BMA HOUSE
FOOD & DRINK

Historic elegance with a modern twist

Spring & Summer 2016
We are delighted that you are considering BMA House to host your next event. We know that any event that you are planning with us has to represent the aspirations of your guests and leaders from the minute the event begins to the very last “thank you for coming”.

Consider us your partners to ensure that this happens precisely as you want it. Whether it is celebrating employees, marking a company milestone or impressing important clients, we are here to carefully create a composed and entertaining experience.

We look forward to sharing our menus with you as you turn the pages of our brochure. The perfect event comprises of many well executed elements. The food and drink experience is often seen as the most crucial.

Our on-site caterers, BaxterStorey, have developed an array of delicious menus which are carefully designed to suit our event spaces. Menus include delicious deli lunches, contemporary canapés and new for the summer season we have authentic street food stalls.

All events are different, and therefore if you do not see quite what you are looking for then that is okay with us. We will work with you to create a bespoke menu that is absolutely perfect for your event.

We look forward to welcoming you to BMA House very soon.

Sarah Bright
Head of Events, BMA House

Patrick Brooks
General Manager, BaxterStorey at BMA House

Key:
(V) - Vegetarian
Vegan options are available on request.
Street food stalls have vegetarian options.
We are unable to guarantee an allergen-free environment.
Whatever your requirements our experienced event planners are here to help and guide you.
WE ARE baxterstorey

A passion for food

At BaxterStorey we pride ourselves on producing menus which are seasonal, using only locally and responsibly sourced ingredients; this includes sustainably sourced fish and meat, which are accredited through the Red Tractor scheme. As the UK’s leading independent food service provider we are fanatical about delicious food and drink. Our food values are very simple:–

Local suppliers
Building strong relationships with only local suppliers ensures that our chefs get hold of the freshest ingredients to create delicious dishes.

Fair & ethical
All our supplier relationships are based on fairness, giving them a fair price for their fantastic produce. In return we achieve the highest ethical standards.

Sustainable
We only use sustainable fish stocks that are Marine Stewardship Council certified. All our eggs are free-range and RSPCA Freedom Food Assured. Our tuna is only pole and line caught to prevent harming other species in the process.

We have established great partnerships with a series of UK farmers, producers and artisan food suppliers who are now key to us delivering exquisite catering to our guests.

A brief history
BaxterStorey forms part of a wider collection of brands, owned and managed privately by the WSH family of businesses which also includes:-

Our signature chefs

As part of BaxterStorey’s commitment to delivering the finest menus to your guests they ensure they consult with their very own Signature Chefs. The Chefs represent some of the finest culinary expertise in the UK today. Their wealth of expertise and knowledge, and their ability to connect with the on-site teams is instrumental in shaping the food experience you see today.

JOHN CAMPBELL
Learning from an acknowledged industry leader and Michelin-starred chef, John brings a wealth of knowledge and experience from his kitchens. Our team regularly visit his training school at the Woodpsean to enhance their culinary skills.

NIGEL HAWORTH
Nigel lends his full support to our chefs. His dedication to the craft of cooking has enabled the Northcote restaurant to continue to thrive with a glowing reputation. Training has always been at the forefront of Nigel’s mind and we are delighted to have him on board.

TOM KITCHIN
Tom is fanatical about using seasonal produce and the influence he brings to our chefs through his bespoke master-classes and restaurant experience is immense. In our second year of working with Scotland’s youngest Michelin-starred chef, we know that his ‘nature to plate’ motto fits exactly with our own food direction.

MARK HIX
Mark is a celebrated food writer and renowned restaurateur. He has been instrumental in reviving the interest in British food producers and his influence in passing this on to our chefs is tremendous.
## REFRESHMENTS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tea and coffee selection</td>
<td>£2.60</td>
</tr>
<tr>
<td>Tea, coffee and biscuits (V)</td>
<td>£3.40</td>
</tr>
<tr>
<td>Tea, coffee and pastries (V)</td>
<td>£5.30</td>
</tr>
<tr>
<td>Tea, coffee and cake</td>
<td>£5.90</td>
</tr>
<tr>
<td>Tea, coffee and mixed seed granola bars (V)</td>
<td>£5.30</td>
</tr>
<tr>
<td>Bottled water</td>
<td>£2.50 per litre</td>
</tr>
<tr>
<td>Selection of fresh organic juices</td>
<td>£6.20 per litre</td>
</tr>
<tr>
<td>Raspberry and lemon pressé</td>
<td>£4.00 per litre</td>
</tr>
<tr>
<td>Elderflower pressé</td>
<td>£4.00 per litre</td>
</tr>
</tbody>
</table>

