



COMPANY OF COOKS

AUTUMN / WINTER
OCTOBER 2024 - MARCH 2025

BMA HOUSE

Index

W E L C O M E	0 3	H O T F O R K B U F F E T	1 9
L O N D O N L A R D E R	0 5	A F T E R N O O N T E A	2 1
W E L L G R O U N D E D	0 6	C A N A P E S	2 3
D D R P A C K A G E S	0 8	B O W L F O O D	2 8
C A T E R I N G P A C K A G E S	0 9	F I N E D I N I N G	3 1
T E A C O F F E E		F O O D S T A T I O N S	3 7
& R E F R E S H M E N T S	1 1	A L L E R G E N S	4 2
B R E A K F A S T	1 3		
S A N D W I C H L U N C H	1 6		
H E A L T H Y P L A N E T			
L U N C H E S	1 7		
L O N D O N L A R D E R B U F F E T	1 8		

(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

Hannah Robinson
Venues Manager – BMA House



We're more than just a company of cooks

We're in every detail of your event. From artisanal snacks and 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 teams, and operators to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with craft, creativity, and community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience. When these 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.



London larder

We've built an incredible London larder of boutique suppliers who share our belief in craft and the importance of quality and 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. James Knight of Mayfair
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

Company of Cooks supports Well Grounded in their mission to help Londoners enter the speciality coffee industry, providing barista training and qualifications, work placements, mentorship, and employment to those who need it most.

It also supports farmers and 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.



Click here 

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



UNION

HAND-ROASTED
COFFEE



The image features four distinct gourmet dishes presented in white ceramic plates and bowls. The top-center dish is a large plate containing sliced, seared meat (possibly duck or beef) resting on a bed of finely shredded white vegetable, garnished with fresh green herbs and small white mushrooms. To its left is a smaller bowl filled with a colorful salad of diced vegetables, including what appears to be roasted squash, cherry tomatoes, and various microgreens. At the bottom center is a bowl with a vibrant yellow sauce, topped with a piece of seared salmon and a generous amount of thin, golden-brown fried noodles. To the right is another bowl containing a light-colored broth or sauce, garnished with several bright yellow spheres and delicate white edible flowers. The entire arrangement is set against a white, textured background, with several dried, golden-brown autumn leaves scattered around the dishes, adding a seasonal touch.

DELEGATE PACKAGES

Packages: Day Delegate Rates

Relax. Let us do the planning to your budget.

Look at our most cost-effective catering and room hire inclusive packages.

HOT FORK BUFFET DDR PACKAGE

£90 per person

Our hot fork buffet DDR includes everything you need to keep your delegates fuelled for a large conference. Suitable for numbers over 30 it includes:

- Hire of main meeting room (09:00-17:00)
- Hire of separate catering room (09:00- 16:00)
- Arrival tea, coffee & selection of mini-Danish
- Mid-morning tea, coffee, biscuits & fresh fruit
- 2 course hot fork buffet lunch served with flavoured hydration water
- Bottled filtered water throughout the day
- Afternoon tea, coffee & chefs choice cake
- Data projector & screen/plasma screen & laptop
- PA system with up to three microphones
- Lectern with microphone
- Technical support for the setup of the meeting
- Complimentary WiFi
- Event Planner throughout

SANDWICH DDR PACKAGE

£70.00 per person

Our sandwich lunch DDR includes everything you need for a smaller conference, or lighter lunch offering. Suitable for numbers up to 50 it includes:

- Hire of main meeting room (09:00-17:00)
- Hire of separate catering room (09:00- 16:00)
- Arrival tea, coffee & biscuits
- Midmorning tea, coffee, biscuits & fresh fruit
- Chef Selection Sandwich lunch (1 x meat option, 1 x fish option, 1 x vegetarian + dietaries)
- Bottled filtered water throughout the day
- Afternoon tea, coffee & biscuits
- PA system with up to three microphones
- Lectern with microphone
- Technical support for the setup of the meeting
- Complimentary WiFi
- Event Planner throughout

(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.

