



COMPANY OF COOKS

Spring / Summer 2024

BMA House

EVENT MENUS APRIL TO SEPTEMBER 2024

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(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 Coordinator.

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



BMA HOUSE
LONDON

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
Venues Manager – BMA House



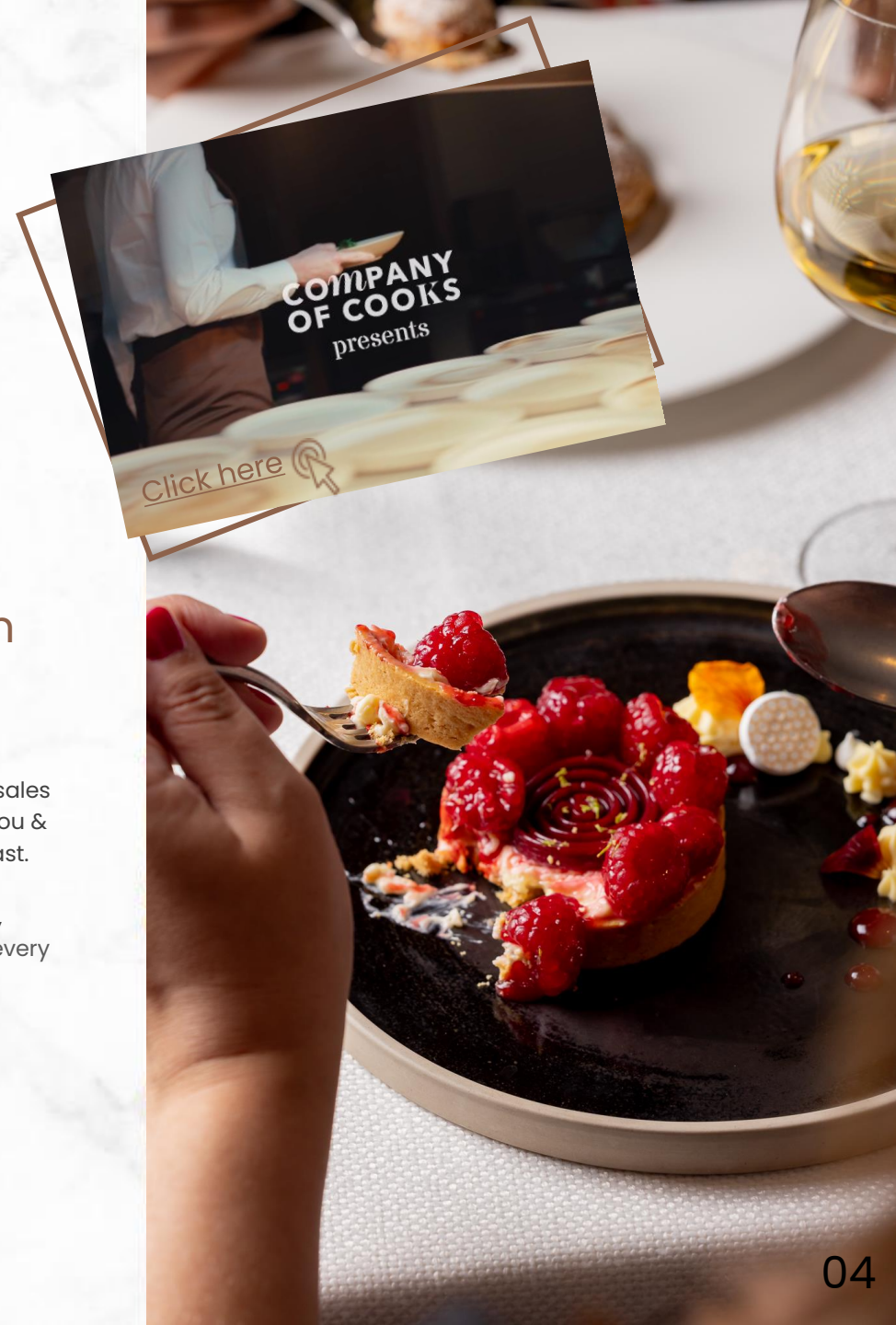
We're more than just a company of cooks

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.

See more of what we do by visiting www.companyofcooks.com or simply click to watch the video above.





Our commitments to people, place & planet

What we do...

