



BMA HOUSE
LONDON

Hospitality menus

2021 Menu



Hospitality menus



We understand how important catering is at any event. Whether you're hosting a gala dinner, a working lunch or a canapé reception, our renowned in-house caterers CH&CO. will create & serve fabulous, freshly-prepared food & drink to delight your guests.

From plant-based dishes to gluten or dairy free, our chefs create delicious, bespoke menus that support specific dietary requirements & lifestyle choices.

Wellbeing

With taste & wellbeing at the heart of everything they do, our chefs use only the finest seasonal ingredients & their British-influenced menus are both innovative & nutritious. They expect suppliers to adhere to the same high ethical & sustainability standards as themselves & source local produce wherever possible. Dishes marked with a (w) indicate wellbeing choices; these may be low in saturated fat or have reduced sugar or calories.

Catering for sustainable events

In 2018, CH&CO. became the largest & most diverse contract caterer to be awarded the top-level three-star Food Made Good rating by the Sustainable Restaurant Association (SRA), *"The actions we take today have consequences for our children & grandchildren's future on this wonderful planet, that's why CH&CO. takes a long-term approach to operating in a socially responsible, sustainable way; it's part of who we are."*

With a history of hospitality, we encourage you to let food be the talking point of your event & look forward to welcoming you to BMA House.

We are reopening after Covid-19 in line with the latest government guidance. Please talk to your planner about ways we can adapt this menu and style of service to best suit both your event and government guidelines.

Key:

- (w) Wellbeing
- (v) Vegetarian
- (vg) Vegan

Please advise us of all dietary requirements in advance, however note that we are unable to guarantee an allergen-free environment.

All prices are exclusive of VAT & subject to change



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BMA HOUSE
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Catering packages



Full day catering packages

Full day catering package £60

Suitable for more than 25 guests

On arrival

– Fairtrade filtered coffee, breakfast & speciality teas, mini Danish pastries, individual yoghurt & granola pots, & freshly sliced fruit

Mid-morning break

– Fairtrade filtered coffee, breakfast & speciality teas, raw vegan flapjacks & chocolate chia seed coconut energy balls (vg)

Lunch

– Hot fork buffet or Bento box

Mid-afternoon break

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

– Or why not have a healthy swap and choose fresh apples in the afternoon?

Energise your elevenses or rejuvenate your afternoon by adding:

– Our signature granola – oats, cherries, chia seeds, earl grey low-fat yoghurt & honey (v) (w) **£4.50**

– Cacao, date & coconut energy truffles (vg) **£2.50**

– Goji berry muesli bar (v) **£2.00**

– Blueberry snack pot (vg) (w) **£2.00**

– Skinny blueberry muffin with oats & bran (v) (w) **£3.80**

Breakfast baps **£5.50**

– Portobello mushroom (vg)

– Dry cured bacon

– Cumberland sausage

Smoothies (v) (w) **£5.50**

– Strawberry & banana,

– Mango & passionfruit

– Kale, cucumber, apple & avocado

Looking for a package that includes room hire?

Please contact your Event Planner to find out details of our Day Delegate Rates (DDR) which include room hire, catering & audio visual.



BMA HOUSE
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Refreshments & breakfast



Refreshments & breakfast

Refreshments

Our teas & coffees include a selection of classic, fruit, herbal & organic teas. Fairtrade & Rainforest Alliance certified coffee.

– Tea, coffee & biscuits	£3.75
– Whole fruit (w)	£2.00
– Still & sparkling mineral water (750ml)	£2.95
– Pressed Suffolk apple juice (per litre)	£7.00
– Freshly squeezed orange juice (per litre)	£8.00
– Cranberry juice (per litre)	£6.00
– Homemade lemonade (per litre)	£9.00
– Sparkling elderflower (per litre)	£8.00
– Soft drinks (330ml can)	£2.00
– Hydration Station for a break (per person) <i>Minimum numbers of 10</i>	£1.00
– Hydration Station all day (per person) <i>Minimum numbers of 20</i>	£2.50

