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# 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.

Standard pricing, minimum orders & additional info can be found <a href="here">here</a>. Click on each item to take you to the relevant pricing page however please contact us for any promotional pricing.

With a history of hospitality & award-winning sustainability, we look forward to welcoming you to BMA House.

Hannah Robinson Venue Manager BMA House Johnathon Reynolds General Manager Company of Cooks





# 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

### £95 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
- Two course hot fork buffet lunch served with flavoured hydration water
- Bottled filtered water throughout the day
- Afternoon tea, coffee & chef's choice loaf 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

# £75 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's 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

# **Catering Packages**

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

# HOT FORK BUFFET PACKAGE

### £68.00 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 menu <u>here</u>) served with filtered still & sparkling water & a hydration station

#### Mid-afternoon break

Fairtrade filtered coffee, breakfast & speciality teas, & a selection of loaf cake slices

### LONDON LARDER PACKAGE

### £53.00 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 menu <u>here</u>) served with filtered still & sparkling water, & hydration station

**Upgrade** to chef's choice <u>hot fork buffet</u> for an additional £5.00 per person

#### Mid-afternoon break

Fairtrade filtered coffee, breakfast & speciality teas, a selection of loaf cake slices

## S A N D W I C H P A C K A G E

# £33.00 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 menu here)

#### Mid-afternoon break

Fairtrade filtered coffee, breakfast & speciality teas, & biscuits

**Upgrade** to a selection of loaf cake slices 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.

# **Packages**

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

# FINE DINING PACKAGE

### £96.00 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 menu <u>here</u>)
Filtered water
½ bottle of house wine per person

# SET MENU DINING PACKAGE

# £90.00 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 menu <a href="here">here</a>)
Filtered water
½ bottle of house wine per person

### CANAPES PACKAGE

### £40.00 per person

Suitable for minimum numbers of 50 guests.

6 Chef's choice canapes & 2 glasses of prosecco;

OR upgrade to either Pimm's or Aperol Spritz for an extra £5.00 per person

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

Non-alcoholic options will always be available





# Refreshment Ideas

Our organic teas include a selection of classic, fruit, & herbal teas from Hope & Glory. Our coffee comes freshly brewed with our own handroasted Community Blend, sourced by Union, benefitting <u>Well Grounded</u> as they transform lives through coffee.

Our tea and coffee comes with a variety of treats:

**Biscuits** are standard, **Loaf cake slices** are best for a quick break or if you want your guests to feel special why not go for our new **Fancy cakes**.

There are also **unlimited hot drink packages** if you need refreshments to be available all day.

We have a range of soft drinks available (see <u>here</u>) but for a colourful and refreshing option look at the hydration station.

# Community blend

UNION HAND-ROASTED

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.



COFFEE



# **Breakfast with coffee**

All these breakfast menus are served with our freshly brewed Community blend coffee, English breakfast tea & a selection of herbal infusions.

### MORNING BAKERY SELECTION

A selection of freshly baked pastries and muffins (V) 423 kcal

### PLANT BREAKFAST BUFFET

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

### BREAKFAST BAPS

Choose from the selection in link

### FULL ENGLISH BREAKFAST

Full English standing breakfast buffet 828 kcal Additional charges for seated buffet would apply



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# **Breakfast**

### LOW CARBON BREAKFAST

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

Choose from this selection:

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

# BREAKFAST BOWL SELECTION

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

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

Full English breakfast (£3 supplement) 828 kcal

### ADDITIONAL ITEMS

Additional items to add to your perfect breakfast can be found here



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# Lunch

### CHEFS SANDWICH WORKING LUNCH

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

### S A N D W I C H L U N C H A D D O N S

Go <u>here</u> for a few additions to make the lunch even more special and don't forget to give your guests something to drink at lunch as beverages are not included. Go <u>here</u>

### 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

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

<sup>(</sup>V) - Vegetarian, (VG) - Vegan

# Lunch

# <u>'LOW GI'</u> LUNCH

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

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

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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# **Hot Fork Buffet**

# MONDAY & SUNDAY

Goan bean curry, okra, basmati rice, coriander (VG) 521 kcal

Roasted cauliflower, cauliflower purée, crispy polenta cake, tomato salsa (VG) 276 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

# TUESDAY & SATURDAY

Truffled chicken, leek & whole grain mustard pie 636 kcal

Sri Lankan aubergine & chickpea curry, crispy onions, cumin rice, curry leaves (VG) 336 kcal

Peas. Broad beans, & grilled courgette salad, chimichurri dressing (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

### WEDNESDAY

Free range roast chicken, courgettes, romesco, watercress 325 kcal

Gnocchi, tender stem 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

#### THURSDAY

Peri-peri chicken, spicy brown rice, tomato salsa 324 kcal

Sweet potato curry, sticky coconut rice, coriander (VG) 485 kcal

Charred broccoli, quinoa, radish & herbs (VG) 139 kcal

Butterbean, peach & whipped 'Stracciatella' salad, rocket pesto (VG) 125 kcal

Carrot & orange cake, vanilla cream cheese, candied pumpkin seeds (VG) 181 kcal

### FRIDAY

Salmon & spring onion fish cake, bok choi, tomato & chilli relish 281 kcal

Miso glazed aubergine, crispy tofu, fragrant rice (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

Go <u>here</u> for 'Hot fork buffet package' Go here for add ons



# **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" (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

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

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.