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

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.

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 Chef's 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 Chef's 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

(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.



Tea, coffee and refreshments

Our teas include a selection of classic, fruit, herbal and organic teas from Hope & Glory. 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 and hand-roasted by Union 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 and 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



A top-down view of a light-colored ceramic bowl filled with a white yogurt-based breakfast. The yogurt is topped with a generous amount of golden-brown granola and a thick, dark red berry compote. The bowl sits on a light brown, textured surface. In the bottom left corner, several cinnamon sticks are visible, and in the bottom right, there are dried purple flowers. A semi-transparent horizontal band is overlaid across the middle of the image, containing the word "BREAKFAST" in white, serif, all-caps font.

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, spiced pears, date molasses, granola (VG) 276 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

(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.



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, spiced pears, date molasses, granola (VG) 352 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

Soft boiled St. Ewe's eggs, Cobble Lane nduja, Mayfield cheese 330 kcal

Full English breakfast (**£3 supplement**) 828 kcal

À LA CARTE - 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**

JUICES

Exotic juice (VG) 80 kcal **£3.50 per glass**

Green Goddess wake up juice (VG) 82 kcal **£3.50 per glass**

(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.



A close-up photograph of a gourmet salad. The salad features sliced onions, almonds, dill, and various vegetables including red and yellow bell peppers, green leafy vegetables, and mussels. The ingredients are arranged in a visually appealing, artistic manner. A semi-transparent dark grey horizontal band is overlaid across the center of the image, containing the word "LUNCH" in white, serif, all-caps font.

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, falafel & breadsticks
with romesco, hummus & cucumber yoghurt (V) 374 kcal

Pastry Chef's sweet treat of the day

SANDWICH LUNCH ADDONS

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**

Banana, date & toffee cake bite (V) XXX 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

(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.

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

(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.



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 140 kcal

Hampshire Chalk Steam trout rillette, crème fraîche, pumpnickel 507 kcal

Harissa roast squash, lentils, London ricotta, pumpkin seed pesto (V) 324 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

(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.



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

Spiced pumpkin mac & cheese, rosemary crumb (VG) 418kcal

Puy lentil & parsnip bourguignon, swede mash, crispy kale (VG) 146kcal

Braised winter greens (VG) 78kcal

Roasted carrot salad, quinoa, herb 'sour cream', cranberry (VG) 96kcal

Vanilla pannacotta, cranberry, clementine & shortbread (VG) 238kcal

TUESDAY & SATURDAY

Chicken tikka pie 564kcal

Jerusalem artichoke & soya mince ragout, crushed herbed potatoes (VG) 431kcal

Green beans, caramelised onions (VG) 67kcal

Roasted squash, courgette and sunflower seed salad, maple dressing (VG) 85kcal

Sticky toffee date & ginger pudding, salted caramel, whipped cream cheese (VG) 305kcal

WEDNESDAY

Chicken & apricot tagine, preserved lemon & pomegranate cous cous, tzatziki 449kcal

Harissa roast aubergine, crispy chickpeas, spiced tomato sauce, arabic rice (VG) 386kcal

Spiced sweet potato (VG) 81kcal

Fennel, grapefruit, orange & watercress salad (VG) 78kcal

Spiced pear, apple & blackberry crumble, vanilla custard (VG) 159kcal

THURSDAY

Cobble lane nduja chicken thigh, bocconcini, tomato pesto & gnocchi 503kcal

Chickpea & sweet potato coconut curry, jasmine rice, spring onion (VG) 372 kcal

Roasted broccoli, chili & lemon oil (VG) 78kcal

Heritage beetroot salad, pickled onion, 'feta', pumpkin seeds (VG) 62kcal

Dark chocolate cake, orange cream, candied orange, cocoa nibs (VG) 337 kcal

FRIDAY

Miso braised sea trout, sticky jasmine rice, spring onion 378kcal

Aubergine & tofu katsu curry (VG) 500kcal

Garlic and shallot sautéed pak choi (VG) 41kcal

Asian salad with sesame dressing (VG) 188kcal

Miso caramel brownie, matcha cream, yuzu gel (VG) 336kcal

ADDONS

British cheese plate by Paxton & Whitfield,

chutney & oat crackers **£8.75**

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

See **page 9** for the full day 'Hot fork buffet package' for **£62 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 Coordinator.