Breakfast

All our breakfast menus are served with freshly brewed Fairtrade coffee, English breakfast tea & a selection of herbal infusions

Morning Bakery Section £5.50

– A selection of freshly baked mini Danish pastries & croissants

Light Healthy Breakfast Options

– Plant based cherry & blueberry granola & coconut yoghurt (vg) (w)	£5.50
– Plant based jumbo porridge oats with oat milk, dried fruits & vanilla honey (v)	£7.25
– Poached free range eggs with sour dough toast, crushed avocado & roasted tomatoes (v)	£10.00
– Rainbow fruit skewers (vg) (w)	£6.00

Wish to have table service with your breakfast?

Add **£8.00 per person.**

Breakfast Baps £7.50

One per person. Please choose two for your event. We will serve 50% of each

A selection of soft white, wholemeal, seeded baps

- Portobello mushroom, spinach, tomato & mushroom ketchup (vg)
- Dry cured back bacon & homemade tomato ketchup
- Cumberland sausage with classic HP sauce

Breakfast Bento Box £12.00

Suitable for more than 10 guests

Please choose one box type for your event & advise us of any dietary requirements

- Scrambled tofu with chestnut mushrooms, sun dried cherry tomatoes, kale & toasted bran flake crumb (vg) (w)
- H Forman's London cured smoked salmon, chilli scrambled free range eggs & kimchi rosti
- Full British breakfast, Cumberland sausages, dry cured back bacon, grilled vine tomatoes, Portobello mushrooms, poached free range egg (£3.00 supplement)



BMA HOUSE
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Sandwich & finger food



Lunch

Chef's sandwich lunch £17.50

Suitable for 6 to 50 guests

Our sandwiches are made with artisan breads & flavoured tortilla wraps, with a mix of popular & imaginative fillings which will keep your guests sustained & focused throughout the day. Includes one & half rounds of sandwiches with chef's choice of up to five fillings.

Served with:

- Two seasonal salads
- Tyrrells crisps
- Seasonal fruit bowl

Sample sandwich selection:

- Mexican bean & avocado (vg)
- Smoked salmon & cream cheese
- Roast chicken salad
- Hoisin duck wrap

Gluten free bread available on request

Working Lunch £22.00

Suitable for more than 20 guests

Our working lunch menu is the perfect option for when time is of the essence & you need to work straight through.

Please choose three items per person plus two seasonal salads

Finger Food

Plant based

- Tempura vegetables, romesco sauce (vg) (w)
- Grilled veg, miso mayonnaise, charred lemon (v)
- Thai falafels, sriracha mayonnaise (v)

Fish

- H. Forman's London cured smoked salmon, cream cheese & pickled fennel
- Smoked mackerel, beetroot, horseradish on rye toast (w)
- Smoked haddock and leek fishcake with remoulade sauce

Meat

- Tsukune chicken meat ball, yakatori tare (w)
- Lamb & pine nut koftas, tzatziki
- Barbeque pulled pork sliders, southern slaw, dill pickle relish

Seasonal salads

- Curried cauliflower, raisins, baby spinach, crispy onion (vg)
- Tabbouleh, toasted pumpkin seeds, pomegranate seeds, mizuna (vg)
- Black & white rice, roasted cumin, chickpeas, butternut squash, crispy onions (vg)
- Carrot, fennel, harissa & cured lemon (vg)
- Bombay potato, coriander, spring onion (vg)
- Trio of beetroot, golden cross goats' cheese, mixed baby leaves (v)

Why not add:

- Additional finger food **£3.75**
- Additional salad **£4.50**
- One round of chef's choice sandwiches **£7.50**

Lunch

Wellbeing Lunch (w) £25.00

Suitable for more than 12 guests

Our wellbeing working lunch is a bread-free option, allowing you to have a lighter lunch, perfect for throughout the Summer & Autumn

- Thai rice paper wraps, avocado, spring onion & green paw paw (vg)
- Carb free quiche, spinach, mushrooms, watercress (v)
- H Forman's London cured smoked salmon, shaved fennel, lemon, linseed muffins & ricotta cheese
- Caesar salad, poached free range chicken, curly kale, pecorino, rye crisps
- Coconut yoghurt, cherries, flaxseed wafers (vg)

