COMPANY OF COOKS

Spring / Summer 2024

BMA House

Event menus April to September 2024
(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.
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.
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

Mid-morning break
Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

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

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

**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

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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.
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 423 kcal

PLANT BREAKFAST

£23.10

Coconut yoghurt, raspberry, hibiscus & chai granola (VG) 267 kcal
‘No avocado’ on toast, a tasty smash of edamame, broad beans, peas with lemon, mint, chilli & savoury seed granola (VG) 363 kcal
Roasted portobello mushroom & courgettes on toast with plant-based feta (VG) 413 kcal
Compressed fruits with lime & mint (VG) 80 kcal
Green goddess wake-up juice (VG) 82 kcal

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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 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) 471 kcal
- Free range egg, muffin, sriracha (V) 309 kcal
- Dry cured bacon bap, HP sauce 512 kcal
- London sausage bap, HP sauce  556 kcal
- Cobble Lane pancetta, free range egg, muffin 393 kcal

LOW CARBON BREAKFAST
£18.90

- Green goddess wake up juice (V) 82 kcal
- ‘No avocado’ on toast (VG) 363 kcal
- Low carbon mushrooms on toast, watercress pesto (V) 251 kcal
- Teff grain crêpes, crème fraiche, raspberries, London honey (V) 97 kcal
- Compressed fruits with lime & mint (VG) 80 kcal
- Seasonal fruit & vegetable juice of the day (VG) 80 kcal

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

Future 50 Foods

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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 BOWL SELECTION

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

Coconut yoghurt, raspberry, hibiscus, & chai granola (VG) 267 kcal
Greek yoghurt, seasonal fruit, chai granola, bee pollen (V) 277 kcal
Seasonal fruits with lime & mint (VG) 80 kcal
Sweetcorn pancakes, smashed ‘no avocado’, tomato jam (V) 294 kcal
Shakshuka (V) 349 kcal
Full English breakfast (£3 supplement) 828 kcal

À L A C A R T E -

Minimum of 10 per item

Coconut & Bircher oats, seasonal fruits (VG) 340 kcal £7.45
Smashed ‘no avocado’ on sourdough toast, savoury seed granola (VG) 363 kcal £7.00
Ricotta pancakes, blueberry compote (V) 346 kcal £7.45
Seasonal fruits with lime & mint (V) 80 kcal £4.50
London cured smoked salmon free range eggs royale 675 kcal £8.60
Full English breakfast 828 kcal £18.50

J U I C E S

Exotic juice (VG) 80 kcal £3.50 per glass
Green Goddess Wake Up Juice (VG) 82 kcal £3.50 per glass

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Lunch
Lunch

CHEFS SANDWICH WORKING LUNCH

£21.20
Minimum numbers of 6 apply

A selection of seasonal sandwiches which includes vegan and vegetarian choices as standard. Average 300 kcal
If you require a gluten free option for any guest, please let us know.

Seasonal fruit selection (VG) 38 kcal
Crisps (VG) 84 kcal
Raw vegetables and falafel with romesco, hummus & cucumber yoghurt (V) 374 kcal
Pastry Chef’s sweet treat of the day

SANDWICH LUNCH ADD ONS

Paxton & Whitfield British cheeseboard, Peter’s Yard biscuits, celery, grapes 292 kcal £8.75
Selection of cured meats from Cobble Lane, pickles 149 kcal £10.50
Seasonal ‘future 50’ salad (V) 235 kcal £3.50
House brownie (V) 289 kcal £1.75
Summer berry tart (V) 72 kcal £1.80
Scones with jam & clotted cream (V) 310 kcal £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) 148 kcal
Vietnamese chicken salad 480 kcal
Chicken broth 275 kcal
Spiced popcorn 120 kcal
Watercress, cucumber & mint juice (VG) 42 kcal

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) 215 kcal
Shaved fennel, orange, dill, pomegranate, dukkha (VG) 187 kcal
Charred broccoli, quinoa, hemp seeds, radishes, fresh garden herbs (VG) 215 kcal
Spelt & Khorasan tabbouleh with tomatoes, pomegranate, chickpea (VG) 187 kcal
Grilled courgettes, British halloumi, lentils, rocket, pumpkin seeds (V) 227 kcal

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Lunch

LONDON LARDER BUFFET

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 140 kcal
Hampshire Chalk Steam trout rillette, crème fraîche, pumpernickel 507 kcal
Salad of mixed leaves, house dressing (VG) 217 kcal
Heritage tomato salad, wasabi mascarpone, pickled red onion & green olives (V) 408 kcal
*Finest British charcuterie from Cobble Lane 149 kcal
*Selection of British cheeses from Paxton & Whitfield’s, London’s oldest cheese shop 286 kcal
Antipasti selection from Belazu of Greenford (V) 131 kcal
Artisan breads from Paul Rhodes bakery of Greenwich 277 kcal
A selection of sweet treats 475 kcal