All menu items are subject to VAT at the current rate and are subject to change without notice.
BREAKFAST

Breakfast energisers
Granola, low-fat yogurt, berries and nuts
Raw energy bar
Quinoa, coconut & mango pot
Chia & blueberry yogurt
Museli bar with a selection of toppings
Bran muffins
Fresh fruit salad pot
Nut, seed and dried fruit bars

FIX naturally refreshing juices blended and pressed on-site, choose from:
• Soothe – pineapple and cinnamon
• Cleanse – yogurt and coconut
• Renew – carrot and green tea
• Protect – beetroot and cranberry
• Balance – apple and cucumber
• Boost – berry and beetroot

Whole fruit – simple seasonal and exotic fruits

£3.50 each OR 2 for £6.00

Breakfast sliders
Choose 2 from the following list (ensure the vegetarian option is chosen) 2 per person:-
Sweet-cure bacon
Cumberland sausage
Smoked salmon and soft cream cheese
Free-range egg, field mushroom and baby leaf spinach (V)

£4.80 per person

Freshly baked pastries
A selection of mini croissants served with butter, preserves,
mini pain au chocolat and mini fruit Danish

£2.70

Healthy snacks
Mixed dried fruit, nuts and seeds pot
Whole fruit – simple seasonal and exotic fruits

£2.00

£2.00 per person

8 / Breakfast | All menu items are subject to VAT at the current rate and are subject to change without notice
**Deli sandwich lunch**

Maximum numbers 150 (1 round per person)

Gluten free options available

Deli-style sandwiches served on artisan breads, tortilla wraps, ciabatta and focaccia loaded with a classic selection of fillings

Served with:-
Scottish smoked salmon and pea crostini
Lamb kofta with mint & coriander yogurt
Asparagus and goat’s cheese frittata (V)

**Sandwich lunch**

Maximum numbers 100 (1.5 rounds per person)

Gluten free options available

Chef’s selection of fillings served on sliced white and malted brown bread

Served with:-
Tortilla chips and fresh whole fruit
Sample menu:
Roast chicken salad with baby spinach on white bread
Poached Scottish salmon, cucumber, lemon and crème fraîche on malted brown bread
Free-range egg and mustard cress on malted brown bread (V)

**Why not add homemade soup or side salad for £2.00?**

**Add a sweet treat from our own recipe book**

“**Butter Wouldn’t Melt**” (V)

£3.50 each OR 2 for £6.00

Fresh fruit tarts
Jam and coconut slices
Cherry and almond bakewell
 Sticky ginger and date loaf
Traditional fruit cake

Fruit scones, strawberry preserve, Devonshire clotted cream £4.00
Grazing Lunch
(Minimum 20 covers)
Based on 1 item of each per person

- Smoked salmon and pea mousse on sourdough bread
- Mini lamb burgers, mozzarella, red pepper relish
- Grilled chicken yakitori with miso dressing
- Asparagus and goat’s cheese fritata topped with aubergine (V)
- Roasted red pepper, feta and spinach muffin, black olive tapenade (V)
- Super-grain salad with toasted seeds, radishes, beans & quinoa (V)
- Crème fraîche cheesecake pot, strawberries and basil (V)

LUNCH
£22.00
Cold Fork Buffet Lunches
Minimum numbers of 20

For a full seated buffet there is a surcharge of £5 per person and maximum numbers will apply according to the seating capacity of the room booked. Please consult your event planner for more details.

2 options: 1 meat or 1 fish, 1 vegetarian, 2 accompaniments and 1 dessert from the list below.

£28.00

3 options: 1 meat and 1 fish, 1 vegetarian, 2 accompaniments and 1 dessert from the list below.

£31.00

Meat
- Pork, chilli and fennel lattice with tomato and basil relish
- Rare roast beef with Thai dressing and herb salad
- Pesto marinated chicken with broccoli and radish salad
- Char-grilled lemon chicken with Caesar salad
- Butchers board of cold meats, pies and pickles

Fish
- Moroccan spiced salmon with black olive and orange salad
- Roasted salmon fillet with garlic and dill mayonnaise
- Asian sea trout roulade with pickled ginger and sesame slaw
- Marinated seafood salad with fennel and fresh herbs
- Smoked fish board with pickled cucumber and rye bread

Vegetarian
- Spinach, feta & pinenut pinwheels with red onion and parsley salad
- Spanish onion & potato tortilla with garlic aioli
- Goat’s cheese and asparagus quiche with rocket salad
- Roasted peppers stuffed with quinoa, tomato, olives and basil (Vegan)
- Mezze board with falafels, hummus, olives and marinated vegetables (Vegan)