Bento Boxes £20.00

Suitable for more than 10 guests

Our bento boxes are the perfect touch free option & provide your delegates with a mini three course lunch packed full of flavour & energising dishes which not only taste fantastic but look great too. **Please choose one box type for your event.**

Plant based (vg) (w)

- Poached leeks, champagne vinaigrette, sour dough crumb
- Roasted butternut with dukkha, pickled red onion
- Heritage tomatoes, basil, niçoise olives
- Coconut milk panna cotta, mango, passion fruit, coconut praline

Korean

- “KFC” Korean Fried Cauliflower, gochujang mayo (v)
- Teriyaki salmon, toasted seeds, gem lettuce
- Kimchi salted & fermented vegetables (v)
- Honey rice cake

British picnic

- A selection of delicate finger sandwiches
- Pork & cranberry sausage roll with piccalilli
- Heritage beets, goat curd cheese, sour dough crumb (v)
- Lemon drizzle slice

Indian Street Food (w)

- Tandoori spiced chicken skewer, paratha
- Mughlai lamb scotch egg
- Yellow lentil & coriander dahl (vg)
- Wonky carrot & orange halwa (vg)

Spanish

- Spanish Charcuterie from Brindisa of Borough Market
- Marinated stuffed Gordal olives with orange & thyme (vg)
- Pan con tomate, garlic, basil (vg)
- Aged Manchego cheese, membrillo (v)

London Larder (£3.00 supplement)

- Charcuterie from Cobble Lane, house pickles
- Salmon rilette
- Salad of grains, seasonal vegetables from New Covent Garden Market (vg)
- Paxton & Whitfield's cheese selection (v)



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Hot fork buffet

Hot fork buffet

Hot fork buffet £30.00

Suitable for more than 30 guests

Our fork buffet menus are designed to be enjoyed while standing up, allowing your guests to mingle & network.

All buffets include two main dishes, including a vegetarian option, seasonal side dishes & one dessert. The menus are on a weekly rotation. If it is a multi-day event a different menu will be provided per day.

Please contact your event planner to advise us of any dietary requirements or if you would like to substitute the meat option for a fish option.

Want a seated buffet?

Please add **£8.00 per person.**

Buffet 1

- Sweet potato, chickpea & spinach tagine with crispy chickpeas (vg) (w)
- Chicken, leek & mustard pie
- Fruity Israeli cous cous, pomegranate, coriander yoghurt (vg) (w)
- Herb new potatoes (vg)
- Green beans (vg)
- Classic lemon tart, mascarpone cream

Buffet 2

- Squash & sage ravioli (v)
- Red wine braised British beef bourguignon with smoked lardons
- Braised celeriac, truffled mushrooms, toasted seeds
- Lemon kale, caper nut brown butter (v)
- Spring onion mash (v)
- Eton mess, broken vegan meringues, blueberries, lime

Buffet 3

- Lentil, beetroot & spinach moussaka (vg)
- Cajun grilled chicken kebab (w)
- Sesame Pak choi, vermicelli noodles, miso dressing (vg)
- Ancient grains, wonky carrot, daikon, red onion, & coriander salad, pomegranate molasses (v) (w)
- Steamed kale, lemon, toasted mixed seeds (vg) (w)
- Seasonal fruit salad, Greek yoghurt (v)

Buffet 4

- Cauliflower & kale macaroni cheese (v)
- Aromatic spiced slow cooked shoulder of lamb
- Mixed beans & peas, tomato & chive Gremolata (v) (w)
- Rocket & red onion salad, toasted brioche crumb (v) (w)
- Saffron rice, dried fruits & fried aubergines (v)
- Sticky toffee pudding clotted cream



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Post conferences packages



Post conferences packages

Nibbles £7.50

Should you require your nibbles to be individually portioned, please choose two items per person otherwise, please choose four items which will be served & displayed across the bar & poseur tables.