Our focus as a business is bringing handcrafted food & drink to the table each & every day, while simultaneously supporting the communities we work with. Employment opportunities for local people, sourcing from our hand-picked larder of artisan suppliers, & an absolute focus on minimizing the impact of our operations on the planet are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to exclusively offer 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 providing 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.

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. Smith & Brock
 19. Wild Harvest
 20. Ridgeview Wine
- ★ BMA House



 <https://www.companyofcooks.com/community>



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.



Watch our Community video to learn more about our Community blend & our partnership with Union & Well Grounded.



UNION
HAND-ROASTED
COFFEE





Delegate packages

Packages

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

HOT FORK BUFFET PACKAGE

£62 per person

Suitable for minimum numbers of 20 guests.

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 21) served with filtered still & sparkling water & a hydration station

Mid-afternoon break

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

LONDON LARDER PACKAGE

£48 per person

Suitable for minimum numbers of 20 guests.

On arrival

Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

Mid-morning break

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

Lunch

Mini London Larder Buffet (see page 19) served with filtered still & sparkling water, & 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

SANDWICH PACKAGE

£29.50 per person

Suitable for minimum numbers of 20 guests.

On arrival

Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

Mid-morning break

Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

Lunch

Chef's sandwich lunch (see page 17)

Mid-afternoon break

Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

Upgrade to a selection of mini cake bites for an additional **£2.00** per person per break

(V) – Vegetarian, (VG) – Vegan

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Packages

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

FINE DINING PACKAGE

£89.50 per person

Suitable for minimum numbers of 40
guests.

On arrival

2 glasses of prosecco
Vegetable crisps
2 Complimentary chefs choice canapes for
dinners over 120

Dining

3 courses from the fine dining menu (see
pages 33-35)
Filtered water
½ bottle of house wine per person

SET MENU DINING PACKAGE

£84.00 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 32)
Filtered water
½ bottle of house wine per person

CANAPES PACKAGE

£40.50 per person

Suitable for minimum numbers of 50 guests.

6 chefs choice canapes & 2 glasses of;

Pick one of the following: Prosecco, Pimm's or
Aperol Spritz

Or upgrade to the English Bloomsbury
sparkling wine **£10.00 per person**

non-alcoholic options will always be available

Ask about our shorter Post Event Canape
Package

Ideal for clients who have hosted an event
during the day & wish to finish with a short
reception (max 2 hours)

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Tea, Coffee & Refreshments

Our teas include a selection of classic, fruit, herbal & organic teas. Our coffee comes freshly brewed with our own hand-roasted Community blend, sourced by Union, benefitting Well Grounded as they transform lives through coffee.

Per serving:

Tea, coffee & biscuits	£4.50
Tea coffee & cake	£7.65
Soft drinks (330ml can)	£2.40
Hydration Station - 1 break (minimum 10 servings)	£1.30
Hydration Station - All day (minimum 20 servings)	£3.15

Per unit:

Still & sparkling mineral water (750ml)	£3.30
Orange, apple, cranberry or pineapple juice (1 litre)	£7.35
Freshly squeezed orange or Pressed apple juice (1 litre)	£12.00
BMA Iced Tea (1 litre)	£7.00
BMA Lemonade (1 litre)	£10.50
Sparkling Elderflower (4 litre)	£12.60

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.

UNION
HAND-ROASTED
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

£6.70

A selection of freshly baked pastries (V):

Pain au chocolate | Pain aux raisin | Cinnamon bun |
Plain croissant | Chocolate muffin | Blueberry muffin

PLANT BREAKFAST

£23.10

Coconut yoghurt, raspberry, hibiscus & chai granola (VG)

'No avocado' on toast, a tasty smash of edamame, broad beans, peas with
lemon, mint, chilli & savoury seed granola (VG)

Roasted portobello mushroom & courgettes on toast with plant-based feta
(VG)

Compressed fruits with lime & mint (VG)

Green goddess wake-up juice (VG)

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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.

BREAKFAST BAPS

A selection of soft white, wholemeal, seeded baps.