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All prices are per person & exclude VAT

# Canapé reception

#### NIBBLES

Nibbles on poseur tables can be added to your reception see <u>here</u> for selection

#### CANAPES

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.

Various options available including a more cost affective chefs choice see <u>here</u> for more details and pricing

#### 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

Thai cured salmon, lime & coriander mayo, tapioca cracker 74kcal Smoked trout mousse, rye bread, dill 71 kcal Citrus scallop cup, cucumber mayo, coriander 33 kcal Crayfish, cocktail sauce, smoked paprika 56 kcal



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# Canapé reception

#### MEAT

Chicken liver parfait vol au vent, redcurrants 40 kcal Free range Peri-peri 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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please ask the Event Coordinator.

# **Bowl food**

A great way to give your guests something a little more substantial than canapés but still allows for great social interaction. Various options available including a more cost affective chefs choice see <a href="here">here</a> for more details and pricing and <a href="here">here</a> for packages

#### 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
Roasted & pickled heritage beetroot, whipped goat's cheese, chilli &
honey dressing (V) 224 kcal

#### FISH

Charred Chalk Stream trout, crushed Jersey Royals, fennel 277 kcal H. Forman & Son London cure salmon, horseradish buttermilk, pickled cucumber, sea vegetables 298 kcal

Cod, summer beans, salsa verde 240 kcal

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

#### MEAT

Cobble Lane coppa, melon, balsamic pearls 118 kcal

Cornfed 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



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# Fine dining

### MENUS

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 £3.00 per person

We have created a more sustainable set menu <u>here</u> or create your own menu from the fine dining menu <u>here</u>

Click <u>here</u> for our Dining packages Click <u>here</u> for pricing and other details including upgrades



# 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

Balsamic glazed heritage tomato & shallot tart tatin, green beans, kalamata olives salad 550 kcal

#### DESSERT

Coconut & lime pannacotta, macerated pineapple, sesame sponge, coconut brittle, lemon 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

Spiced roast Cauliflower, carrot mash, tempura cauliflower leaves, green chilli chutney, sesame 565 kcal

#### DESSERT

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

# **Fine Dining**

# 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

Soused Seabass, heirloom tomatoes, basil, citrus 328 kcal

Crispy duck, watermelon salad, toasted sesame seeds 337 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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# **Fine Dining**

# MAIN

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

Grilled summer vegetable and Golden Cross tart, fine beans, Kalamata olives, pickled shallot (V) 513 kcal

Chalk stream trout, crushed new potato, samphire, sauce vierge 574 kcal

Roast cod, white bean ragout, tender stem broccoli, saffron aioli 433 kcal

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



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# **Fine Dining**

### DESSERT

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

Chocolate honey crémeux, honey tuile, roasted chocolate, vanilla ice cream (V) 518 kcal

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

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

Whipped London ricotta cheesecake, English strawberries, black pepper tuile, muscovado meringues, strawberry & clotted cream ice cream (V) 520 kcal

Yuzu custard tart with sesame seed crumb, fior di latte Ice cream, poached apricots & black sesame brittle (V)628 kcal



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# **Food stations**

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.

#### 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'



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# **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 purée (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



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# **Market Food Stations**

#### Paxton & Whitfield cheese

A selection of the finest British cheeses from London's Oldest Cheese shop, served with chutneys and cheese biscuits – example below but will be based on best cheese on day 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

#### 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



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# **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

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# **BBQ**

### CHEF'S SET MENU BBQ

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, bok 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 courgette & 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 (VG & V)

# **BBQ**

### PREMIUM BBQ

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)

(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.



Item (click on <u>item</u> to take you to relevant page)	Price	Minimum Orders	- 6
	(per person unless specified)	(or maximum if specified)	Notes
Hot fork Buffet DDR package	£95.00	30	DDR upgrades available
Sandwich DDR package	£75.00	Max of 50	
Upgrades must be for the full number of gues If you would rather add additional items to		-	•
Hot Fork Buffet DDR Morning (1 <sup>st</sup> Break) upgrades		100	
Breakfast Baps (see choices <u>here</u> )	£4.40	must match DDR	Choose 3 from <u>here</u>
Granola - oats, cherries, chia seeds, earl grey low-fat yoghurt & honey	£4.95	must match DDR	
50% Danish / 50% Smoothie Shots	£2.00	must match DDR	
50% Danish / 50% Rainbow fruit platter	£3.00	must match DDR	
Breakfast Baps (see choices <u>here</u> )	£4.40	must match DDR	Choose 3 from here
			ed for the mid-morning break
Blueberry snack pot	£3.30	must match DDR	Choose 3 from <u>nere</u>
Rainbow Fruit Platter	£3.30		
		must match DDR	- 7
Berry & apple muffin	£3.30	must match DDR	
Energy Truffles (VG)	£3.25	must match DDR	
Goji berry muesli bar (V)	£3.30	must match DDR	
Special Offer: Choose any 2 of the above Mid morning break upgrades served 50/50 plus 10% smoothie shots	£4.95	This offer must be served at the same time and cannot be split across breaks	
Smoothie Shots	£2.50	must match DDR	
Hot Fork Buffet DDR Lunch break (3 <sup>rd</sup> Break) upgrade			
Upgrade the fork buffet to bowl food (Note the buffet dessert will still be served)	£5.00	must match DDR	Choose 4 from here
Hot Fork Buffet DDR Afternoon break (4 <sup>th</sup> Break) upgrade			35