Please choose 4 items:

Snacks

- Root vegetable crisps (vg)
- Sea salt crisps (vg)
- Parmesan Shortbread (v)
- Wasabi Peas (vg)
- Spicy Broad Beans (vg)
- Parmesan, tomato & onion seed lollipops (v)

Straws

- Sundried tomato & basil (v)
- Parmesan & black pepper (v)
- Montgomery Cheddar & caraway (v)
- Paprika & herb (v)
- Pork crackling straws & apple salt

Popcorn

- Cornish sea salted (vg)
- Tandoori spice (vg)
- All butter (v)
- Goats cheese and black pepper (v)

Olives (vg)

- Belazu chilli house mix
- Kalamata



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Canapés



Canapés

Canapés

Suitable for more than 20 guests

Our canapés are delicious bite-sized delights & perfect for a pre-dinner selection or standing party. We can prepare these to present on individual plates should you prefer.

Please choose from the following:

4 choice (pre-dinner)

6 choice

8 choice

Additional

£13.00

£21.00

£27.00

£3.50

Plant Based (vg)

- Aerated butternut squash velouté & puffed British quinoa
- Cauliflower bhaji, coriander mango dip
- Belazu black olive polenta, red pepper jam
- Nicoise cone, olive crumble, confit cherry tomato
- Indian spiced sweet potato kofta
- Falafel, crispy shallots, tomato gel
- Teriyaki tempeh, sweet chilli dip

Vegetarian (v)

- Creamed caramelized Roscoff onion tart
- Roast pepper & buffalo mozzarella arancini
- Shropshire Blue cheese beignet, roasted onion marmalade
- Chestnut mushroom choux bun, porcini powder
- Golden cross goats' cheese & black olive crumble cone
- Smoked applewood cheese & chutney tart
- Grilled pepper & guacamole tostada, sour cream

Fish

- Torched mackerel niçoise, kalamata olives
- Cured Chalk Stream trout & compressed cucumber
- H Forman's' London cured smoked salmon tartare, crispy capers
- Smoked haddock fishcake, gribiche dip
- Curry fried plaice, pea puree
- Black sesame seared tuna, miso, pickled ginger
- Gravadlax, rye toast, gherkin, dill, crème fraiche

Meat

- Pressed Norfolk ham, piccalilli gel
- Smoked Gressingham duck & sour cherry tart
- Confit chicken lolly, Jerez sherry raisin puree
- Karaage fried chicken, Korean barbeque sauce
- Grilled Herford Cross beef sirloin, triple cooked chip
- Syrian spiced Oxfordshire lamb, red pepper hummus
- Rioja poached chorizo & manchego croquette, aioli

Pudding

- Plant based poached pineapple & coconut (vg)
- Plant based rich dark chocolate mousse, freeze-dried raspberry (vg)
- Caramelised lemon tart
- Salted caramel cream profiterole
- Mixed macarons



BMA HOUSE
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Bowl food

Bowl food

Bowl food

Suitable for more than 20 guests

Our bowl food & small plates are mini meals served from a combination of circulated trays & static buffet points depending on numbers, allowing guests to circulate & network. For a more substantial offer why not start with our canape selection & follow with bowl foods.

Please choose from the following:

4 bowls	£26.00
5 bowls	£30.00
6 bowls	£35.00
Additional bowl	£6.50

Plant based / vegetarian

- Pickled heritage carrots, Beluga lentil salad, toasted mixed seeds granola (vg)
- Crispy tofu, pickled aubergine, sesame choy sum, ginger & spring onion dressing (vg)
- Indian chickpea & potato chaat & tamarind chutney, coconut yoghurt (vg)
- Garden salad of baby vegetables, oak aged feta, salad shoots, Watts Farm wildflowers (v)
- Mint risotto, lemon thyme courgettes, pea velouté, pea salsa (v)
- Beetroot & golden cross goats' cheese gnocchi, dandelion, cucumber, wild garlic, pesto (v)

