamom shortbread, rose cream (VG)

## TUESDAY & SATURDAY

Jackfruit & squash hot pot, olives, pomegranate, saffron rice (VG)

Persian chicken tagine, date, preserved lemon, barley couscous

Zaatar spiced green beans, caramelised onion (VG)

Fattoush salad, gem lettuce, radish (VG)

Dark chocolate & courgette cake, apricot compote, vanilla cream (VG)

#### WEDNESDAY

Potato gnocchi, winter squash, sage cream, pumpkin seed granola (VG)

Grilled chicken, Swiss chard, truffle mash, wild mushroom sauce

Grapefruit, fennel & goat's cheese salad, honey & mustard dressing thyme roasted winter root vegetable (VG)

Apple & pear crumble, cinnamon custard (VG)

#### THURSDAY

Gigli pasta, roasted cauliflower, grilled piquillo pepper & tomato sauce, basil (VG)

Spanish Chicken in bravas sauce, white beans, olives & saffron

Radicchio, orange & grilled artichoke salad, sherry vinegar & fig oil dressing (VG)

Paprika roasted potatoes, parsley oil (VG)

Dark chocolate panna cotta, Seville orange, puffed rice (VG)

#### FRIDAY

Aubergine & tofu katsu curry, jasmine rice, coriander & fried onions (VG)

Spicy gochujang stir fry chicken, kaffir lime leaves & fried egg rice & toasted sesame seeds

Asian slaw, edamame beans, ponzu dressing (VG)

Stir fry Asian greens, chili & garlic oil (VG)

Yuzu chocolate cake, matcha cream, candied lemon (VG)

#### Hot fork buffet package £60 per person (over 20 guests)

On arrival – Fairtrade coffee, tea, Danish pastries & smoothie shots Mid-morning – Fairtrade coffee, tea, granola bars & whole fruit (VG) Lunch – Chef's choice hot fork buffet with hydration station Mid-afternoon – Fairtrade coffee, tea & mini cake bites (VG)



# **Evening reception**

#### Nibbles

#### Select 4 for £8

Cornish sea salt popcorn (VG)	Japanese rice cracker (VG)	
Mix root vegetable crisps (VG)	Sea salt crisps (VG)	
Montgomery cheddar straws (V)	Banana chips (VG)	
Wasabi peas (VG)	Belazu chilli mixed olives (VG)	
Mini pretzels (VG)	Tomato & smoked paprika picos (VG)	

#### "A little more conversation" £14

One glass of wine or beer per person from our bar / Cornish sea salt popcorn / vegetable crisps / Belazu chilli mixed olives

#### "Pause for thought" £23

Two glasses of wine or beer per person from our bar / vegetable crisps / Belazu chilli mixed olives / mini vegetable spring rolls with sweet chilli / chicken skewers

#### Canapés

Suitable for more than 20 guests

See the next page for our canapés; 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.

	Your choice	Chef's choice
Four canapés	£16.20	£15
Six canapés	£24.25	
Eight choice canapés	£32.20	£28
Additional canapés	£3.85	

#### Post-event canape package £27

This is available to clients who have hosted an event during the day & wish to finish with a reception

4 chefs choice canapés & 2 glasses per person

Pick one of the following: Prosecco, winter Pimm's or mulled wine Or upgrade to the English Bloomsbury sparkling wine £10

Non-alcoholic options will always be available

#### Canapé Package £37

6 chefs choice canapés & 2 glasses per person

Pick one of the following: Prosecco, winter Pimm's or mulled wine Or upgrade to the English Bloomsbury sparkling wine £10

Non-alcoholic options will always be available

V - Vegetarian, VG - Vegan

For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Planner.

# Canapé reception

#### VEGETATIAN & PLANT-BASED

Wild mushroom croquette, truffled vegan mayo (VG)

Smoked aubergine, preserved lemon, pomegranate, seeded cracker (VG)

Baked Jerusalem artichoke, mushroom ketchup (VG)

Gochujang cauliflower tempura, pink onions, tomato aioli (VG)

Sweet potato & onion bhaji, green goddess riata (VG)

Beetroot & feta arancini (V)

Whipped Golden Cross goat's cheese, black olive, dried tomato (V)

Charred cauliflower, Wigmore cheese, mustard aioli (V)