Select 2 for £8.95, or select 3 for £11.50

Portobello mushroom, spinach, tomato & mushroom ketchup (VG)

Free range egg, muffin, sriracha (V)

Dry cured bacon bap, HP sauce

London sausage bap, HP sauce

Cobble Lane pancetta, free range egg, muffin

LOW CARBON BREAKFAST

£18.90

Green goddess wake up juice (V)

'No avocado' on toast (VG)

Low carbon mushrooms on toast, watercress pesto (V)

Teff grain crêpes, crème fraiche, raspberries, London honey (V)

Compressed fruits with lime & mint (VG)

Seasonal fruit & vegetable juice of the day (VG)

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

[Future 50 Foods](#)



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

Select 2 for £15.75, or select 3 for £18.00

- Coconut yoghurt, raspberry, hibiscus, & chai granola (VG)
- Greek yoghurt, seasonal fruit, chai granola, bee pollen (V)
- Seasonal fruits with lime & mint (VG)
- Sweetcorn pancakes, smashed 'no avocado', tomato jam (V)
- Shakshuka (V)
- Full English breakfast (**£3 supplement**)

À LA CARTE -

Minimum of 10 per item

- Coconut & Bircher oats, seasonal fruits (VG) **£7.45**
- Smashed 'no avocado' on sourdough toast, savoury seed granola (VG) **£7.00**
- Ricotta pancakes, blueberry compote (V) **£7.45**
- Seasonal fruits with lime & mint (V) **£4.50**
- London cured smoked salmon free range eggs royale **£8.60**
- Full English breakfast **£18.50**

JUICES

- Exotic juice (VG) **£3.50 per glass**
- Green Goddess Wake Up Juice (VG) **£3.50 per glass**

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A top-down view of three bowls of vibrant orange soup, likely pumpkin or carrot-based, served in dark, textured ceramic bowls. Each bowl is garnished with fresh ingredients: sliced cherry tomatoes, cucumber, basil leaves, and small green microgreens. The bowls are arranged on a white marble surface with grey veining. A semi-transparent dark green horizontal band is overlaid across the middle of the image, containing the word "Lunch" in white serif font.

Lunch

Lunch

CHEFS SANDWICH WORKING LUNCH

£21.20

Minimum number of 6 apply

A selection of freshly prepared sandwiches (samples below) with fruits, snacks, crudites & dips, Chef's pastry of the day

Falafel & sweet potato wrap (VG)

Mature Cheddar ploughman's (V)

Free range egg mayonnaise, watercress (V)

Smoked salmon & cream cheese

Chicken & sweetcorn mayonnaise

Seasonal fruit selection (VG)

Crisps (VG)

Raw vegetables with romesco, hummus & cucumber yoghurt (V)

Pastry Chef's sweet treat of the day

SANDWICH LUNCH ADDONS

Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes **£8.75**

Selection of cured meats from Cobble Lane, pickles **£10.50**

Seasonal 'future 50' salad (V) **£3.50**

House brownie (V) **£1.75**

Summer berry tart (V) **£1.80**

Scones with jam & clotted cream (V) **£1.80**

Don't forget to give your guests something to drink at lunch

See page 11

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Lunch

'LOW GI' LUNCH

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

£18.50

Nashi pear, pineapple & mint salad (VG)

Vietnamese chicken salad

Chicken broth

Spiced popcorn

Watercress, cucumber & mint juice (VG)

FUTURE 50 SALAD LUNCH

A selection of healthy vibrant seasonal salads containing Ingredients from the ['Future 50'](#) list, a list compiled by the World Wildlife Fund & Knorr foods for their high nutritional density & low carbon impact

£29.50

Roasted sweet potato, edamame, grilled peppers, toasted seeds (VG)

Shaved fennel, orange, dill, pomegranate, dukkha (VG)

Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs (VG)

Spelt & Khorasan tabbouleh with

tomatoes, pomegranate, chickpea (VG)

Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds (V)

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Lunch

L O N D O N L A R D E R B U F F E T

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.

A Mini version is available without the starred * items

£36.75 / Mini £29.50 - minimum numbers of 20

Honey roast ham, rocket, Lincolnshire Poacher cheese, pickled mushroom

Hampshire Chalk Steam trout rillette, crème fraîche, pumpernickel

Salad of mixed leaves, house dressing (VG)

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

*Finest British charcuterie from Cobble Lane

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

Antipasti selection from Belazu of Greenford (V)

Artisan breads from Paul Rhodes bakery of Greenwich

A selection of sweet treats

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Lunch

C O L D F O R K B U F F E T

£31.00

Select 3 proteins, 2 salad, 1 dessert

Minimum numbers of 20 apply

B U F F E T P R O T E I N S

Company of Cook's organic pork sausage roll,
Lincolnshire Poacher cheese & caramelised
onion (V)