Fish

- Poached ballotine of salmon, seaweed crisps, fennel salad, lemon verbena dressing
- Classic prawn cocktail with little gem lettuce, spicy tomato dressing, sourdough crisps
- Beer battered haddock, hand cut fries, mushy peas
- Seafood paella of South coast mussels, prawns, clams, hake & saffron
- Thai spiced crab cakes, coriander, coconut cream
- Chalk Stream trout, yuzu mayonnaise, crispy lotus root

Meat

- Chinese spiced Gressingham confit duck, pickled Asian vegetables, watermelon, spring onion
- Maple glazed Norfolk shredded ham hock, fresh peas, broad beans, baby gem
- Blanquette of veal, charred baby onions, glazed Chantenay carrots, marmite hollandaise

- Treacle ox cheek with creamed potato, broad bean fricasee, confit carrot
- Cumberland sausages, wholegrain mash, lyonnaise onion gravy, crispy shallot rings
- Buttered chicken masala, steamed rice, mango chutney, yoghurt, coriander

Puddings

- Vegan meringue, hedgerow berries, vanilla puree, lemon balm (vg)
- Macerated sultanas, baked white chocolate cheesecake (v)
- “Pimm’s o’clock” – Pimm’s no.1, lemonade jelly, fruits, cucumber
- Black forest gateaux, black cherries, chocolate sponge, kirsch cream (v)
- Lemon posset & lemon verbena shortbread, candied zest (v)
- Dark chocolate delice, blackcurrant gel, honeycomb (v)
- Popcorn mousse & toffee sauce, poached apple (v)



BMA HOUSE
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Street food stalls



Street food stalls

Street food market stalls

Suitable for more than 50 guests

Market food stalls offer a creative addition to larger canapé or bowl food receptions. They can also be a great alternative to a traditional seated lunch or dinner. Food stalls provide an opportunity for your guests to interact with our chefs, watch their food being created & enjoy the sense of theatre involved in its preparation.

Three food stalls	£60.00 per person
Party Package (2 stalls & 3 bowls (see page 18))	£55.00 per person
Add a food stall to another menu	£20.00 per person

World Garden (vg)

A selection of vegetables from our beautiful countryside & farms around the world showcasing plant-based dishes

- Chargrilled cauliflower steak, seitan keema
- Hispi cabbage, jackfruit & sweet potato chilli
- Hoisin tofu, stir fried vegetables, crispy onions, coconut sauce, fresh chilli
- Korean grilled tempeh, gochujang, avocado & kale slaw & seeded vegan bun
- Grilled pepper & fennel, preserved lemon, pomegranate & cranberry red rice, whipped tahini
- Rainbow quinoa, goji berries, avocado, tamari, mushrooms, toasted pumpkin seeds, vegan cheese

Mexican Cantina

Mexico is known for its extensive street food culture, Forbes even named Mexico City as one of the top ten cities for street food in the world. The Mexican market stalls are called “antojitos” meaning little cravings, it’s a perfect fun and flavour filled addition to your event.

- Woodland Mushroom mix taco, green sauce, mole topping & tajin salt (vg)
- Pulled jackfruit cooked in Adobe, guacamole, coriander (vg)
- Baja fish taco, fried Pollock, chipotle soured cream
- Chicken, chilli, coriander & corn dough empanadas
- Pulled beef quesadillas, Monterrey jack, red onion salsa

Texan Ranch

Texas’ cuisine has been swayed by an array of cultures, for example Mexico, Germany and many more. This stall offers a mix of traditional and innovative dishes, reflecting the diversity of Texas

- Plant based cowboy chilli quorn mince, peppers, red beans, guacamole (vg)
- Buttermilk chicken waffles, sriracha bourbon BBQ sauce, toasted sesame
- Maple bacon doughnuts & spicy tomato ketchup
- All beef slider, house pickles, naked slaw, buffalo ranch, toasted brioche bun
- Corn dogs, BBQ smoky baked beans

Street food stalls

Panipuri Bhel Puri Chaat Stall

Two of the most popular & loved street snacks from India. Pani Puri is a hollow puri fried crisp filled with a mixture of flavour water, tamarind chutney, chili, chaat masala, potato, onion & chickpeas. Bhel Puri is made with puffed rice & sev, mixed with vegetables & chaat chutney, it has a balance of sweet, spicy and sour flavours.