Item (click on <u>item</u> to take you to relevant page)	Price	Minimum Orders	in the second second
	(per person unless specified)	(or maximum if specified)	Notes
Hot fork Buffet catering only package	£68.00	20	
London Larder catering only package	£53.00	20	London Larder Lunch
London Larder Upgrade (Upgrade to fork buffet)	£5.00	Must match package	Fork Buffet Lunch
Sandwich catering only package	£33.00	20	
Sandwich Catering Package Upgrade (Upgrade biscuits to loaf cake)	£2.00	must match package	
Fine Dining Package	£96.00	40	Laborated /
Fine Dining Package (Complimentary canapés for bookings over 120)		120	
<u>Set Menu Dining Package</u>	£90.00	30	
<u>Canapes Package</u>	£40.00	50	Upgrades available
<u>Refreshments</u>			
Tea / Coffee / Biscuits	£4.95		A A DECEMBER OF THE PARTY OF TH
Tea / Coffee / Loaf Cake	£8.45		- MM - F -
Tea Coffee / Fancy Cakes	£10.00	5	4 A 3 3
Unlimited Tea / Coffee / Biscuits	£14.85	80	This is kept full by the team but not served outside of known break times
Still / Sparkling water	£3.65 (per bottle 750ml)		2"
Pressed apple juice	£13.25 (per litre)		
Freshly squeezed orange juice	£13.25 (per litre)		
Orange, Apple, Cranberry or Pineapple Juice	£8.00 (per litre)		
Fresh lemonade	£12.00 (per litre)		
Sparkling elderflower	£13.90 (per 4 litres)		
Cans of Pepsi, 7up or Fanta	£2.65 (each)	The state of the s	Polkington are of skington are of an
Folkington's Juices: (Apple, Orange, Summer Berries, Pineapple, Mango, Pink Lemonade, Tomato Juice)	£3.35 (each)		forder with the formatte part of the formatte part
Hydration Station (1 Break – we recommend lunch)	£1.45	10	
Hydration Station (All Day)	£3.50	20	36

	Price	Minimum Orders	in the second
Item (click on <u>item</u> to take you to relevant page)	(per person unless specified)	(or maximum if specified)	Notes
Brea kfast			
Bakery selection (with tea & coffee)	£7.50		
Plant based breakfast buffet (with tea and coffee)	£25.50	10	3 (3) (4-2)
Breakfast Baps (with tea and coffee)			J. J. 11.
Portobello mushroom, spinach, tomato & mushroom ketchup (VG) 471 kcal			
Free range egg, muffin, sriracha (V) 309 kcal			to the second second second
Dry cured bacon bap, HP sauce 512 kcal			
London sausage bap, HP sauce 556 kcal			
Cobble Lane pancetta, free range egg, muffin 393 kcal			
Choose 2 from the selection above	£9.85	10	You get 55% of each choice (110% total) e.g. for 10 guests you would get approximately 12 baps
Choose 3 from the selection above	£12.65	10	You get 45% of each (135% total) e.g. for 10 guests you would get a total of approximately 14 baps (if you want to vary the %s of each type let us know)
Full English (Buffet with tea and coffee)	£20.35	20	Please inform us of any vegetarian or vegan requirements
Seated Buffet Supplement	£9.00	Must match buffet	
Low Carbon Breakfast			
Choose 2 from the selection from link above	£9.85	10	
Choose 3 from the selection from link above	£12.65	10	

	Price	Minimum Orders	11
Item (click on <u>item</u> to take you to relevant page)	(per person unless specified)	(or maximum if specified)	Notes
Breakfast Bowl Food			
Choose 2 from the selection from link above	£17.35	20	
Choose 3 from the selection from link above	£19.80	20	
English Breakfast Bowl Food Supplement	£3.00	20	
Juices	F VV		
Exotic Juice	£3.50	10	
Green Goddess wake up juice	£3.50	10	
Add on breakfast items			
Coconut bircher, blueberries, agave syrup baked seeds	£8.20	5	
Ricotta pancakes, blueberry compote	£8.20	10	
Seasonal fruits with lime & mint	£4.95	5	
London cured smoked salmon free range eggs royale	£9.50	10	
Breakfast bap (NO Coffee) choose EACH roll required from <u>here</u>	£7.00	5 (in any combination)	We will cook exactly what is ordered
Smoothies (Chefs Choice)	£6.50	20	3 flavours in shots
Rainbow fruit platter	£6.00	20	
Berry & apple full size muffin	£5.50	20	4
Chefs Sandwich Working Lunch	£23.50	6	
Add on Lunch items			
Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal	£8.75	10	
Selection of cured meats from Cobble Lane, pickles 149 kcal	£10.50	10	
Mixture of Cheese and Cured meats	£12.00	10	
Seasonal 'future 50' salad (V) 235 kcal	£4.00	6	Choose one from here
House brownie (V) 289 kcal	£1.95	6	
Summer berry tart (V) 72 kcal	£1.95	6	38
Scones with jam & clotted cream (V) 310 kcal	£2.00	6	30