Cobble Lane nduja Scotch egg

Chalk stream trout rillette, horseradish

London cured salmon, apple, fennel,
watercress

Waste Knot rescue vegetable tart, seasonal
leaves house dressing (V)

Beetroot falafel, fig leaf hummus, house pickles,
seeded bun (VG)

Seasonal vegetable crudites with green
goddess dip (VG)

S A L A D B U F F E T O P T I O N S

Roasted beetroot, pickled onions,
yoghurt (VG)

Fennel, orange & watercress (VG)

Freekeh pilaf, coriander, mint, spring
onion & preserved lemon (VG)

Charred broccoli, quinoa, radish &
herbs (VG)

Green beans, heirloom tomatoes, red
onion, basil (VG)

D E S S E R T B U F F E T O P T I O N S

Lemon curd & blueberry cheesecake (V)

Gooseberry fool, cardamom shortbread (V)

Dark chocolate mousse, strawberry (VG)

Cherry, pumpkin seeds & white chocolate pavlova
(V)

Seasonal fruit platter (VG)

British cheese plate (V) **(supplement £4.50)**

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Hot Fork Buffet

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

£36.75

Minimum numbers of 20 apply

MONDAY & SUNDAY

Goan bean curry, okra, basmati rice, coriander (VG)

Sri Lankan aubergine & chickpea curry, crispy onions, cumin rice, curry leaves (VG)

Radish, tomato & cucumber salad, mint, chilli & lemon dressing (VG)

Seasonal mix leaves, spring onion, green pea salad (VG)

Coconut & lime pannacotta, raspberries, cardamom shortbread (VG)

ADDONS

British cheese plate by Paxton & Whitfield, chutney & oat crackers **£8.75**

Seasonal sliced fruit platter (VG) **£4.50**

TUESDAY & SATURDAY

Truffled chicken, leek & whole grain mustard pie

Roasted cauliflower, cauliflower purée, saffron polenta, tomato salsa (VG)

Fennel, orange & watercress (VG)

Pickled beetroot, plums, rocket & ancient grains (VG)

Dark chocolate & raspberry brownie, whipped vanilla cream cheese, cocoa nib (VG)

WEDNESDAY

Free range roast chicken, courgettes, romesco, watercress

Gnocchi, sprouting broccoli, summer squash, crispy sage (VG)

Green beans, heirloom tomatoes, red onion, basil (VG)

Lemon & tarragon potato salad (VG)

Strawberry & pomegranate Eton mess (VG)

THURSDAY

Grilled chicken, London 'Cobble Lane' chorizo, new potato, cherry tomato, green olives

Sweet potato curry, sticky coconut rice, coriander (VG)

Charred broccoli, quinoa, radish & herbs (VG)

Butter bean, cucumber, peach salad, mustard & fig oil dressing (VG)

Carrot & orange cake, vanilla cream cheese, candied pumpkin seeds (VG)

FRIDAY

Seared seabream with white bean & tomato, braised fennel, green herb relish

Puy lentil & aubergine moussaka, chilli & lemon crumb (VG)

Jewelled cous cous salad, 'feta', pomegranate & olives (VG)

Baby gem lettuce, radish & avocado salad, carrot top pesto (VG)

Lemon posset, summer berries, lavender shortbread (V)

See **page 9** for the full day 'Hot fork buffet package' for **£62 per person**

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Afternoon tea

Traditional British Afternoon Tea

Minimum numbers of 20 apply

A delicious platter of sandwiches, scones & cakes.

Free range egg & mayonnaise finger sandwich (V)

Smoked salmon finger sandwich

Cucumber, mint, cream cheese finger sandwich (V)

Summer berry tart (V)

Chocolate éclair (V)

Exotic fruit cheesecake (V)

Sultana scones (V)

Strawberry jam (V)

Clotted cream (V)

Vegan & gluten free options available upon request

Package 1 £30.00
With a glass of House Prosecco

Package 2 £35.00
With a glass of Ridgeview

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The image shows three round canapés arranged on a dark, textured tray. Each canapé is topped with a slice of cucumber, several blueberries, and a few small, light purple flowers. The canapés are set against a white background. A dark green horizontal band is overlaid on the image, containing the text "Canapé Reception" in a white serif font.