- Plant based holy chow spiced chickpea, potato, spinach, fresh ginger, mango (vg)
- Paneer tikka khurchan – Indian cottage cheese marinated in yoghurt & spices (v)
- Puffed rice spiced vegetables, tangy tamarind sauce (vg)
- Puducherry style fish pie, coriander crust
- Seekh Kebab spring lamb cooked over coal, pomegranate salad

Posh Dogs

The humble hotdog has come a long way, this street food staple has had a new lease of life with these striking new combinations

- Softened leeks, Frenchie's mustard, crispy onion (vg)
- Battered cod, naked slaw, house tartare sauce, crispy shallots
- Classic Cumberland sausage, caramelised onions, Frenchie's mustard
- Chorizo sausage, piquillo peppers, aioli
- Merguez sausage, Lyonnaise onions
- Frankfurter, caramelised onions, tomato sauce

Something sweet?

Choose one from the following:

Build your own Eton mess £10.00

A selection of meringues, creams, curds, mousses, compotes, fudges, cakes & fresh fruit

Build your own trifle £10.00

A selection of fruits, sponges, flavoured creams & toppings

Build your own crumble £10.00

A selection of fruits, crumble toppings & custards

Ice-Cream and gourmet corn £10.00

A Selection of Yard Farm ice-creams
A selection of sweet and salted popcorn

English cheese table £10.00

A fine selection of locally sourced English cheeses for all cheese lovers, served with:

- A selection of chutneys
- Celery & grapes
- Fennel & raisin bread
- Artisan sourdough crackers



BMA HOUSE
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BBQ

BBQ

Premium BBQ £45.00

Suitable for more than 30 guests

Please choose four items from the grill & 3 items from the sides. Both puddings will be served 50% of each.

Grill

Plant based / vegetarian

- Wonky carrot & coriander sausages, crispy onions, vegan mustard mayo (vg)
- Smokey tofu, spring onions, naked Asian salad, steamed buns (vg)
- Mushroom, halloumi burger, chilli, lime, coriander, grilled beef tomato (v)
- Tandoori paneer skewers, cucumber, mint coconut yoghurt raita, roti paratha (v)

Fish

- Grilled salt & pepper squid, saffron aioli
- Prawn shawarma wrap, pickled red cabbage, mint yoghurt
- Sweet soy glazed salmon skewers, black sesame & lime dressing
- BBQ sardines, chermoula sauce

Meat

- Smokey BBQ pulled Norfolk pork bap, red cabbage slaw
- Flame grilled aged Hereford cross beef burger with smoky heritage tomato relish, pickled English cucumber, brioche bun
- Marrakesh chicken skewer pitta, Tabbouleh salad, cucumber & mint raita
- Delanco Cumberland sausage, crispy onions, mustard mayo

Sides

- Parsley, mint, wild rice, heritage tomato (vg)
- Carrot, fennel, harissa, cured lemon (vg)
- Roast butternut squash, spring greens, kale salsa (vg)
- Bombay potato, coriander, spring onion (vg)
- Summer slaw (v)
- Watts farm garden salad vinaigrette dressing (vg)
- Classic Caesar salad with Parmesan (v)

Dessert

- Strawberries & vanilla cream
- Classic Eton Mess

BBQ £32.00

Suitable for more than 30 guests

Please choose two items from the grill and one dessert. Comes with all four sides

Grill

- Marinated tofu kebabs in pitta (vg)
- Grilled mushroom burger with cheese, tomato, relish & pickles (v) **can come with vegan cheese*
- Lime & chilli marinated chicken in pitta
- British beef burgers with cheddar cheese, tomato, relish & pickles

Sides

- Green leaf salad (vg)
- Couscous salad (vg)
- Coleslaw with fresh herbs (vg)
- Potato salad with mustard & spring onion (v)

Dessert

- Eton Mess
- Ice cream tubs



BMA HOUSE
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Fine dining

Fine dining

Fine Dining £48.00

Suitable for more than 40 guests

Why not reward your colleagues with a fine dining experience.