All prices are per person & exclude VAT

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



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)

Winter berry tart (V)

Chocolate éclair (V)

Exotic fruit cheesecake (V)

Sultana & plain 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

(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.





CANAPÉ RECEPTION

Post Event Receptions

Looking to host a reception to extend networking after an event with us, we have a few great value options.

"A little more conversation" £18.50 (VG)

Two glasses of wine or beer per person from our bar
Cornish sea salted popcorn / Vegetable crisps / Belazu chilli mixed olives

Complimentary extended room hire until 17:30 only

Post-event 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

Discounted room hire extension until 18:00 @ £1,000

Anything finishing past 18:00 is subject to FULL evening hire rates and a minimum spend.

(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.



Receptions

Nibbles

Only available as add-on to events: 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

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	

Canapé package £40.50

6 Chef's choice canapés & 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

(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.

Canapé reception

PLANT-BASED & VEGETARIAN

Baked Jerusalem artichoke, mushroom ketchup (VG) 42 kcal

Colston Basset Stilton, seeded cracker, damson paste (V) 90 kcal

Beetroot tartare, burrella, sorrel (VG) 34 kcal

Beetroot and Golden Cross arancini (V) 105 kcal

Smoked aubergine, preserved lemon, pomegranate, seeds (VG) 26 kcal

FISH

Sesame tuna, crispy sushi rice, sriracha, sorrel 86 kcal

Smoked mackerel, pickled cucumber, rye bread, salmon roe 64 kcal

Crab, cucumber, Bloody Mary, chive crumb 62 kcal

Seared scallop, confit potato, burnt apple purée 48 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



Canapé reception

M E A T

Chicken liver parfait, crispy skin, caper raisin 79 kcal

Mac 'n' cheese bites, pulled pork, chipotle mayo 102 kcal

Curried duck cornetto, tamarind chutney, radish 146kcal

Cobble Lane nduja Sausage Roll, Romesco, Fried Parsley 102 kcal

S W E E T

Whipped cheesecake, ginger crumb, spiced pear V 105 kcal

Coconut and passionfruit pavlova VE 55 kcal

Lemon meringue tartlet V 93 kcal

Cranberry and white chocolate blondie V 120 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



A top-down view of a white ceramic bowl filled with a light-colored, creamy soup. The soup is garnished with several sliced yellow cherry tomatoes, small pieces of green herbs, and thin shavings of white cheese. The bowl is placed on a white, textured surface. To the left of the bowl are two large, dried, yellow-orange autumn leaves. To the bottom right, a portion of a dark red, textured leaf is visible. A semi-transparent dark horizontal band is overlaid across the middle of the bowl, containing the text "BOWL FOOD" in white, serif, all-caps font.

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	

(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.

Bowl food

PLANT BASED & VEGETARIAN

Jerusalem artichoke and wild mushroom ragout, olive oil mash, crispy kale (VG) 107 kcal

Squash risotto, pumpkin seed pesto, crispy sage (V) 228 kcal

Delica pumpkin salad, cauliflower tabbouleh, sumac aioli (VG) 121 kcal

Salt-baked beets, whipped London ricotta, chilli honey, toasted seeds (V) 324 kcal