Canapé Reception

Receptions

Nibbles

Select 4 for £8.40

Cornish sea salt popcorn

Sea salt crisps

Montgomery Cheddar straws (V)

Stuffed Gordal olives with oregano (VG)

Belazu chilli mixed olives (VG)

Banana chips (VG)

Basil picos (VG)

Iced raw seasonal vegetables, green goddess dip (VG)

"A little more conversation" £14.70 (VG)

One glass of wine or beer per person from our bar

Cornish sea salted popcorn / Vegetable crisps / Belazu chilli mixed olives

"Pause for thought" £24.15

Two glasses of wine or beer per person from our bar

Vegetable crisps (VG) / Belazu chilli mixed olives (VG) / Mini vegetable spring rolls with sweet chilli (V) / Chicken skewers

Canapés

Minimum numbers of 20 apply

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	£17.00	£15.75
Six canapés	£25.50	
Eight canapés	£33.85	£29.40
Additional canapé	£4.05	

Canape package £40.50

6 Chef's choice canapes & 2 glasses per person

Pick one of the following: Prosecco, Pimm's or Aperol Spritz

Or upgrade to the English Bloomsbury sparkling wine **£10.00**

non-alcoholic options will always be available

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Canapé reception

PLANT BASED & VEGETARIAN

Sweet potato falafel, corn & radish tabbouleh, sundried tomato (VG)
Mung bean sprout papdi chaat, tamarind chutney, cane sugar yoghurt (VG)
Gochujang pulled jackfruit cup, pink shallot, coriander (VG)
Tomato & cucumber bruschetta, balsamic pearls (VG)
Pea & broad bean tart, wasabi & borage (V)
Courgette, saffron yoghurt, pomegranate, zaatar (V)

FISH

South coast crab, avocado, tarragon
Smoked trout mousse, rye bread, dill
Scallop ceviche, cucumber dressing, coriander
Crayfish, cocktail sauce, smoked paprika

MEAT

Chicken liver parfait vol au vent, redcurrants
Free range piri piri pork, lemon aioli, baby onions
Hoisin duck, pickled cucumber, tortilla, spring onion
Cobble lane nduja & goat's cheese arancini, piquillo pepper aioli

SWEET

Mango & exotic fruit pannacotta (VG)
Blueberry lavender meringues (V)
Lemon meringue tartlet (V)
Tonka bean & strawberry with white chocolate (V)

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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Bowl Food



Bowl Food

B o w l F o o d

Minimum numbers of 20 apply

See the next page for bowl food options. A great way to give your guests something a little more substantial than canapés but still allows for great social interaction

	Your choice	Chef's choice
Four Bowls	£32.05	£29.95
Five Bowls	£38.35	£34.65
Six Bowls	£45.15	
Additional Bowl	£8.35	

B o w l F o o d P a c k a g e s

Minimum numbers of 20 apply

Range of packages to choose from

	Your choice	Chefs choice
3 Bowls with 2 glasses of prosecco	£38.75	£37.20
3 Bowls & 4 drinks	£45.05	£43.50
3 Bowls, 4 Canapes, 4 drinks	£52.50	
3 Bowls, 4 Canapes	£37.35	
3 Bowls, 2 Food Stalls	£78.75	

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Bowl Food

PLANT BASED & VEGETARIAN

Heritage tomato, salmorejo dressing, basil (VG)

Wild mushroom croquette, mushroom ketchup (VG)

Spring vegetable & herb risotto, coconut vegan cheese (VG)

Asparagus, Burford brown egg, pickled shimeji (V)

FISH

Charred Chalk Stream trout, crushed Jersey Royals, fennel

Dorset crab, bisque sauce, crushed peas

Hake, summer beans, salsa verde

Torched mackerel, kohlrabi slaw, green apple, dill

MEAT

Cobble Lane coppa, melon, balsamic pearls

Cornfed roast chicken, summer beans, buttery mash, rosemary sauce

Miso pork cheeks, dressed leeks, green apple

Confit chicken gnocchi, gremolata

DESSERT

Strawberry Eton mess, lavender meringue (VG)

Chocolate brownie, diplomat cream (V)

Buttermilk panna cotta, mango, strawberries (V)

Whipped London ricotta cheesecake, cookie crumble (V)

(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 Coordinator.