	Price	Minimum Orders	HI CONTRACTOR OF THE CONTRACTO
Item (click on <u>item</u> to take you to relevant page)	(per person unless specified)	(or maximum if specified)	Notes
London Larder Buffet		7 3	
Regular	£38.50	20	
Mini (without the *items)	£30.00	20	
Low GI Lunch	£20.35	10	7 - 7 - 1 - 1
Future 50 Salad Buffet	£30.00	10	
Hot fork buffet			Additional Total
Chefs Daily Choice	£40.00	20	
Supplement for changing day	£3.00	Must match fork buffet	
Additional main course	£8.50	20 and thereafter in multiples of 10 – 30, 40, etc	This is adding more food by adding another main
Extra choice of main	£5.50	Must match fork buffet	This Is approximately the same amount of food as normal but split over 3 mains instead of 2
Additional dessert	£5.50	Must match fork buffet	12
Seated Buffet charge	£9.00	Must match fork buffet	Z 17 11
Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal	£8.75	10	
Rainbow fruit platter	£6.00	20	
Afternoon Tea			
Package 1 – with prosecco	£33.00	10	For details, please speak with planner
Package 2 – with English Bloomsbury Sparkling	£38.50	10	PIGITIE
Post Event Receptions			
A little more conversation	£20.35		
Post event canape reception package	£45.00	50	
Post event canape reception package with Bloomsbury Sparkling	£55.00	50	39

	Price	Minimum Orders	
Item (click on <u>item</u> to take you to relevant page)	(per person unless specified)	(or maximum if specified)	Notes
Nibbles (Choose 4 from below)			
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	£8.75	10	
Belazu chilli mixed olives (VG) 64 kcal		1 - 1 to 5887	
Banana chips (VG) 58 kcal			
Basil picos (VG) 64 kcal			
lced raw seasonal vegetables, green goddess dip (VG) 277 kcal			
<u>Canapes</u>			
4 Canapes per person (Chef will choose nearer your event date)	£16.50	20	
8 Canapes per person (Chef will choose nearer your event date)	£31.00	20	
4 Canapes per person (You choose)	£18.70	20	
6 Canapes per person (You choose)	£28.00	20	1 JA 1 TATA
8 Canapes per person (You choose)	£37.50	20	
Additional Canape	£4.50	Must match main canape numbers	# 1
Bowl Food			
4 Bowls (Chef will choose nearer your event date)	£32.00	20	Table 27 And The
5 Bowls (Chef will choose nearer your event date)	£38.00	20	
4 Bowls (You choose)	£35.00	20	
5 Bowls (You choose)	£42.00	20	
6 Bowls (You choose)	£49.00	20	
Additional Bowl	£9.25	Must match main bowl food numbers	
Reception packages on next page			40

	Price	Minimum Orders		
Item (click on <u>item</u> to take you to relevant page)	(per person unless specified)	(or maximum if specified)	Notes	
Reception Bowl Food Packages (You Choose)			2	
3 Bowls with 2 glasses of prosecco	£42.75	20		
3 Bowls & 4 drinks	£49.60	20		
3 Bowls, 4 Canapes, 4 drinks	£57.75	20		
3 Bowls, 4 Canapes	£41.25	20		
3 Bowls, 2 Food Stalls	£86.75	50		
Reception Bowl Food Packages (Chefs choice nearer event date)	67 S H. AT	1.00		
3 Bowls with 2 glasses of prosecco	£40.95	20		
3 Bowls & 4 drinks	£47.85	20		
	74 July 15		1 1 1 1 1 1	
Fine Dining SET menu		- A		
2 Courses	£52.00	30		
3 Courses	£64.00	30		
3 Course Package with drinks (See page 7)	£90.00	30		
Fine Dining menu				
2 Courses	£60.00	40		
3 Courses	£68.00	40	The state of the s	
3 Course Package with drinks	£96.00	40		
Cheeseboard (per table)	£79.25 (Pertable)	1 1		
Chefs Choice Dinner Canapes x 4	£15.00	30		

	Price	Minimum Orders	
Item (click on <u>item</u> to take you to relevant page)	(per person unless specified)	(or maximum if specified)	Notes
Food Stations			
Arancini food station			
Indian street food	1		
<u>Pizzeria station (Pizza Truck)</u>			
Cobble Lane cured meats	100		
Paxton & Whitfield cheese			
H. Forman & Son smoked and cured salmon carvery			
Eton mess dessert station			
Chef's choice cake station			
A) Any 2 Stations from above	£69.00	50	
B) Market 3 station package: Cobble Lane cured meats, Paxton & Whitfield cheeses, H Foreman & Sons salmon carvery	£75.00	40	
Add <u>Eton Mess</u> Station to A or B	£16.50	Match the main package	
Add <u>Cake Station</u> to A or B	£22.00	Match the main package	# 11
Add a food stall to a canape or bowl food event	£29.50	40	
3 Bowls, 2 Food Stalls Package	£86.75	50	
			Marie - Alimania
Chefs Set BBQ	£46.20	40	
Premium BBQ	£60.50	50	

## **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.



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

### **London larder**

We've handpicked a collection of exceptional suppliers from London and beyond, including B Corp, VCSE, and diverse-owned businesses, who share our passion for craft, quality, and sustainability. Together they help us fill our menus with fresh, responsibly sourced ingredients.

