



BMA HOUSE
LONDON

COMPANY
OF COOKS

AUTUMN / WINTER
OCTOBER 2025 - MARCH 2026

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Within the document you can click on any item underlined to take you to or from the pricing page

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 [here](#).
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





The image features four distinct gourmet dishes presented in white ceramic plates and bowls. The dishes are arranged on a white, textured tablecloth. In the top center is a large plate with sliced meat, mushrooms, and a vegetable salad. To the left is a bowl with a colorful salad and roasted vegetables. In the bottom center is a bowl with a yellow sauce, salmon, and a garnish of thin sticks. To the right is a bowl with a yellow sauce, small round items, and white garnishes. The entire scene is decorated with several autumn leaves in shades of orange, yellow, and brown, scattered around the dishes.

PACKAGES

INCLUDING DAY DELEGATE RATES

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.

H O T F O R K B U F F E T D D R P A C K A G E

£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

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

£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

(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.

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 [here](#)) 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 [here](#)) 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 loaf cake slices

SANDWICH PACKAGE

£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

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Packages

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

FINE DINING PACKAGE

£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 [here](#))

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 [here](#))

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

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Refreshment Ideas

Our organic teas include a selection of classic, fruit, & herbal 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.

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 [here](#)) but for a colourful and refreshing option look at the hydration station.

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





BREAKFAST



Breakfast with coffee

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

M O R N I N G B A K E R Y S E L E C T I O N

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

P L A N T B R E A K F A S T B U F F E T

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

B R E A K F A S T B A P S

Choose from the selection in link

F U L L E N G L I S H B R E A K F A S T

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 fraîche, 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

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

SANDWICH LUNCH ADDONS

Go [here](#) 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 [here](#)

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 rilette, crème fraîche, pumpernickel 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

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Lunch

'LOW GI' 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

Aubergine & chickpea curry, pilaf rice, coriander (VG)

Grilled mushroom, truffle & cream tagliatelle, parsley (VG)

Spiced & roasted sweet potato (VG)

Citrus cabbage salad, clementine, grapefruit & sunflower seeds (VG)

Dark chocolate pudding, coffee cream, chocolate soil (VG)

TUESDAY & SATURDAY

Chicken & apricot sausage, herb mash, onion gravy

Tofu, fava bean & 'chorizo' cassoulet, crusty bread rolls (VG)

Paprika & maple roasted parsnips (VG)

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

Sticky date & banana cake, toffee sauce, whipped Chantilly cream (VG)

WEDNESDAY

Thyme roast chicken, creamy mushroom sauce, toasted gnocchi

Sweet potato & black bean chili, rice, chive 'sour cream', tortilla crisp (VG)

Sweet chilli roasted broccoli (VG)

Roasted heritage beetroot salad, feta, watercress pesto, pumpkin seeds (VG)

Cinnamon spiced pear, apple & blackberry crumble, vanilla custard (VG)

THURSDAY

Chicken katsu curry, jasmine rice, crispy shallot, coriander

Italian style roast winter cabbage, tomato lentils, kalamata olive & chilli relish (VG)

Lemon & thyme braised winter greens (VG)

Grilled courgette, sweetcorn, & tomato salad, chimichurri dressing (VG)

Vanilla cheesecake, mix berry compote, shortbread (VG)

FRIDAY

Miso braised sea trout, sticky jasmine rice, spring onion

Gochujang Tempeh, kimchi, wild rice, bean sprouts (VG)

Asian style green beans (VG)

Edamame, carrot & quinoa salad, sesame dressing (VG)

Coconut pannacotta, roasted plums, puffed quinoa (VG)

Go [here](#) for 'Hot fork buffet package'
Go [here](#) for add ons

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A collage of various appetizers. In the top left, salmon is served on small crackers with a pink terrazzo background. In the top center, a dark plate holds several small tarts. In the top right, a long white tray displays a row of tarts topped with radish slices. The bottom half of the image features a large pink plate with numerous small, round, golden-brown fried balls, each topped with a dollop of white cream and a small purple flower.