#### FISH

South coast crab, cucumber, bloody Mary, chive crumb

Tartar of Hampshire chalk stream trout, dashi, cucumber, samphire

Smoked mackerel Pâté, horseradish, sourdough crisp, caper popcorn

Salmon rillette, cucumber, crème fraîche, caviar

Sesame tuna, crispy sushi rice, Sriracha, sorrel

White anchovy 'pan con tomate' garlic cream

#### MEAT

Chicken liver parfait, crispy skin, caper, raisin

Cobble Lane nduja sausage roll, romesco, fried parsley

Pulled pork rillette, savoy cabbage, green apple

Turkey & sourdough croque monsieur, pickled whole grain mustard

#### SWEET

Whipped cheesecake, cracker crumble, macerated blackberries (V)

blackberry,

Lemon tart, torched meringue (V)

Dark chocolate mousse, honeycomb, raspberries (VG)

'Jaffa cakes' (V)

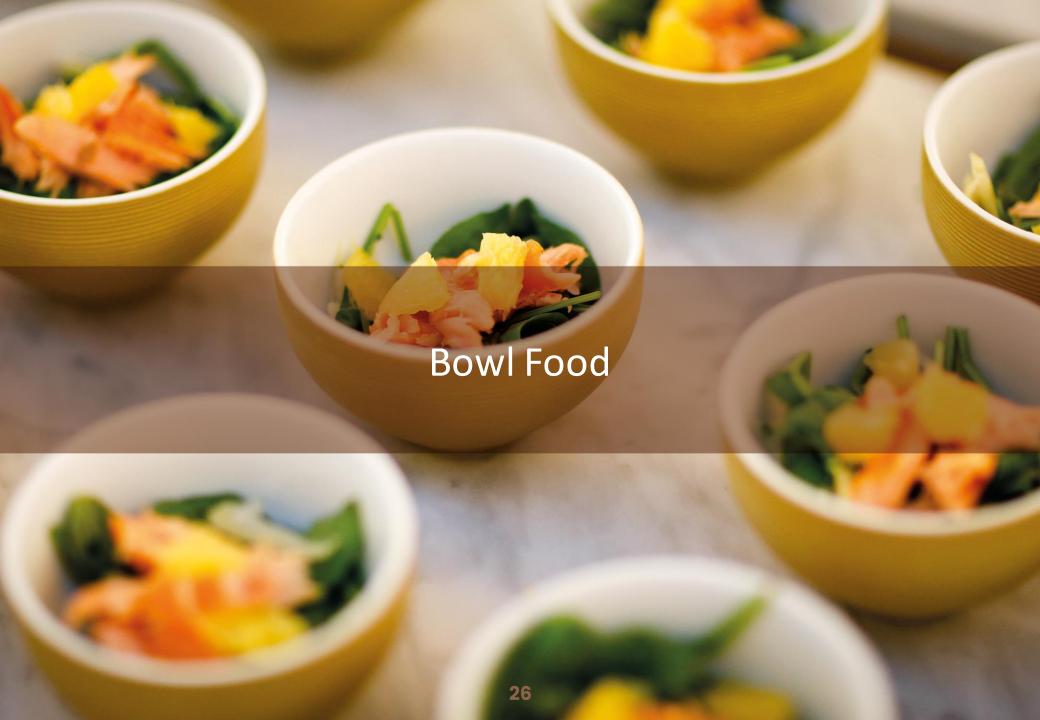
Select

4 for £16.20 Chef's choice 4 £15

6 for £24.25

8 for £32.20 Chef's choice 8 £28

Additional canapé £3.85



### **Bowl food**

Select
4 for £30.50 Chef's choice 4 bowls £28.50
5 for £36.50 Chef's choice 4 bowls £33
6 for £43.00
Additional bowl £7.95

#### VEGETARIAN & PLANT-BASED

Spiced potato bonda in glazed buns, Kashmiri red chilli chutney, palm sugar syrup (VG)

Delica pumpkin salad, cauliflower tabbouleh, sumac aioli (VG)
Heritage carrots, puffed amaranth, carrot top dressing, thyme honey (VG)
Sweet potato velouté, sweet potato crisps, rosemary oil, pumpkin seeds (VG)
Crispy chickpea chaat, tamarind, coriander & mint chutney, pomegranate,
date yoghurt (VG)

Beetroot risotto, pickled beetroot, smoked almonds, rocket (V)

Brown butter cauliflower, caper & raisin dressing, crispy parsnips (V)

#### FISH

Roasted cod, celeriac & apple remoulade, dill & lemon butter sauce Sea bass, fennel & potato salad, semi dried tomato Cobble Lane chorizo Spicy crab cakes, carrot & white radish slaw, chilli jam

#### MEAT

Kerela duck curry, cumin & coriander rice, fried curry leaves, crispy onion

Crispy pork belly, apples, baby leek, crushed potatoes, chives Buttermilk chicken slider, horseradish coleslaw, Sriracha aioli Bangers & mash, roasted garlic mash, caramelised onion jus