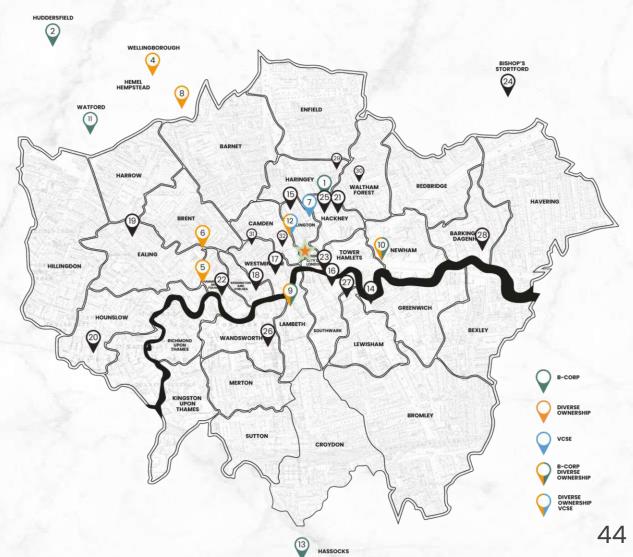


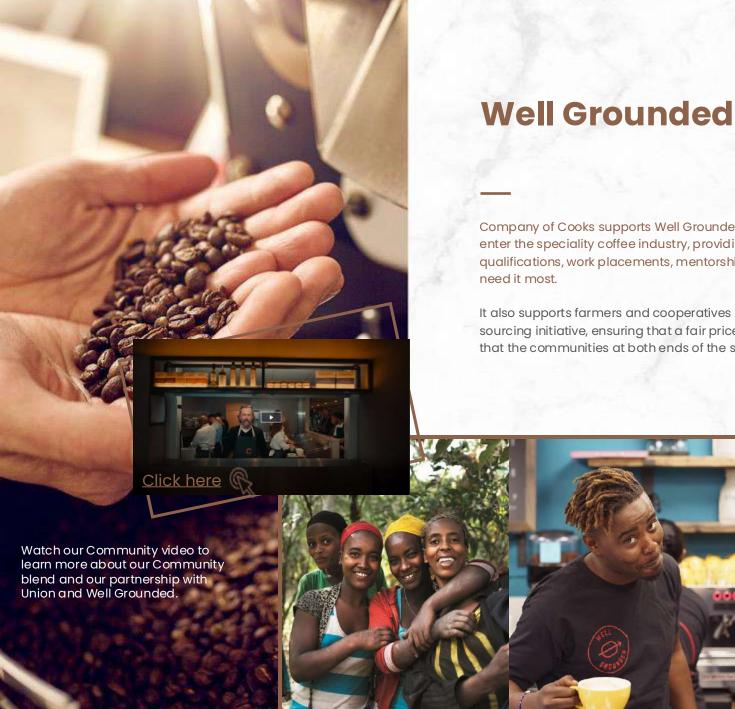
https://www.companyofcooks.com/community

#### Suppliers **Dalston Juice Paul Rhodes Bakery** Dash Water Cobble Lane Cured B-CORP The Wild Room **Dormen Foods** Diverse Ownership Flawsome Drinks Paxton & Whitfield SWINDON Sally Clarke Bakery Freshways Dairy (3) Diverse Ownership Belazu La Latteria Diverse Ownership **Luminary Bakery** Ellis Wines VCSE\* Hope & Glory H. Forman & Son CARDIFF Diverse Ownership 4 Rubies in the Rubble **HG Walter** B-CORP / Diverse Ownership The London Honey Company Union Coffee 8-CORP / Diverse Ownership **Vegetarian Express** Marrfish B-CORP Well Grounded London Borough of Jam Diverse Ownership / VCSE\* Brindisa Ridgeview Wine Smith & Brock Wild Harvest **BMA HOUSE** Celtic Bakers Hackney Gelato

Truffle Guys

**Two Tribes** 





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

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.

## NOINU

HAND-ROASTED COFFEE



# 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 handpicked 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 <u>www.companyofcooks.com</u> or simply click to watch the video above.



## A cake that makes a difference

We're proud to partner with Luminary Bakery

A social enterprise that creates an innovative response to help socially and economically disadvantaged women by investing in and empowering them to realise their dreams. Through training, employment, and community, they aim to break cycles of poverty, violence, and disadvantage once and for all.

Luminary Bakery offers spectacular cakes for all occasions which can be ordered via our team and delivered directly to your event.