RECEPTIONS

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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Canapé reception

N I B B L E S

Nibbles on poseur tables can be added to your reception see [here](#) for selection

C A N A P E S

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 [here](#) for more details and pricing

P L A N T - B A S E D & V E G E T A R I A N

Fried polenta, 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

F I S H

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

Beetroot cured salmon, pickled cucumber, rye bread, salmon roe 64 kcal

Citrus scallop cup, cucumber mayo, coriander 33 kcal

Crayfish, cocktail sauce, smoked paprika 56 kcal



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Canapé reception

MEAT

Korean fried chicken, sriracha mayonnaise 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

SWEET

Whipped cheesecake, ginger crumb, spiced pear V 105 kcal

Coconut and passionfruit pavlova (VG) 55 kcal

Lemon meringue tartlet V 93 kcal

Cranberry and white chocolate blondie V 120 kcal

Recommended sparkling wine pairing: Ridgeview Bloomsbury, Sussex

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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 effective chefs choice see [here](#) for more details and pricing and [here](#) for packages

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 cod fish cakes, carrot and mooli slaw, sweet chilli 413 kcal

Confit salmon, charred leeks, saffron sauce 309 kcal

Torched seabass, 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



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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 £3.00** per person

We have created a more sustainable set menu [here](#) or create your own menu from the fine dining menu [here](#)

Click [here](#) for our Dining packages

Click [here](#) for pricing and other details including upgrades



Set menu

OCTOBER - DECEMBER

STARTER

Mustard pannacotta, heritage beetroot, pickled beetroot gel, 'feta' crumble, kalamata olives (VG)

MAINS

Roast chicken breast, fondant potatoes, Jerusalem artichoke puree, fine beans, madeira sauce

Spiced King oyster mushroom skewer, whipped tofu, grilled tender stem broccoli, chilli jam (VG)

DESSERT

Dark chocolate delice, seasonal fruit compote, blackberry gel, honeycomb, 'vanilla ice cream' (VG)

JANUARY - MARCH

STARTER

Leek & seaweed mosaic, whipped wasabi stracciatella, pickled mooli & bok choy salad, mushroom tempura (VG)

MAINS

Free range chicken, roasted garlic mash, braised shallot, heritage carrot, thyme jus

Miso baked aubergine, pumpkin puree, broccoli, watercress, toasted buckwheat (VG)

DESSERT

Raspberry cheesecake, poached fig compote, orange gel, chocolate sorbet (VG)

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Fine Dining

STARTERS

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

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

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

Delica pumpkin salad, cauliflower tabbouleh, crematta, sumac (VG) 373 kcal

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

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



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Fine Dining

— M A I N

Sea bass, braised fennel, celeriac purée, tomato, caper and caviar dressing 510 kcal

Cauliflower, chickpea and potato croquettes, curried cauliflower purée, wilted spinach and heritage cauliflower (VG) 246kcal

Braised duck leg, spiced duck croquettes, kimchi, tender stem broccoli, Sichuan pepper cream 666kcal

Chicken, spinach and mushroom ballotine, roast pumpkin and ricotta mash, crispy sage, Madeira jus 831 kcal

Wild mushroom, spinach and Lincolnshire Poacher pithivier, heritage carrot, purple sprouting broccoli, chive cream (V) 1076 kcal



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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



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FOOD STATIONS

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 fraîche (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 Gujarati 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, (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.

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

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*
Oglesfield / 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



(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.

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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

(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.

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



PRICING, MINIMUM NUMBERS &
ADDITIONAL INFORMATION

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (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 guests as they will swap with elements from standard package If you would rather add additional items to the package rather than swap, see page xx for pricing			
Hot Fork Buffet DDR Morning (1st Break) upgrades			
Breakfast Baps (see choices here)	£4.40	must match DDR	Choose 3 from here
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	
Hot Fork Buffet DDR Mid morning (2nd Break) upgrades		These swaps can be made to any of the coffee breaks but are recommended for the mid-morning break	
Breakfast Baps (see choices here)	£4.40	must match DDR	Choose 3 from here
Blueberry snack pot	£3.30	must match DDR	
Rainbow Fruit Platter	£3.30	must match DDR	
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 (3rd 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 (4th Break) upgrade			
Upgrade the loaf cake to fancy cakes	£5.00	must match DDR	

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (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	
Fine Dining Package (Complimentary canapés for bookings over 120)		120	
Set Menu Dining Package	£90.00	30	
Canapes Package	£40.00	50	Upgrades available
Refreshments			
Tea / Coffee / Biscuits	£4.95		
Tea / Coffee / Loaf Cake	£8.45		
Tea Coffee / Fancy Cakes	£10.00	5	
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)		
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)		
Folkington's Juices: (Apple, Orange, Summer Berries, Pineapple, Mango, Pink Lemonade, Tomato Juice)	£3.35 (each)		
Hydration Station (1 Break – we recommend lunch)	£1.45	10	
Hydration Station (All Day)	£3.50	20	



Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
Breakfast			
Bakery selection (with tea & coffee)	£7.50		
Plant based breakfast buffet (with tea and coffee)	£25.50	10	
Breakfast Baps (with tea and coffee) Portobello mushroom, spinach, tomato & mushroom ketchup (VG) 471 kcal Free range egg, muffin, sriracha (V) 309 kcal Dry cured bacon bap, HP sauce 512 kcal London sausage bap, HP sauce 556 kcal Cobble Lane pancetta, free range egg, muffin 393 kcal			
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	