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Lunch

COLD FORK BUFFET

£31.00
Select 3 proteins, 2 salad, 1 dessert
Minimum numbers of 20 apply

BUFFET PROTEINS

Company of Cook’s organic pork sausage roll, Lincolnshire Poacher cheese & caramelised onion (V) 425 kcal
Cobble Lane nduja Scotch egg 500 kcal
Chalk stream trout rillette, horseradish 507 kcal
London cured salmon , apple, fennel, watercress 378 kcal
Waste Knot rescue vegetable tart, seasonal leaves house dressing (V) 341 kcal
Beetroot falafel, fig leaf hummus, house pickles, seeded bun (VG) 403 kcal
Seasonal vegetable crudites with green goddess dip (VG) 277 kcal

SALAD BUFFET OPTIONS

Roasted beetroot, pickled onions, yoghurt (VG) 332 kcal
Fennel, orange & watercress (VG) 163 kcal
Freekeh pilaf, coriander, mint, spring onion & preserved lemon (VG) 381 kcal
Charred broccoli, quinoa, radish & herbs (VG) 211 kcal
Green beans, heirloom tomatoes, red onion, basil (VG) 140 kcal

DESSERT BUFFET OPTIONS

Lemon curd & blueberry cheesecake (V) 440 kcal
Gooseberry fool, cardamom shortbread (V) 350 kcal
Dark chocolate mousse, strawberry (VG) 523 kcal
Cherry, pumpkin seeds & white chocolate pavlova (V) 321 kcal
Seasonal fruit platter (VG) 107 kcal
British cheese plate (V) (supplement £4.50) 292 kcal

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Hot Fork Buffet

£36.75
Minimum numbers of 20 apply

**M O N D A Y & S U N D A Y**

Goan bean curry, okra, basmati rice, coriander (VG) 521 kcal
Sri Lankan aubergine & chickpea curry, crispy onions, cumin rice, curry leaves (VG) 336 kcal
Radish, tomato & cucumber salad, mint, chilli & lemon dressing (VG) 55 kcal
Seasonal mix leaves, spring onion, green pea salad (VG) 56 kcal
Coconut & lime pannacotta, raspberries, cardamom shortbread (VG) 257 kcal

**A D D O N S**

British cheese plate by Paxton & Whitfield, chutney & oat crackers £8.75
Seasonal sliced fruit platter (VG) £4.50

**T U E S D A Y & S A T U R D A Y**

Truffled chicken, leek & whole grain mustard pie 636 kcal
Roasted cauliflower, cauliflower purée, saffron polenta, tomato salsa (VG) 276 kcal
Fennel, orange & watercress (VG) 70 kcal
Pickled beetroot, plums, rocket & ancient grains (VG) 133 kcal
Dark chocolate & raspberry brownie, whipped vanilla cream cheese, cocoa nib (VG) 176 kcal

**W E D N E S D A Y**

Free range roast chicken, courgettes, romesco, watercress 325 kcal
Gnocchi, sprouting broccoli, summer squash, crispy sage (VG) 311 kcal
Green beans, heirloom tomatoes, red onion, basil (VG) 38 kcal
Lemon & tarragon potato salad (VG) 147 kcal
Strawberry & pomegranate Eton mess (VG) 156 kcal

**T H U R S D A Y**

Grilled chicken, London ‘Cobble Lane’ chorizo, new potato, cherry tomato, green olives 274 kcal
Sweet potato curry, sticky coconut rice, coriander (VG) 485 kcal
Charred broccoli, quinoa, radish & herbs (VG) 139 kcal
Butter bean, cucumber, peach salad, mustard & fig oil dressing (VG) 83 kcal
Carrot & orange cake, vanilla cream cheese, candied pumpkin seeds (VG) 181 kcal

**F R I D A Y**

Seared seabream with white bean & tomato, braised fennel, green herb relish 273 kcal
Puy lentil & aubergine moussaka, chilli & lemon crumb (VG) 449 kcal
Jewelled cous cous salad, ‘feta’, pomegranate & olives (VG) 297 kcal
Baby gem lettuce, radish & avocado salad, carrot top pesto (VG) 70 kcal
Lemon posset, summer berries, lavender shortbread (V) 497 kcal

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

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

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Afternoon tea
Traditional British Afternoon Tea

Minimum numbers of 20 apply
A delicious platter of sandwiches, scones & cakes. 1447 kcal

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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Canapé Reception
**Receptions**

**Nibbles**

Select 4 for £8.40

- Cornish sea salt popcorn 129 kcal
- Sea salt crisps 150 kcal
- Montgomery Cheddar straws (V) 149 kcal
- Stuffed Gordal olives with oregano (VG) 64 kcal
- Belazu chilli mixed olives (VG) 64 kcal
- Banana chips (VG) 58 kcal
- Basil picos (VG) 64 kcal
- Iced raw seasonal vegetables, green goddess dip (VG) 277 kcal

**“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

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**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.