#### PITCHER COCKTAILS

#### £40.00 per pitcher

#### Sloe Gin Fizz

Sloe Gin, lemon juice, soda water

#### Dark & Stormy

Rum, lime juice, ginger beer

#### **Apple Spritz**

Aperol, apple cider, prosecco

#### **Whiskey Godfather**

Bourbon, lemon juice, cherry coke, orange slices

#### **Mulled Wine**

Red wine, brandy, spices

#### Pimm's

Pimm's No. 3, in a highball, with classic garnish and ice

### NON-ALCHOLIC PITCHER COCKTAILS

#### £32.00 per pitcher

#### Rosemary & grapefruit

Grapefruit juice | rosemary | sparkling water

#### Sting of the bee

Lemon & ginger | honey | lime juice

#### Pomegranate fizz

Pomegranate juice | fresh orange juice | lime juice | sparkling water

#### **English garden**

Cucumber | basil | elderflower | cloudy apple juice

#### COCKTAILS BY THE GLASS

#### £12.50 each cocktail (minimum of 80 - select 2 options)

#### **Amaretto Sour**

Amaretto | lemon juice | sugar syrup

#### Cosmopolitan

Lemon vodka Cointreau | lime juice | cranberry juice

#### Lychee Martini

Vodka | lychee liqueur | lychee purée | sugar syrup

#### **Elderflower Collins**

Gin | elderflower liqueur | lemon juice | cucumber infused sugar syrup

#### Mojito

White rum | lime juice | mint infused sugar syrup

#### Espresso Martini

Vodka | coffee liqueur | cold brew espresso | vanilla infused sugar syrup

#### Old fashioned

Whisky | angostura bitters | orange infused syrup

#### **Bramble**

Gin | Chambord | Iemon juice | sugar syrup

#### Kumquat margarita

Tequila | kumquat liqueur | agave nectar | lime juice

#### Negroni

Gin | martini rosso | Campari | orange infused syrup

#### **Passionfruit martini**

Vodka | passionfruit liqueur | vanilla syrup | passionfruit purée | lime juice

#### Strawberry daiquiri

White rum | strawberry liqueur | lime juice | sugar syrup | strawberry purée

#### MOCKTAILS BY THE GLASS

#### Mojito

Soda water | lime juice | natural fruit extracts

#### **Paloma**

Soda water | lime juice | pink grapefruit juice | natural fruit extracts

#### Belini

Soda water | grape juice | peach juice | natural fruit extracts

<sup>(</sup>V) - Vegetarian, (VG) - Vegan

#### ALCOHOL FREE BAR

#### £20 per person for 3 hours | Minimum 40

## A selection of alcoholic free spirits, bubbles & soft drinks that still have the wow factor

Folkington juices

Elderflower pressé

Punchy aromatic drinks

Peroni zero

Bax botanics – alcohol free spirit

Seedslip

Thompson & Scott noughty organic sparkling chardonnay

Fevertree tonic selection

Soft drinks & mixers

Mocktail pitchers

Fruit & herb garnishes

#### GIN MAGICIAN

#### 2 Hour gin bar from £1450

Let our gin magician entertain your guests offering a huge selection of G&Ts made to each guest's particular selection or let them weave their magic & make a drink based on just a flavour profile – a great start to any event

At least 10 Gins

At least 6 different tonics

At least 3 different mixers (sodas, ginger beer etc)

Fresh fruit garnishes - Citrus & Berries

Dried fruit garnishes

Fresh herb garnishes

Floral garnishes

Spice garnishes

Cucumber

Fizz

Liqueurs - (e.g. elderflower, orange & Chambord)

At least 1 non-alcoholic gin

Ice

#### WINE LIST INFORMATION

Prices are per bottle and exclude VAT

(Vegan) – These wines are vegan as the wines are filtered without using animal-based products like egg white.

(Bcorp) – In order to achieve certification, a company must demonstrate high social and environmental performance by achieving a B Impact Assessment score of 80 or above and passing the B Corp risk review. BCorp Website

(Organic) – Wine produced according to organic standards from grapes grown using organic viticulture. Detailed guidelines vary from country to country, but the use of synthetic fertilisers, fungicides and pesticides is prohibited. Instead, natural compost and manure are used, with a focus on improving soil health and encouraging natural predators through cover crop biodiversity planting

Organic principles - these are NOT certified organic, unlike the term above, but in most areas follow the same practices as certified producers

ABV% - Alcohol by volume %

(House) – These house wines are used in packages

(Sustainable) – There are established practices and various certifications available to help you easily identify sustainable wines. Sustainable wine considers: energy and water consumption, soil health, vineyard biodiversity, packaging

(Sustainably Shipped) – These wines are shipped sustainably, often this means wine may be sent over in bulk and bottled in the country the wine is exported too.

#### Corkage

Whilst we can source other wines, sparkling wines and spirits for you, we understand that sometimes you might want to source and use your own.

Corkage charges per bottle excluding VAT

Manage			
Item	Pri	ce	
Still Wines	£	18.00	
Sparkling Wines	£	23.00	
Magnum or Larger Bottles	£	35.00	
Spirits	£	50.00	
Port	£	40.00	PLUS charge for glass hire
Brandy	£	60.00	PLUS charge for glass hire
Bottled Beer	£	3.00	

#### **Packages**

For packages with house wines, you can upgrade to any of the wines in this list so do speak to your planner about this when planning your event.