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (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			
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 here	£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	
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	
Scones with jam & clotted cream (V) 310 kcal	£2.00	6	

Item (click on <u>item</u> to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
<u>London Larder Buffet</u>			
Regular	£38.50	20	
Mini (without the *items)	£30.00	20	
<u>Low GI Lunch</u>	£20.35	10	
<u>Future 50 Salad Buffet</u>	£30.00	10	
<u>Hot fork buffet</u>			
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	
Seated Buffet charge	£9.00	Must match fork buffet	
Paxton & Whitfield British cheeseboard, Peter's Yard biscuits, celery, grapes 292 kcal	£8.75	10	
Rainbow fruit platter	£6.00	20	
<u>Afternoon Tea</u>			
Package 1 – with prosecco	£33.00	10	For details, please speak with planner
Package 2 – with English Bloomsbury Sparkling	£38.50	10	
<u>Post Event Receptions</u>			
A little more conversation	£20.35		
Post event canape reception package	£40.00	50	
Post event canape reception package with Aperol/ Pimms	£45.00	50	
Post event canape reception package with Bloomsbury Sparkling	£55.00	50	

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (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 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	£8.75	10	
Canapes			
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	
8 Canapes per person (You choose)	£37.50	20	
Additional Canape	£4.50	Must match main canape numbers	
Bowl Food			
4 Bowls (Chef will choose nearer your event date)	£32.00	20	
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			

Item (click on <u>item</u> to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
<u>Reception Bowl Food Packages (You Choose)</u>			
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	
<u>Reception Bowl Food Packages (Chefs choice nearer event date)</u>			
3 Bowls with 2 glasses of prosecco	£40.95	20	
3 Bowls & 4 drinks	£47.85	20	
<u>Fine Dining SET menu</u>			
2 Courses	£52.00	30	
3 Courses	£64.00	30	
3 Course Package with drinks (See page 7)	£90.00	30	
<u>Fine Dining menu</u>			
2 Courses	£60.00	40	
3 Courses	£68.00	40	
<u>3 Course Package with drinks</u>	£96.00	40	
Cheeseboard (per table)	£79.25 (Per table)		
Chefs Choice Dinner Canapes x 4	£15.00	30	

Item (click on item to take you to relevant page)	Price (per person unless specified)	Minimum Orders (or maximum if specified)	Notes
Food Stations Arancini food station Indian street food Pizzeria station (Pizza Truck) Cobble Lane cured meats 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 Eton Mess Station to A or B	£16.50	Match the main package	
Add Cake Station to A or B	£22.00	Match the main package	
Add a food stall to a canape or bowl food event	£29.50	40	
3 Bowls, 2 Food Stalls Package	£86.75	50	
Chefs Set BBQ	£46.20	40	
Premium BBQ	£60.50	50	

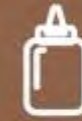
Allergens

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.



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

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

- | | |
|--|-----------------------------|
| 1 Dalston Juice
B-CORP | 14 Paul Rhodes Bakery |
| 2 Dash Water
B-CORP | 15 Cobble Lane Cured |
| 3 Dormen Foods
Diverse Ownership | 16 The Wild Room |
| 4 Flawsome Drinks
B-CORP | 17 Paxton & Whitfield |
| 5 Freshways Dairy
Diverse Ownership | 18 Sally Clarke Bakery |
| 6 La Latteria
Diverse Ownership | 19 Belazu |
| 7 Luminary Bakery
VCSE* | 20 Ellis Wines |
| 8 Hope & Glory
Diverse Ownership | 21 H. Forman & Son |
| 9 Rubies in the Rubble
B-CORP / Diverse Ownership | 22 HG Walter |
| 10 Union Coffee
B-CORP / Diverse Ownership | 23 The London Honey Company |
| 11 Vegetarian Express
B-CORP | 24 Marrfish |
| 12 Well Grounded
Diverse Ownership / VCSE* | 25 London Borough of Jam |
| 13 Ridgeview Wine
B-CORP | 26 Brindisa |
| | 27 Smith & Brock |
| | 28 Wild Harvest |
| | 29 Celtic Bakers |
| | 30 Hackney Gelato |
| | 31 Truffle Guys |
| | 32 Two Tribes |



BMA HOUSE





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



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.

UNION

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 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.



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.

LUMINARY  BAKERY





Thank You

Johnathan & Hannah
BMA House

COMPANY
OF COOKS