Accompaniments (V)
- Mixed leaf with homemade dressing
- Courgette, garden peas, baby gem lettuce with fresh mint
- Tomato and red onion salad, herb oil
- New potato salad with capers, gherkins and mustard dressing
- Pink fur potatoes, broccoli and green beans with pesto dressing
- Tabbouleh salad with bulgur wheat and fresh herbs
- Garden pea, sweet potato, organic buckwheat and spinach salad
- Orzo pasta, sun-dried tomato, black olives and mozzarella salad
- White bean, artichoke and feta salad
- Summer chickpea salad, with red onion, chilli, tomatoes and roasted peppers

Desserts
Select one type of dessert and your preferred topping

The rich chocolate brownie (V)
- Toppings (choose 1):
  - Pecan nuts and salted caramel
  - Cream cheese and vanilla
  - Raspberries and chocolate sauce

Eton mess your own way (V)
- Toppings (choose 1):
  - Classic strawberries
  - Rhubarb and hibiscus
  - Blackberry and lemon

Healthier choice (V) (choose 1):
- Low fat green tea and blueberry cheesecake pots
- Gooseberry and buttermilk panna cotta
- Coconut and mango chia seed pudding (Vegan)
Hot Fork Buffet Lunches
Minimum numbers of 20

For a full seated buffet there is a surcharge of £5 per person and maximum numbers will apply according to the seating capacity of the room booked. Please consult your event planner for more details.

2 options: 1 meat or 1 fish, 1 vegetarian, 2 accompaniments and 1 dessert from the list below.

<table>
<thead>
<tr>
<th>Meat</th>
<th>Fish</th>
<th>Vegetarian</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken fricassée with green herbs, broad beans and peas</td>
<td>Pan-fried seabass, samphire, spinach and caper dressing</td>
<td>Asparagus and pea risotto with pumpkin seed pesto</td>
</tr>
<tr>
<td>Lemon brined chicken, asparagus, spelt &amp; spinach pesto</td>
<td>Steamed Scottish salmon with sesame and garlic oil</td>
<td>Roasted vegetable and feta cheese in puff pastry with a red onion salad</td>
</tr>
<tr>
<td>Slow roasted English lamb, za’atar, chickpeas &amp; pomegranate dressing</td>
<td>Roasted salmon with pea, edamame bean and quinoa salad</td>
<td>Paneer cheese cooked in a yogurt and coriander sauce</td>
</tr>
<tr>
<td>Braised beef shin finished with gremolata</td>
<td>Goan fish curry with tamarind and coconut milk</td>
<td>Chilli fried tofu with ginger, spring onions and sesame seeds (Vegan)</td>
</tr>
<tr>
<td>Fennel &amp; rosemary crusted pork loin with cannellini beans</td>
<td>Grilled Cornish mackerel with cherry tomato &amp; basil salsa</td>
<td>Summer squash and black bean stew with parsley &amp; lemon (Vegan)</td>
</tr>
</tbody>
</table>

2 options: 1 meat or 1 fish, 1 vegetarian, 2 accompaniments and 1 dessert from the list below.

<table>
<thead>
<tr>
<th>Accompaniments (V)</th>
<th>Desserts</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cumin infused basmati rice</td>
<td>Select one type of desert and your preferred topping</td>
</tr>
<tr>
<td>Roast new potatoes</td>
<td>The rich chocolate brownie (V)</td>
</tr>
<tr>
<td>Steamed Charlotte potatoes with fresh mint</td>
<td>Toppings (choose 1):</td>
</tr>
<tr>
<td>Bulgur wheat pilaf with puy lentils and fresh herbs</td>
<td>Pecan nuts and salted caramel</td>
</tr>
<tr>
<td>Steamed seasonal vegetables</td>
<td>Cream cheese and vanilla</td>
</tr>
<tr>
<td>Green beans, shallot and roasted tomatoes</td>
<td>Raspberries and chocolate sauce</td>
</tr>
<tr>
<td>Mixed leaf with homemade dressing</td>
<td>Eton mess your own way (V)</td>
</tr>
<tr>
<td>White bean, artichoke and feta salad</td>
<td>Toppings (choose 1):</td>
</tr>
<tr>
<td>Tomato and red onion salad, herb oil (Vegan)</td>
<td>Classic strawberries</td>
</tr>
<tr>
<td>Summer chickpea salad, with red onion</td>
<td>Rhubarb and hibiscus</td>
</tr>
<tr>
<td>Chilli, tomatoes and roasted peppers (Vegan)</td>
<td>Blackberry and lemon</td>
</tr>
</tbody>
</table>

Healthier choice (V) (choose 1):
Low fat green tea and blueberry cheesecake pots
Gooseberry and buttermilk panna cotta
Coconut and mango chia seed pudding (Vegan)
Street food stations (minimum numbers 20)
Street food stalls have vegetarian options. Please discuss your requirements with your event planner.