Please choose one starter, one main course & one dessert for the group & advise us of any dietary requirements. Our fine dining menu is served with Fairtrade coffee, tea & petits fours.

Starters

- Caramelised aubergine tartlet, zhoug, coconut & coriander (vg)
- Roast heritage carrot, preserved lemon, charred vegan feta, harissa aioli, pumpernickel soil (vg)
- Roast pumpkin with paneer & lentil samosa, spiced onion puree, raita emulsion (v)
- Trio of beets with Golden cross cheese, lentil crisp, horseradish yoghurt, pomegranate dressing (v)
- Masala spiced salt cod cake, pickled lime chutney, radish & cucumber raita
- H Foremans beetroot cured salmon, fennel & apple slaw, salmon jerky, yuzu & crème fraiche
- Cobble lane charcuterie, Sicilian salad with grilled chicory, lemon thyme dressing
- Smoked duck carpaccio, shallot puree, pickled romanesco, & fennel

Main course

- Charred butternut squash, cauliflower tabbouleh, cauliflower leaves, minted coconut yoghurt (vg)
- Baked aubergine, Roscoff onions, planchada bean bay puree & tamarind sauce (vg)
- Potato, truffle terrine, Heritage carrots, broken rosary goats cheese, pickled carrot dressing (v)
- Wild mushroom tortellini with tarragon cream, leeks, Twineham Grange Italian cheese truffle velouté (v)
- Scottish salmon teriyaki, dashi poached kohlrabi, kale & barley salad, sesame soy mayonnaise
- Roast Icelandic cod, pancetta & thyme potatoes, onion puree, pinot jus
- Roast rump of English lamb, lamb shoulder croquette, butter bean puree, rosemary and kale
- Roast duck breast & duck ragout arancini, charred brassicas, red wine jus
- Aged fillet of beef, smoked creamed potatoes, king oyster mushrooms & charred baby gem (**£5.00 supplement**)

Fine Dining

Dessert

- Coconut panna cotta, mango sorbet, bitter chocolate (vg)
- Pineapple carpaccio, spice marinated, fresh lime, pink grapefruit sorbet (vg)
- Buttermilk & white chocolate dessert with honeycomb, hedgerow berries & ginger ice cream
- Broken vanilla meringues, seasonal berries, pomegranate, rosewater
- Yorkshire custard tart with blackcurrant poached pear, vanilla cream
- Espresso brûlée & orange blossom honey cake
- Orchard apple tart tatin, & salted caramel ice cream
- Pineapple carpaccio, spice marinated, fresh lime and pink grapefruit sorbet
- A Selection of British & Irish artisan cheese from Paxton & Whitfield's with artisan crackers, orchard fruits chutney (£3.00 supplement)

Want to get your guests mingling away from the dinner table or need help moving your guests to another room to dance

Why not serve coffee away from the dinner table alongside a bar or dessert station?

Clients who go for this option will get **£1.50 per person off the price of the dinner.**

Why not add?

Cheese Course £10.00

- British cheese selection, seeded crackers, fig jam, celery
- Mrs Kirkham's Lancashire cheese, pressed apple terrine, rye toast
- Cropwell Bishop tart, russet apples, Waldorf, celery leaf oil
- Baron Bigod doughnuts, greengage jam, sage sugar

Amuse Bouche £4.50

- Babycino, cauliflower velouté, honey mousse, cacao (v)
- Crudité flowerpot, goats' cream, mushroom soil (v)
- Forest mushroom arancini, truffle mousse (v)
- Potted sea trout, lemon panna cotta, fennel jam
- Whipped potato, bacon powder, brioche soldiers
- Shot of chicken, consommé jelly, bavarois, thyme biscuit

Want something more?

Include pre-dinner canapes for **£13.00 per person** (see page 16).

You can also include our drinks package consisting of two reception drinks & half a bottle of house wine & water for a total of **£70.00 per person.**



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Hospitality with heritage

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