FISH

Chalk Stream trout rillettes, pickled fennel 341 kcal

Spicy crab cakes, carrot and mooli slaw, sweet chilli 413 kcal

Confit salmon, charred leeks, saffron sauce 309 kcal

Torched mackerel, kohlrabi slaw, green apple, dill 279 kcal

MEAT

Thai chicken red curry, lemongrass rice, cucumber slaw 369kcal

Vietnamese sticky duck bao buns, spring onion & coriander 277kcal

Miso pork cheeks, dressed leeks, green apple 237 kcal

Confit chicken gnocchi, gremolata 335 kcal

DESSERT

Spiced pear and oat crumble, crème Anglaise (V) 436 kcal

Apple streusel cake, vanilla ice cream (V) 575 kcal

Vanilla pannacotta, passionfruit, meringue shards (V) 499 kcal

Plant-based tiramisu (VG) 374 kcal

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT.

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





FINE DINING

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**

(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.

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 Chef's 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

OCTOBER - DECEMBER

STARTER

Roasted and pickled heritage beetroot, beetroot gel, whipped 'superstraccia', charred blood orange, maple roasted pumpkin seeds (VG) 206kcal

MAINS

Roast chicken breast, herbed ratte potatoes, leeks, wild mushroom, tarragon aioli, roast pan jus 596kcal

Pumpkin tortellini, sage cream, tender stem broccoli, 'feta' (VG) 509kcal

DESSERT

Dark chocolate delice, damson plum compote, passion fruit, vanilla 'ice cream', honeycomb (VG) 575kcal

JANUARY - MARCH

STARTER

Heritage carrot, cardamom spiced carrot pure, 'feta', carrot crumb, pea shoots (VG) 140kcal

MAINS

Free range chicken, chive mash, parsnip pure, truffled chicken sausage, baby leeks, thyme jus 674kcal

Tandoori spiced grilled aubergine, tamarind & coconut glaze, turmeric sauce, grilled baby onion, spinach, sweet potato crisp (VG) 223kcal

DESSERT

Blackberry cheesecake, blood orange gel, maple toasted pumpkin seeds, chocolate sorbet (VG) 330kcal

(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

STARTERS

Parmesan panna cotta, grilled courgette, pickled golden raisins, piquillo pepper purée, roasted baby aubergine, balsamic gel and crispy parmesan (V) 377kcal

Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

London smoked salmon, beetroot and horseradish crème fraiche, pickled cucumber, sourdough crisp 313 kcal

Recommended wine pairing: Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence

Torched Cornish mackerel, charred baby leeks, confit tomato sauce, crispy capers 262 kcal

Recommended wine pairing: Fiano 'Lunate'

Delica pumpkin salad, cauliflower tabbouleh, crematta, sumac VE 373 kcal

Recommended wine pairing: Hamilton Heights Chardonnay

Confit duck rillettes, toasted brioche, fig and black olive chutney 640 kcal

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

Spicy crab cake, cucumber & radish raita, tamarind chutney, grilled lime 210kcal

Recommended wine pairing: Picpoul de Pinet 'Sel et Sable',

Cobble lane charcuterie, Sicilian salad, grilled chicory, lemon thyme dressing 189kcal

Recommended wine pairing: Beaujolais Villages 'Vignes de 1940', Jean-Michel Dupre

V – Vegetarian, VG – Vegan

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

All prices are per person and exclude VAT

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



Fine Dining

— M A I N

Sea bass, braised fennel, celeriac purée, tomato, caper and caviar dressing 510 kcal
Recommended wine pairing: Bourgogne Blanc Chardonnay, Maison Nuiton-Beaunoy

Cauliflower, chickpea and potato croquettes, curried cauliflower purée, wilted spinach and heritage cauliflower (VG) 246kcal
Recommended wine pairing: Wairau River Sauvignon Blanc

Roast duck fillet, spiced duck croquettes, kimchi, tender stem broccoli, Sichuan pepper cream 666kcal
Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache

Chicken, spinach and mushroom ballotine, roast pumpkin and ricotta mash, crispy sage, Madeira jus 831 kcal
Recommended wine pairing: Wairau River Pinot Noir

Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli, chive cream (V) 1076 kcal
Recommended wine pairing: Heppington Vineyards Pinot Noir

V – Vegetarian, VG – Vegan

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

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



Fine Dining

DESSERT

Blackcurrant poached pear, vanilla cream, candied orange (V) 439 kcal

Roast pineapple, spiced rum syrup, coconut sorbet, honeycomb (VG) 432 kcal

Carrot halwa cheesecake, blood orange, fior de latte ice cream, cardamom tuille (V) 353 kcal

Vanilla panna cotta, passionfruit, pomegranate, meringue shards (V) 601 kcal

Dark chocolate tart, plum compote, crystallized pumpkin seed, raspberry sorbet (VG) 461kcal

Chocolate ganache cake, macerated blackberries, sticky toffee pudding ice cream, lemon balm (V) 393kcal

V – Vegetarian, VG – Vegan

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

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and 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 chef's, 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 chef's 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**

Market 3 station package:
Cobble Lane cured meats, Paxton & Whitfield cheeses, H Foreman & Sons salmon carvery **£70.00 per person**

Party package (2 station & 3 bowls) **£78.75 per person**

Add a food stall to
a canapé or bowl food event **£26.80 per person**

If you want to add our Eton mess dessert station as a 3rd station (or 4th with the market package) you can do this for £15.00 per person or why not have a chef's choice cake station for £20.00 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 Coordinator.

All prices are per person & exclude VAT

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

Food stations

Arancini food station

Selection of hot and crispy rice balls inspired by Sicily

Wild mushroom and truffle, mushroom ketchup (VE)

Butternut squash and sage, sage puree (V)

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

Lemon and Parmesan arancini, chive crème fraiche (V)

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

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)

Recommended wine pairing: Tunante Rioja Tempranillo Tinto, Fincas de Azabache

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



Food stations

Pizzeria station

A selection of fresh stone baked pizzas, served with rocket, dressed tomato and London mozzarella salad

Roasted vegetable pizza – Romano peppers, courgette, 'apple wood cheddar' and basil (VG)

Margherita pizza – Rich tomato sauce, fior di latte cheese, oregano (V)

Cobble lane special – Cobble Lane nduja, fennel salami, mature cheddar, rocket

Mushroom pizza – seasonal woodland mushrooms with Berkswell cheese (V)

Add extra toppings £2.00

Recommended wine pairing: Montepulciano d'Abruzzo Riserva, 'Tor del Colle'

Cobble Lane cured meats

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

Fennel salami

Capocollo

Spicy nduja

Lomo pork loin

House pickles

Sourdough bread

Recommended wine pairing: Punto Alto Malbec

V – Vegetarian, VE – Vegan

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

All prices are per person and exclude VAT

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



Food Stations

Paxton & Whitfield cheese

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

Ogleshield

Cotehill Blue

Baron Bigod

Lincolnshire Poacher

Ashcombe

Beetroot horseradish chutney

Spiced plum chutney

Caramelised onion chutney

Recommended wine pairing: Château Le Gardera, Bordeaux Superieur

H. Forman & Son smoked and cured salmon carvery

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

Beetroot cured Scottish salmon

Wasabi ginger cured salmon

London cured smoked

Double hot smoked salmon

Recommended wine pairing: Ridgeview Fitzrovia Rosé, Sussex

V – Vegetarian, VG – Vegan

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

All prices are per person and exclude VAT

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



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 and crispies

Meringue - vanilla, lemon, raspberry

Whipped honey cream

Chantilly cream

Chocolate cream

Passionfruit curd

Seasonal fruit

Coulis and crispies

Chef's 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

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

All prices are per person and exclude VAT

Please note that our menu offerings are subject to seasonal availability and 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 manager / sales executive, and 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. This folder will make delegates aware of all allergens contained in your chosen menu and 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 and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether 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 – Catering Manager
Hannah – Venue Manager
BMA House

**COMPANY
OF COOKS**