#### SWEET

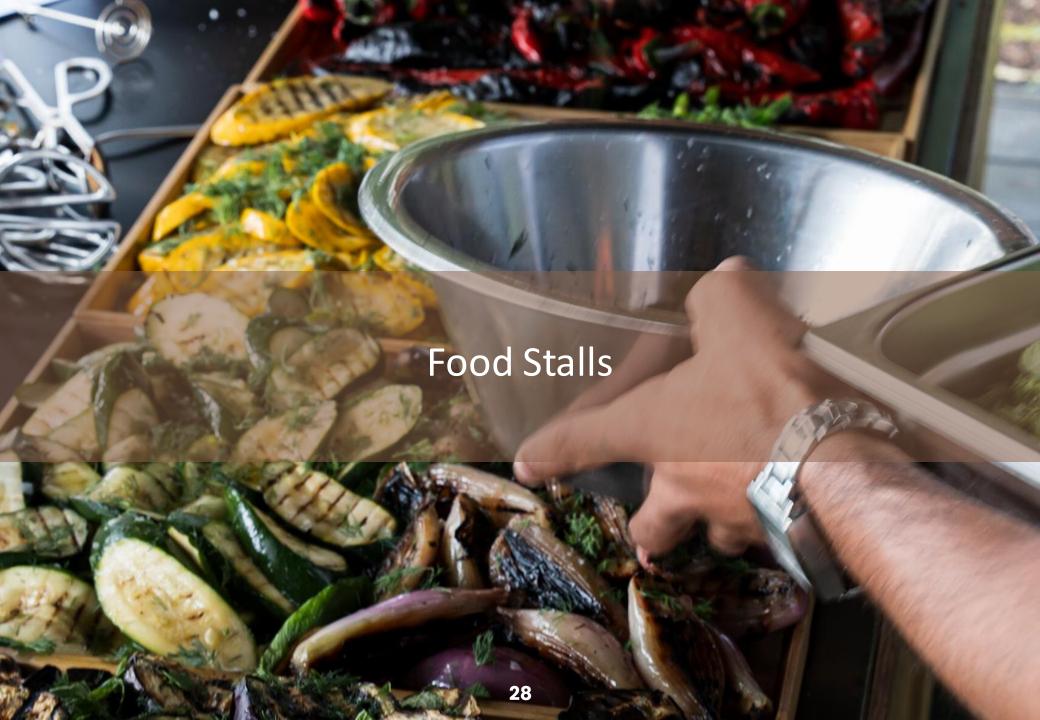
Chocolate crémeux, poached cherries, vanilla cream, oat crumble (VG)

Spiced carrot cake, cinnamon cream, candied seeds, carrot skin compote (VG)

Whipped cheesecake, crumble, seasonal berries, red veined sorrel (V)

Apple streusel cake, vanilla bean ice cream (V)

Damson trifle, sesame brittle (V)



### **Food stalls**

100

#### FOOD STALLS

Market food stalls offer a creative addition to larger canapé or bowl food receptions. They 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. Our head chef, Sandeep, has developed these themed menus & food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stalls can also be a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre & occasion. We will also circulate the food options around the room, ensuring that all your guests experience what each food stall is offering.

#### Minimum numbers of 50 apply

Please choose 2 food stalls £60

Party package (2 stalls & 3 bowls) £75

Add a food stall to another menu £25.50

#### **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, Peter's Yard biscuits

Ginger Pig sausage rolls

H. Forman &. Son smoked salmon scotch eggs

Paul Rhodes breads from Greenwich, celery sticks, vine tomatoes, grapes, baby cucumbers & heritage carrots from New Covent Garden Market (V)

#### Gyros & souvlaki

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

Chargrilled halloumi, mint, parsley & fennel salsa (V)

Slow cooked pork belly, oregano, garlic & smoked paprika

Chicken souvlaki, cucumber & feta salad

Soft pittas, toasted wraps, tzatziki, smoked chilli sauce, pickled red cabbage, shredded iceberg, charred lemon, red pepper hummus (V)

V – Vegetarian, VG – Vegan

### **Food stalls**

#### Indian street food

Combination of popular street food around India which is based on vegan & vegetarian based ideas

Vada paav – Popular Bombay street food Spiced potato burger served with tamarind & mint chutney, batter scraps (VG)

Dhokla – Most loved Gujrati street food Chickpea sponge tempered with mustard & cumin seeds, served with sweet & sour chutney (VG)