All prices are per person & exclude VAT

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





Fine Dining & Set Menu

Fine dining

M E N U S

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 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 & **save £2.85** per person

See **page 10** for our **Dining packages**

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F I N E D I N I N G M E N U

Minimum numbers of 40 apply

2 course £57.75

Choose between starter or a dessert

3 course £63.00

S E T M E N U

Minimum numbers of 30 apply

2 course £49.35

Choose between starter or a dessert

3 course £57.75

R E C E P T I O N C A N A P É S

£15.75

4 chefs choice canapés on arrival

C H E E S E B O A R D

£75 (per table)

Cheese board placed in middle of table at end of meal

Set menu

A P R I L - J U N E

S T A R T E R

English asparagus, rapeseed mayonnaise, spring truffle, sourdough crisp (VG)

M A I N S

Free range chicken, wild garlic emulsion, new season carrots, truffle mash, thyme jus

Madras spiced edamame bean-stuffed portobello mushroom, curried vermicelli, beetroot ketchup, crispy chard, coconut & turmeric sauce (VG)

D E S S E R T

Coconut & lime pannacotta, macerated pineapple, sesame sponge, coconut brittle, passion fruit sorbet (VG)

J U L Y - S E P T E M B E R

S T A R T E R

Heritage tomato, 'feta', compressed watermelon, olive crumb, basil sponge (VG)

M A I N S

Grilled breast of chicken, lemon & basil arancini, wilted spinach, baby leeks & heritage tomato dressing

Pumpkin tortellini, sprouting broccoli, pumpkin velouté, crispy sage (VG)

D E S S E R T

Strawberry bavarois, dark chocolate sponge, strawberry compote, lavender tuile, orange sorbet (VG)

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Fine Dining Menu

Select 1 starter, 1 main, 1 dessert

STARTERS

Spiced aubergine salad, roast tomato, minted coconut yoghurt (VG)

Burrata, broad bean pesto, seared squash, confit green tomato, preserved lemon (V)

London cured salmon, horseradish, fennel pollen, keta

Cornish mackerel, heirloom tomatoes, basil, citrus

Dorset crab, apple, cucumber, lemon verbena, herb mayonnaise

Smoked ham hock, pineapple jam, quail's egg, watercress purée, pickled shallot

Free range chicken, pumpkin seeds, orange blossom, radish.

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Fine Dining Menu

Select 1 starter, 1 main, 1 dessert

M A I N

Roasted cauliflower, cauliflower purée, red pepper, polenta (VG)

Courgette risotto, stuffed flower, basil, ricotta, mix seed crumble (V)

Chalk stream trout, crushed new potato, bonito butter, broccoli & kaffir lime

Pan fried duck breast, wild garlic, peas, broad beans, caper, grilled apricot, thyme jus

Cornish red chicken, artichoke purée, garden vegetables, seasonal mushrooms, potato terrine

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Fine Dining Menu

Select 1 starter, 1 main, 1 dessert

DESSERT

Matcha & lime tart, raspberries, coconut ice cream (VG)

Vegan chocolate mousse, sour cherries, lavender crumble, rhubarb sorbet (VG)

Chocolate honey crèmeaux, honey tuile, roasted chocolate, clotted cream ice cream (V)

Passion fruit panna cotta, ginger meringue, caramelised white chocolate, mango ice cream (V)

Raspberry tart, vanilla cream, lemon sorbet (V)

Whipped London ricotta cheesecake, English strawberries, black pepper tuiles, muscovado meringues.

Yuzu custard tart with sesame seed crumb, yoghurt sorbet, poached apricots & black sesame brittle

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Food Stations

house salmon

Food stations

FOOD STATIONS

Minimum numbers of 50 apply

Market food stations 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 has developed these themed menus & food stations from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Our food stations 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 station is offering.

PACKAGES

Choose 2 food stations	£63.00 per person
Party package (2 station & 3 bowls)	£78.75 per person
Add a food stall to a canape or bowl food event	£26.80 per person

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Food stations

H. Forman & Son smoked & cured salmon carvery

A selection of finest cured & smoked salmon from H Forman & Son East London smokery, served with blinis, crème fraîche & lemon

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked

Double hot smoked salmon

Arancini food station

Selection of hot & crispy rice balls inspired by Sicily, served with seasonal salad

Wild mushroom & truffle, mushroom ketchup (VG)

Butternut squash & sage, sage puree (V)

Sundried tomato & basil arancini, nut free pesto (V)

Lemon & Parmesan arancini, chive crème fraîche (V)

Indian street food

Combination of popular street food around India which is based on vegan & vegetarian ideas. All served with Chickpea & puffed rice salad, sweet & sour chutney, assorted poppadum.