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<thead>
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<th>Your choice</th>
<th>Chef’s choice</th>
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<td>Four canapés</td>
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<td>Six canapés</td>
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<td>Eight canapés</td>
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**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) 56 kcal
Mung bean sprout papdi chaat, tamarind chutney, cane sugar yoghurt (VG) 45 kcal
Gochujang pulled jackfruit cup, pink shallot, coriander (VG) 58 kcal
Tomato & cucumber bruschetta, balsamic pearls (VG) 27 kcal
Pea & broad bean tart, wasabi & borage (V) 80 kcal
Courgette, saffron yoghurt, pomegranate, zaatar (V) 28 kcal

FISH

South coast crab, avocado, tarragon 46 kcal
Smoked trout mousse, rye bread, dill 71 kcal
Scallop ceviche, cucumber dressing, coriander 33 kcal
Crayfish, cocktail sauce, smoked paprika 56 kcal

MEAT

Chicken liver parfait vol au vent, redcurrants 40 kcal
Free range piri piri pork, lemon aioli, baby onions 46 kcal
Hoisin duck, pickled cucumber, tortilla, spring onion 56 kcal
Cobble lane nduja & goat’s cheese arancini, piquillo pepper aioli 79 kcal

SWEET

Mango & exotic fruit pannacotta (VG) 28 kcal
Blueberry lavender meringues (V) 91 kcal
Lemon meringue tartlet (V) 93 kcal
Tonka bean & strawberry with white chocolate (V) 63 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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Bowl Food
Bowl Food

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.

**Bowl Food**

Minimum numbers of 20 apply

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<td>Six Bowls</td>
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<tr>
<td>Additional Bowl</td>
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**Bowl Food Packages**

Minimum numbers of 20 apply

Range of packages to choose from

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<td>3 Bowls with 2 glasses of prosecco</td>
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<td>3 Bowls, 2 Food Stalls</td>
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Bowl Food

PLANT BASED & VEGETARIAN
Heritage tomato, salmorejo dressing, basil (VG) 124 kcal
Wild mushroom croquette, mushroom ketchup (VG) 167 kcal
Spring vegetable & herb risotto, coconut vegan cheese (VG) 234 kcal
Asparagus, Burford brown egg, pickled shimeji (V) 157 kcal

FISH
Charred Chalk Stream trout, crushed Jersey Royals, fennel 277 kcal
Dorset crab, bisque sauce, crushed peas 260 kcal
Hake, summer beans, salsa verde 240 kcal
Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

MEAT
Cobble Lane coppa, melon, balsamic pearls 118 kcal
Confed roast chicken, summer beans, buttery mash, rosemary sauce 432 kcal
Miso pork cheeks, dressed leeks, green apple 237 kcal
Confit chicken gnocchi, gremolata 335 kcal

DESSERT
Strawberry Eton mess, lavender meringue (VG) 111 kcal
Chocolate brownie, diplomat cream (V) 424 kcal
Buttermilk panna cotta, mango, strawberries (V) 489 kcal
Whipped London ricotta cheesecake, cookie crumble (V) 443 kcal

(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

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**FINE DINING MENU**
Minimum numbers of 40 apply

- **2 course** £57.75
  Choose between starter or a dessert

- **3 course** £63.00

**SET MENU**
Minimum numbers of 30 apply

- **2 course** £49.35
  Choose between starter or a dessert

- **3 course** £57.75

**RECEPTION CANAPÉS**

- £15.75
  4 chefs choice canapés on arrival

**CHEESE BOARD**

- £75 (per table)
  Cheese board placed in middle of table at end of meal

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See page 10 for our Dining packages
Set menu

**APRIL - JUNE**

**STARTER**

English asparagus, rapeseed mayonnaise, spring truffle, sourdough crisp (VG) 347 kcal

**MAINS**

Free range chicken, wild garlic emulsion, new season carrots, truffle mash, thyme jus 667 kcal

Madras spiced edamame bean-stuffed portobello mushroom, curried vermicelli, beetroot ketchup, crispy chard, coconut & turmeric sauce (VG) 649 kcal

**DESSERT**

Coconut & lime pannacotta, macerated pineapple, sesame sponge, coconut brittle, passion fruit sorbet (VG) 374 kcal