#### SPARKLING

#### Ridgeview Bloomsbury, East Sussex, England - £55.15

Ridgeview signature blend Bloomsbury is light golden in colour with a fine, persistent mousse. Citrus fruit aromas with hints of melon & honey. (Vegan) (BCorp) 12%

#### Ridgeview Fitzrovia Rosé, East Sussex, England - £66.15

Chardonnay brings freshness & finesse, whilst the Pinots add the classic red fruits for which England is so acclaimed. A raspberry & redcurrant nose carries through to a fresh fruit-driven palate. **(Vegan) (BCorp) 12%** 

#### Prosecco Le Contesse, Italy - £37.50

Made in Veneto, Italy, from the Bonotto Family who have been producing prosecco since 1970. At the foot of the Congeliano Valdobbiadene hill in Treviso, and they use the Glera Grape variety, which results in a wonderfully refreshing tipple with notes of Fruity Golden Apples alongside a Floral and Pear infusion on the undertone. (HOUSE) 11%

#### Pupitre, Cava Brut Traditional, Spain-£39.20

Named in homage to the classic racks used in ageing sparkling wine on lees, a key part of traditional method production. Pupitre aims to capture the essence of a slow, complex process, creating an authentic Cava. The nose provides notes of acacia, yellow apple and hints of aniseed, followed through on the palate by pronounced notes of lemon and green apple. A fine mousse and a lengthy finish give an overall refreshing a pleasant experience with this well rounded Cava. (Vegan) (Organic) (Sustainable) 11%

#### Laurent Perrier La Cuvee Brut, Champagne, France - £99.25

This is beautifully balanced with fine streams of flowing bubbles, leading to delicate citrus & subtle floral notes on the nose. **(Vegan) 12%** 

#### ROSE

#### La Loupe - Pale Rose, Carignan, Languedoc, France - £31.50

This Languedoc Rosé is a delightful expression of fresh red summer fruits, which immediately transport you to the South of France. The wine is made protectively with fermentation taking place in steel to preserve the fresh aromas and flavours of Carignan. The result is a rosé with a soft pink colour with an intense bouquet of wild strawberry, redcurrant and raspberry along with lovely floral notes of lilac, violet and primrose. Fruity and fresh on the palate with accompanied by notes of garrigue, mint and pepper. A perfect summer wine, easy-drinking and very fresh. **(Vegan) 11%** 

## Château Paradis Rose 'Essenciel' Coteaux d'Aix en Provence, France, - £43.00

Aix-en-Provence and its surrounding hills are home to many fantastic producers of Rose wines. At Château Paradis nestling on the slopes to the north of this historic town they hand make a delicious Provençal rosé. It is made by the saignée method of 'bleeding' the fermenting juice from the skins to preserve delicacy and character. Essenciel rosé wine has a rose-petal colour and is elegant and dry with aromatic fruit aromas derived from a vibrant blend of Grenache, Cabernet and Syrah. (Sustainable) 12.5%

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#### WHITE

#### El Zafiro 'Estremadura' Blanco, Pardina/Chardonnay, Spain - £27.00

A fresh and lively white from the far west of Spain that combines the local Pardina grape variety with the renowned and supple Chardonnay. The winery uses their modern equipment in temperature controlled stainless steel tanks in cool fermentations to preserve the crisp green herb and floral aromas with white fruits such as apple and peach on the palate balanced by a zesty, citrus acidity and a crisp finish. (Vegan) (HOUSE) 12%

#### Hamilton Heights, Chardonnay, Australia - £28.70

An elegant unoaked Aussie Chardonnay, fermented in steel tanks with the aim to show the fruit character of the grape when grown in a hot southern hemisphere climate. Bright lemon in colour with a fresh nose full of ripe peach and citrus. The palate has a nice weight with flavours of ripe mango, pineapple and peach with a crisp acidity and green apple notes. The tropical notes linger on the palate finishing long and refined. (Sustainably Shipped) 13%

#### Lookout Post, Sauvignon Blanc, Chile - £31.45

Clean and brilliant Chilean white wine with pale lemon colour and soft green edges. This fresh and juicy Sauvignon Blanc has soft aromas of light citrus fruit and a palate with vibrant notes lemon and lime with hints of tomato leaf. An easy pleaser with a fruity character yet fresh acidity. Made protectively to preserve the fresh fruit aromas and flavours, fermenting at cool temperatures in stainless steel. Delightfully refreshing. (Sustainable) (Vegan) 12.5%

#### Naturette, Verdejo, Bodegas Parra Jiminez, Spain - £33.60

This organic Verdejo from La Mancha shows great typicity for the region. Fermented spontaneously using the grapes ambient yeasts and aged in stainless steel vats to preserve the delicate and pure aromatics of the variety. On the nose, preserved lemon, lime flesh and white peach is complimented by a strong slatey minerality. Beautifully crisp and dry on the palate, a fine citrus flavour and intriguing minerality gives way to a clean and refreshing finish.