Vada paav – Popular Bombay Street food

Spiced potato burger served with tamarind & mint chutney, batter scraps (V)

Dhokla – Most loved Gujrati Street food,

Chickpea sponge tempered with mustard & cumin seeds, served with sweet & sour chutney (VG)

Samosa chaat

Mix vegetable samosa, served with coconut & date yoghurt, coriander chutney & fresh tomato & onion salad (V)/(VG)



Food Stations

Cobble Lane cured meats

A selection of the finest Charcuterie made in London from Cobble Lane of Islington, served with house pickles & sourdough breads

Fennel salami

Capocollo

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

Paxton & Whitfield cheese

A selection of the finest British cheeses from London's Oldest Cheese shop, served with chutneys & cheese biscuits

Oglesfield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney



Dessert food station

Eton mess dessert station

Let our pastry chef customise your Eton Mess. Choose from a variety of meringues, curds, vanilla or chocolate cream, fresh fruits, finishing with coulis & crispies

Meringue - vanilla, lemon, raspberry

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Fresh berries – raspberries, strawberries, blackberries, blueberries

Coulis & crispies - raspberries, mango, yoghurt, popping candy, cocoa nibs

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BBQ

CHEF'S SET MENU BBQ

Minimum numbers of 50 apply

Set Menu BBQ £42.00

Premium BBQ £55.00

You will have all the listed options. Desserts will be tray served. Please note that if you want to swap with items from the premium menu there may be a charge

Mains

Plant based burger, 'n'duja', grilled onion, chipotle mayonnaise (VG)
Gochujang grilled chicken, edamame bean, pok choy & spring onion slaw, pickled cucumber.

NYC hot dog, sticky cider onion, red cabbage slaw, mustard mayonnaise

Sides

Watermelon & 'feta' salad, balsamic & fig oil dressing, pumpkin seeds(VG)

Summer herb & mix leaf salad, radish, lemon & whole grain mustard dressing (VG)

Grilled asparagus & potato salad, lime & chilli dressing (VG)

Desserts

Coconut & lime pannacotta, macerated mint strawberries (VG)

Dark chocolate & raspberry brownie, vanilla cream (VG)

Selection of ice cream pots (V & VG)

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BBQ

PREMIUM BBQ

Minimum numbers of 50 apply

Set Menu BBQ £42.00

Premium BBQ £55.00

Choose 2 meat, 1 vegetarian/vegan, 3 sides. The dessert station will be included with all the sweet treats listed.

Meat

Achari chicken tikka, garlic naan, kachumber salad, mint & coriander chutney

BBQ pulled pork burger, grilled onion, coleslaw, chipotle mayonnaise.

Grilled jerk chicken, pineapple & mint salsa.

Kimchi hot dog pickled red cabbage, onion, Japanese mayonnaise.

Greek chicken souvlaki, pitta, sumac onion, tzatziki

Vegetarian/vegan

Grilled masala paneer skewers, garlic naan, radish & onion salad, mango chutney (V)

Plant based jumbo sausage hot dog, Mexican salsa, pickled red onion (VG)

Sweet potato falafel burger, grilled onion, harissa houmous, lettuce (VG)

Grilled sourdough bread, basil & lemon marinated heritage tomatoes, crumbled 'feta' (VG)

Sides

Peach panzanella, mozzarella, basil, garlic croutons

Bombay potato salad, lime, coriander, curry leaves (VG)

Summer leaf salad, radish, cucumber, cherry tomato, sherry vinaigrette (VG)

Lime & chilli marinated, grilled corn on cob (VG)

Edamame & seaweed salad, mung bean, tofu croutons (VG)

Desserts

Strawberry Eton mess, elderflower curd, assorted meringue (VG)

Selection of mini-ice cream pots

Dark chocolate panna cotta, orange shortbread

Passion fruit tart, coconut & lime cream cheese

Red velvet cake, whipped cardamon cream cheese (VG)

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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 much 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.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

If you have any concerns
please speak to a member of staff



Thank You

Johnathon Reynolds & Kathryn Winfield
BMA House

**COMPANY
OF COOKS**