Samosa chaat – Mixed vegetable samosa Served with coconut & date yoghurt, coriander chutney & fresh tomato & onion salad (V)

All served with chickpea & puffed rice salad, sweet & sour chutney, assorted papadums (VG)

#### Salmon carvery (supplement £5)

Chef carved selection of cured & smoked salmon, served with blinis, crème fraîche & lemon:

Traditional gravlax beetroot cure

Citrus & anise cure

London smoked

Hot smoked

#### Cheese counter (supplement £3.00)

Selection of the finest British cheeses from Paxton & Whitfield, London's oldest cheese shop

Somerset cave aged cheddar

Berkswell

Baron Bigod

Colston Bishop Stilton

Golden Cross goat's cheese

House chutney, whipped quince pastes, grapes & a selection of finest cheese biscuits

#### Interactive dessert stall

Choose a base dessert then let our pastry chef customise it with your choice of toppings

#### Base:

Vanilla bean panna cotta

Citrus posset

Tonka bean set buttermilk

Autumnal trifle

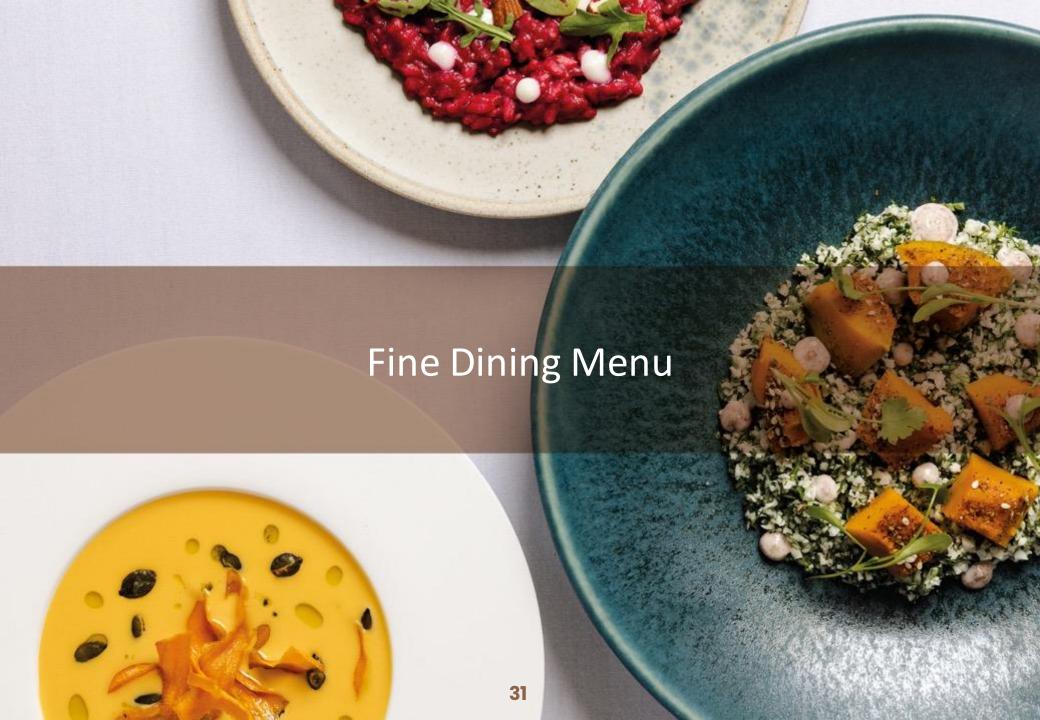
#### Toppings:

Raspberry coulis, blackberry jelly, vanilla Chantilly, strawberry mousse, butterscotch

Freeze dried red fruits, popping candy, meringue pieces, fresh berries, sponge & honeycomb

V - Vegetarian, VG - Vegan

For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Planner.



# Fine dining

#### MENUS

All fine dining menus include a bread roll for your guests.

Please choose the same starter, main course & dessert for all your guests & inform us of any dietaries so that we can create any additional dishes as needed.

If you wish to offer your guests a choice of dishes there is a supplement for this, & choices must be made at least 2 weeks in advance of event.

Please speak with your planner for more details.