(Vegan) (Organic) (Sustainable) 11.5%

#### Espirit des Vignes, Piquepoul, Cotes de Thau, France – £38.70

This is a delicious Piquepoul from the Cotes de Thau that is low in sulphites. The maritime influences give the grapes a very refreshing acidity which translates in the wine along with a lovely minerality. Fermented in stainless steel and ageing on fine lees for 3 months for texture. This is a ripe zesty wine, with evoking citrus, apple and floral aromas, with a juicy white peach flavour. It is crisp, rich and saline on the finish. (Vegan) (Sustainable) 12.5%

#### RED

#### El Zafiro 'Estramedura' Tinto, Tempranillo/Shiraz, Spain - £27.00

From the high Sierras of southwestern Spain this inspired blend combines the cherry and strawberry fruit character of the local Tempranillo with the spice and structure of Shiraz. The wine is fermented and aged in Stainless steel giving focussed young fruit which lends vigour to a mid weight palate that is supple and balanced. The finish is completed with a fresh acidity which combines with the soft tannins for an elegant lasting finish. (Vegan) (HOUSE) 13.5%

#### The Impressionist, Pinot Noir, Macedonia - £33.00

This wine from North Macedonia is a fresh style of Pinot Noir fermented in steel at controlled temperatures to preserve the delicate fruits of the variety. pale ruby red in colour with a soft nose of redcurrants and red cherries. The palate is very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine. The finish is long and smooth with the red cherry and raspberry notes lingering on the palate. (Sustainably Shipped) 12%

#### Whale Point, Merlot, South Africa - £34.15

Named after the migration of whales which occurs every year. These majestic creatures travel thousands of kilometres between the food rich waters of the Antarctic to the warmer waters of South Africa and beyond. Hailing from the Western Cape, this Merlot is round and supple, full of juicy plums, cherries and blackberries. Complemented by a fresh acidity and soft tannins. (Sustainably Shipped) (Vegan) 13%

#### 'Punto Alto', Malbec, Argentina - £34.15

This Malbec is grown using organic principles in the vineyards of Mendoza. A great example of a classic Argentinian Malbec. Deep dark purple in colour with bramble fruits and black cherries on the nose. The palate has great concentration of intense dark fruits such as black cherries and plums and blackberry jam in addition to rich notes of chocolate on the finish. The wine has a full body with a velvety texture for a long-lasting feel in your mouth of the forest fruits and spice. **(Vegan) (Sustainably Shipped) 13.5%** 

#### Cuvée 1620, Cabernet Franc, Lorgeril, Languedoc, France - £39.90

This spicy Cabernet Franc from the Languedoc is a beautiful bright ruby red in colour. The nose has red cherries and currants in abundance, these red fruits follow through on the palate with a menthol note and spicy pepper. The wine has beautiful structure with fine tannins and a long and powerful finish. (Vegan) (Sustainable) 12.5%

## The bar can operate as an account bar where the drinks sold will be added to your invoice or as a credit card bar that your guests pay as they order

(or a combination of both – you may want to move to a credit card bar after reaching a financial limit, or after a certain period of time or you may want all spirits to be on the credit card bar)

#### Please note for your security & speed of service we do not accept cash

Credit Card Bar (Inc VAT)	Account Bar (Exc VAT)
£6.00	£5.00
£6.00	£5.00
£8.20	£6.80
£11.00	£9.25
£3.00	£2.65
£4.00	£3.75
£4.00	£3.35
	£6.00 £6.00 £8.20 £11.00 £3.00 £4.00

If you want us to serve spirits on the bar, please let us know. All spirits are served with a complimentary mixer

House Spirits – Gordons Gin, Finlandia Vodka, Famous Grouse Whisky, Bacardi Rum, Dead Mans Finger Rum

Single	£7.00	£5.85
Double	£11.00	£9.20

Other Spirits – Hendricks Gin, Belvedere Vodka, Glenmorangie Whisky, Kraken Spiced Rum

Single	£9.50	£7.95
Double	£12.50	£10.45

#### BEER & CIDER

Celebration of a local brewery – Two Tribes. Based in Kings Cross, their beer comes in cans which are more environmentally friendly without losing on taste.

#### Two Tribes

- Power Plant Lager - Gluten Free 330ml	£5.00
– selection of IPA, Lager, Pale Ale & small production brews 330ml	£5.00

Curious Apple Cider 330ml / Gravity Cider 330ml	£5.00
0% Beer 330ml	£5.00

#### **On request**

Lucky Saint (0.5% Alc) 330ml	£5.00
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Looking for something else? Speak with the team for bespoke ideas

#### Two Tribes on Draught

Two Tribes can set up beer on tap for your guests - various options available from £350

## LOW ALCOHOLIC WINE 0.5% ABV

#### Noughty Organic White £27.60

Produced using 55% Chenin Blanc and 45% Chardonnay grapes harvested from dry-land farmed vineyards in the Western Cape region.

#### Noughty Organic Sparkling £27.60

Made from Chardonnay, an elegant pale colour and crisp, ripe apple scent accompanied by a touch of sweetness

#### Noughty Organic Red £27.60

Produced with Syrah grapes from dryland farmed vineyards in Darling, South Africa.

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

<sup>(</sup>V) - Vegetarian, (VG) - Vegan



## **Thank You**

Johnathan & Hannah BMA House

COMPANY OF COOKS