



BMA HOUSE
LONDON

Christmas menu

Sustainable seated dinner menu 2023



BMA HOUSE
LONDON

Christmas menu

Sustainable Christmas set menu package includes your choice of a starter & main for all & will be served with a decadent dessert station:

Dietaries will be catered to separately.

Starters

Roasted heritage beetroot, 'feta', pickled shallot, beetroot crisp, charred oranges, watercress (vg)
OR

Jerusalem artichoke & cranberry croquette, pickled wild mushroom, cep pureé, truffled artichoke crisps, chive oil (vg)

Mains

Spiced butternut squash & mushroom wellington, cannelloni bean pureé, tender stem broccoli, rosemary & sage cream (vg)
OR

Roast turkey breast, sage stuffing, honey-roast carrots, fondant potatoes, parsnip pureé, brussels sprouts, red wine jus
OR

Pan fried sea bass, buttered potatoes, samphire, spinach, prosecco & seafood sauce

Desserts

A selection of five seasonal mini desserts on a decadent dessert station

Want to spice up the end of your meal with a live pudding table?

- A live pudding table completed in front of guests using a different array of small bite size desserts, coulis & dehydrated fruits all finished with a theatrical volcano of dry ice smoke.
- Add a supplement charge of £5.50 per person.



BMA HOUSE
LONDON

Hospitality with heritage

BMA House
Tavistock Square
London, WC1H 9JP

T: 020 7874 7020
E: events@bma.org.uk
[bmahouse.org.uk](https://www.bmahouse.org.uk)

[X](https://twitter.com/bmahousevenue) @bmahousevenue
[f](https://www.facebook.com/bmahouse) /bmahouse
[in](https://www.linkedin.com/company/bma-house) /company/bma-house