COMPANY OF COOKS

BMA HOUSE
EVENT MENUS October 2023-March 2024
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.
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.
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
20. Ridgeview Wine

BMA House

https://www.companyofcooks.com/community
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)

**SANDWICH PACKAGE**

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

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.
Packages

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

**F I N E  D I N I N G  P A C K A G E**

£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

**P O S T  E V E N T  C A N A P E  P A C K A G E**

£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

**S E T  M E N U  D I N I N G  P A C K A G E**

£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

**C A N A P E  P A C K A G E**

£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

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## 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
- 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
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

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

**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

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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

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Lunch
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

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Lunch

HEALTH & WELLBEING LUNCH

£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)

SALAD BOWLS

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)

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

Monday & Sunday
London Larder

Tuesday & Saturday
"Future 50" Salad

Wednesday
Mexican Lunch

Thursday
Middle Eastern

Friday
Spanish Tapas

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

See pages 20–21 for more details

£29.50

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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)

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

**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)

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All prices are per person & exclude VAT
Please note that our menu offerings are subject to seasonal availability & may change.

Have the daily special on a different day for an extra £1.60
Looking to have this in the evening? Add an extra £5
**Hot Fork Buffet**

**£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, chili, 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)
- Fattoosh 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)

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Evening Reception
Evening reception

**Nibbles**

Select 4 for £8

- Cornish sea salt popcorn (VG)
- Mix root vegetable crisps (VG)
- Montgomery cheddar straws (V)
- Wasabi peas (VG)
- Mini pretzels (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.

<table>
<thead>
<tr>
<th>Your choice</th>
<th>Chef’s choice</th>
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<tbody>
<tr>
<td>Four canapés</td>
<td>£16.20</td>
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<tr>
<td>Six canapés</td>
<td>£24.25</td>
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<tr>
<td>Eight choice canapés</td>
<td>£32.20</td>
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<tr>
<td>Additional canapés</td>
<td>£3.85</td>
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**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

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Canapé reception

**VEGETARIAN & 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) |

**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 |

**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 |

**SWEET**

| Whipped cheesecake, cracker crumble, blackberry, macerated blackberries (V) |
| Lemon tart, torched meringue (V) |
| Dark chocolate mousse, honeycomb, raspberries (VG) |
| ‘Jaffa cakes’ (V) |

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<thead>
<tr>
<th>Select</th>
<th>Chef’s choice 4 £15</th>
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<tr>
<td>4 for £16.20</td>
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<td>8 for £32.20</td>
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<tr>
<td>Additional canapé £3.85</td>
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Bowl Food
Bowl food

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 crèmeux, 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)

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Food stalls

**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 of our most popular!

Chargrilled halloumi, mint, parsley & fennel salsa (V)
Slow cooked pork belly, oregano, garlic & smoked paprika
Chicken souvlaki, cucumber & feta salad
Soft pitas, toasted wraps, tzatziki, smoked chilli sauce, pickled red cabbage, shredded iceberg, charred lemon, red pepper hummus (V)

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.
**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

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Fine Dining Menu
Fine dining

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 dietary 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

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## 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

### 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

### 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

### Options
- **2 course £55**
  - Choose between a starter or a dessert
- **3 course £60**
  - Starter, main & dessert

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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)

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Set menu

**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)

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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

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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 please speak to a member of staff
Thank You
Johnathon & Kathryn
BMA House