All our fine dining menus include coffee or tea served at the table with petit fours. However, if your guests are moving to another room for entertainment, why not have a coffee station instead & remove £2.75 per person

#### FINE DINING MENU

Minimum numbers of 40 apply

#### 2 course £55

Choose between starter or a dessert

#### 3 course £60

Starter, main & dessert

#### SET MENU

Minimum numbers of 30 apply

#### 2 course £47

Choose between a starter or a dessert

#### 3 course £55

Starter, main & dessert

#### RECEPTION CANAPÉS

#### £15

4 chef's choice canapes on arrival

#### CHEESE BOARD

#### £7.20

Cheese board placed in the middle of your table at end of the meal

V - Vegetarian, VG - Vegan

# Fine dining menu

#### STARTER

- Jerusalem artichoke & mushroom croquette, Sicilian salad with grilled chicory, parsley oil (VG)
- Brown butter roasted cauliflower & textures, Baron Bigod, watercress & mustard crumb (V)
- Charred Cornish mackerel, burnt baby leek, caramelised Roscoff onion, confit tomato sauce, crispy capers, tarragon
- H. Forman & sons cured stream trout, pickled cucumbers, buttermilk gel, seeded cracker, chive oil
- Seared Blythburgh pork belly, spiced carrot puree, pickled baby vegetables, red veined sorrel
- Tandoori chicken terrine, lime & mango chutney, radish raita, cumin lentil crisp

#### Fine dining package £85 per person (minimum numbers of 40 apply)

2 glasses of prosecco

vegetable crisps

2 complimentary chef's choice canapes (over 120 guests)

3 courses from the fine dining menu

Filtered still & sparkling bottled water

½ bottle of house wine

#### MAIN

- Wild mushroom ravioli, sage & caramelised onion cream, toasted buckwheat, chive oil (VG)
- Squash risotto, baby leeks, spiced root veg crunch, thyme oil (VG)
- Sweet potato & cauliflower wellington, tarka daal, chargrilled tender stem broccoli, coconut chutney (VG)
- Confit Scottish salmon, potted shrimps, roasted fennel, samphire, bisque sauce
- Gressingham duck breast, cauliflower & cranberry croquette,
   spiced carrot puree, braised chard, duck jus
- Chicken ballotine with spinach & mushroom, swede pavé, cherry tomato with chive, dark chicken jus, skin crumb

#### 2 course £55

Choose between a starter or a dessert

#### 3 course £60

Starter, main & dessert

V - Vegetarian, VG - Vegan

# Fine dining menu

#### DESSERT

- Deconstructed heritage carrot cake, cinnamon cream, carrot gel, candied seeds, blackcurrant sorbet (VG)
- Pumpkin meringue pie, poached plum, candied pumpkin, Chantilly cream (VG)
- Chocolate Honey cremeaux, honey tuille, roasted chocolate, raspberry, whipped clotted cream (V)
- Passion fruit & white chocolate panna cotta, ginger meringues, caramelized white chocolate, mascarpone cream, spiced tuille
- Apple streusel cake, vanilla poached pear, dulce de leche ice cream, apple crisp (V)
- Raspberry marble cheesecake, oat crumble, mix berry sorbet, meringue (V)



V - Vegetarian, VG - Vegan

### Set menu

#### 2 course £47

Choose between a starter or a dessert

#### 3 course £55

Starter, main & dessert

#### OCTOBER - DECEMBER

#### STARTER

Heritage Beets, watercress dressing, crumbled 'feta', olives, caramelised buckwheat (VG)

#### MAIN

Cornfed chicken, roasted garlic mash, braised shallot, heritage carrot, thyme jus

Spiced roasted aubergine, charred tender stem broccoli, puy lentil stew, garlic cream, vadouvan granola (VG)

#### DESSERT

Coconut & dark chocolate mousse, glazed banana, toasted coconut, pineapple gel, coconut sorbet (VG)

#### JANUARY - MARCH

#### STARTER

Pumpkin salad, cauliflower tabbouleh, sumac, yoghurt, zaatar spiced artichoke crisps (VG)

#### MAIN

Sea Bass, crushed new season potatoes, seaweed tempura, fish velouté

Harissa sweet potato & chickpea wellington, sautéed winter greens, celeriac mash, onion glaze (VG)

#### DESSERT

Winter berry Eton mess, blood orange curd, blackberry sorbet, berry tuille (VG)

## Set menu dining package £80 per person (minimum numbers of 30 apply)

2 glasses of prosecco Black pepper crisps

3 courses from the set menu Filtered still & sparkling bottled water ½ bottle of house wine

V - Vegetarian, VG - Vegan

For those with special dietary requirements or allergies who wish to know about the food & drink ingredients used, please ask the Event Planner.

All prices are per person & exclude VAT

Please note that our menu offerings are subject to seasonal availability & may change.

# **Allergens**

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 make an informed decision as to whether or not the food is suitable for you.



If you have any concerns

PEANUTS

please speak to a member of staff



# **Thank You**

Johnathon & Kathryn BMA House

COMPANY OF COOKS