**JULY - SEPTEMBER**

**STARTER**

Heritage tomato, ‘feta’, compressed watermelon, olive crumb, basil sponge (VG) 121 kcal

**MAINS**

Grilled breast of chicken, lemon & basil arancini, wilted spinach, baby leeks & heritage tomato dressing 526 kcal

Pumpkin tortellini, sprouting broccoli, pumpkin velouté, crispy sage (VG) 380 kcal

**DESSERT**

Strawberry bavarois, dark chocolate sponge, strawberry compote, lavender tuille, orange sorbet (VG) 353 kcal

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Please note that our menu offerings are subject to seasonal availability & may change.
Fine Dining Menu
Select 1 starter, 1 main, 1 dessert

STARTERS

Spiced aubergine salad, roast tomato, minted coconut yoghurt (VG) 438 kcal
Burrata, broad bean pesto, seared squash, confit green tomato, preserved lemon (V) 431 kcal
London cured salmon, horseradish, fennel pollen, keta 422 kcal
Cornish mackerel, heirloom tomatoes, basil, citrus 328 kcal
Dorset crab, apple, cucumber, lemon verbena, herb mayonnaise 368 kcal
Smoked ham hock, pineapple jam, quail’s egg, watercress purée, pickled shallot 280 kcal
Free range chicken, pumpkin seeds, orange blossom, radish 390 kcal

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All prices are per person & exclude VAT
Please note that our menu offerings are subject to seasonal availability & may change.
Fine Dining Menu
Select 1 starter, 1 main, 1 dessert

M A I N

Roasted cauliflower, cauliflower purée, red pepper, polenta (VG) 518 kcal

Courgette risotto, stuffed flower, basil, ricotta, mix seed crumble (V) 908 kcal

Chalk stream trout, crushed new potato, bonito butter, broccoli & kaffir lime 359 kcal

Pan fried duck breast, wild garlic, peas, broad beans, caper, grilled apricot, thyme jus 483 kcal

Cornish red chicken, artichoke purée, garden vegetables, seasonal mushrooms, potato terrine 1261 kcal

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All prices are per person & exclude VAT
Please note that our menu offerings are subject to seasonal availability & may change.
Fine Dining Menu
Select 1 starter, 1 main, 1 dessert

DESSERT

Matcha & lime tart, raspberries, coconut ice cream (VG) 375 kcal

Vegan chocolate mousse, sour cherries, lavender crumble, rhubarb sorbet (VG) 568 kcal

Chocolate honey crémeaux, honey tuile, roasted chocolate, clotted cream ice cream (V) 518 kcal

Passion fruit panna cotta, ginger meringue, caramelised white chocolate, mango ice cream (V) 502 kcal

Raspberry tart, vanilla cream, lemon sorbet (V) 644 kcal

Whipped London ricotta cheesecake, English strawberries, black pepper tuiles, muscovado meringues. 320 kcal

Yuzu custard tart with sesame seed crumb, yoghurt sorbet, poached apricots & black sesame brittle 628 kcal

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

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**PACKAGES**

<table>
<thead>
<tr>
<th>Package Description</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Choose 2 food stations</td>
<td>£63.00</td>
</tr>
<tr>
<td>Party package (2 station &amp; 3 bowls)</td>
<td>£78.75</td>
</tr>
<tr>
<td>Add a food stall to a canapé or bowl food event</td>
<td>£26.80</td>
</tr>
</tbody>
</table>

If you want to add our Eton mess dessert station as a 3rd station you can do this for £15.00 per person or why not have a chefs choice cake station for £20.00 per person

(V) – Vegetarian, (VG) – Vegan
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All prices are per person & exclude VAT
Please note that our menu offerings are subject to seasonal availability & may change.
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. Approx. 208 kcal

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. Approx. 745 kcal

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. Approx. 573 kcal

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. Approx. 384 kcal

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. Approx. 543 kcal

Ogleshield
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. Approx. 478 kcal

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

Chefs’ choice cake station
Our pastry chef will make a selection of cakes to suit all tastes, all presented on a station for your guests to choose. This will include some vegan, non-gluten and dairy free options

(V) – Vegetarian, (VG) – Vegan
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All prices are per person & exclude VAT
Please note that our menu offerings are subject to seasonal availability & may change.
BBQ

Set Menu BBQ £42.00
Premium BBQ £55.00

CHEF’S SET MENU BBQ
Minimum numbers of 50 apply

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)

(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.
BBQ

Set Menu BBQ  £42.00
Premium BBQ  £55.00

PREMIUM BBQ
Minimum numbers of 50 apply

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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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 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.

If you have any concerns please speak to a member of staff.
Thank You
Johnathon Reynolds & Kathryn Winfield
BMA House