



Starters

- Roasted heritage beetroot, 'feta', pickled shallot, beetroot crisp, charred oranges, watercress (vg)
- Jerusalem artichoke & cranberry croquette, pickled wild mushroom, cep pureé, truffled artichoke crisps, chive oil (vg)
- H Forman's & Sons gin cured salmon, fermented apples, buttermilk gel, roasted buckwheat, dill oil
- Pressed chicken and mustard terrine, plum chutney, kohlrabi, rye crumb

Mains

- Spiced butternut squash & mushroom wellington, cannelloni bean pureé, tender stem broccoli, rosemary & sage cream (vg)
- Wild Mushroom risotto, parsley & lemon puree, roasted pumpkin seeds, parmesan crisp (v)
- Roast turkey breast, sage stuffing, honey-roast carrots, fondant potatoes, parsnip pureé, brussels sprouts, red wine jus
- Pan fried sea bass, buttered potatoes, samphire, spinach, prosecco & seafood sauce

Desserts

- $\\ Purple carrot cake, cardamom \\ cream \\ cheese, candied \\ pumpkin \\ seeds, \\ coconut \\ ice \\ cream \\ (vg)$
- Spiced pannacotta, mulled poached pears, vanilla ice cream, oats crumble (vg)
- Classic Christmas pudding, rum soaked prunes, mascarpone ice cream, mixed seed brittle
- Dark chocolate delice, salted caramel ice cream, candied orange, blackberry tuille

Why not enhance your dinner?

- Arrival nibbles @ £7.50 +VAT per person
- Pre dinner canapés x 4 @ £15 +VAT
- Corkage for reception and dinner **POA** +VAT



Hospitality with heritage

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