1 station 20-40 people £20 per head
2 stations 40-60 people £25 per head
3 stations 60 plus people £30 per head

Creative authentic market stalls to showcase the best in the world street food scene.

Hot stations

The Rib-shack
Slow-cooked baby back pork ribs with our home made 12 spice rub
Pulled BBQ chicken sliders with zingy slaw

Served with (V):
Tangy apple and red cabbage slaw
Mac ‘n’ cheese
BBQ beans

Indian corner
Chicken tandoori kebab, with coriander and onion salad
Paneer tikka with mint chutney (V)

Served with (V):
Samosas with cucumber raita
Masala Vadas
Aloo tikka chaat with tamarind and yogurt
STREET FOOD STALLS

Quirky Bird
Buttermilk-fried chicken with ranch dressing
Sweet and spicy chicken wings
Served with:
Sweet potato and spring onion salad (V)
Classic cobb salad, with chicken, bacon and hens egg
Asian slaw with ginger and sesame dressing (V)

The Mexican kitchen, a fiesta of flavour
Pulled chipotle beef tacos with avocado and tomato salsa
Smoky black bean and butternut squash quesadillas (V)
Served with (V):
Re-fried beans with fresh green chilli and cheese
Mexican sweetcorn salad
El Paso slaw with mango and papaya

Shawarma with drama, an Eastern delight
Chicken shawarma wrap with red cabbage, tzatziki, Turkish chilli sauce
The falafel bowl, with red cabbage, hummus and beetroot sauce (V)
Served with (V):
Bulgur wheat and quinoa tabbouleh salad
Fattoush salad with crispy pitta bread and pomegranate seeds
Roasted chickpea and yogurt salad with sumac
FARMERS MARKET

Farmers Market Food Stations
(Minimum numbers 20)
1 station 20-40 people £20 per head
2 stations 40-60 people £25 per head
3 stations 60 plus people £30 per head

The Billingsgate table
Hand-carved smoked salmon with horseradish crème fraîche
Soused herring with beetroot and orange
Smoked mackerel pâté
All served with rye breads, blinis and pickles

Dressed salad bar (V)
Summer chickpea salad, with red onion, chilli, tomatoes and roasted peppers
Salad of edamame beans, green beans & spring onions with herbs
New potato salad with ranch dressing and dill
Spinach quinoa with air dried tomatoes and pistachios
Greek style mushroom salad

The dairy yard (V)
Selection of English cheeses to reflect the best this country can offer
Old-fashioned chutneys and quince jelly
Sultana and fennel sourdough
Crackers and all the garnishes

The cake shop (V)
Moss cake with cream cheese frosting
Hummingbird cake
Sticky date and ginger cake
Raspberry and almond slice
Goldies; a caramelized white chocolate brownie

The cheesecake factory (V)
New York style baked vanilla cheesecake
Set crème fraîche cheesecake
Layered cheesecake pots
All served with berries, caramel sauce, whipped cream and fruit coulis

Farmers Market | All menu items are subject to VAT at the current rate and are subject to change without notice
Afternoon Tea

£17.50

Served on traditional tiered cake stands
Selection of finger sandwiches with classic afternoon tea fillings
Fruit scones, strawberry preserve, Devonshire clotted cream and sweet bites from our own recipe book
Fairtrade tea and coffee

Sweet treats from our own recipe book “Butter Wouldn’t Melt”
Fresh fruit tarts
Jam and coconut slices
Cherry and almond Bakewell
Sticky ginger and date loaf
Traditional fruit cake

£3.50 each OR 2 for £6.00

Fruit scones, strawberry preserve, Devonshire clotted cream

£4.00

Why not include a glass of Prosecco with your afternoon tea for £5 extra per person?
BARBECUE

Smokey barbecue £28.00

From the barbecue (choose 3 options)
Served with sauces, mustards & dressings
British beef burger in a fresh brioche
Deep south pimento cheese and bacon burger
Slow cooked pork ribs with smoky BBQ sauce
Locally produced smoked sausage, spicy slaw and Swiss cheese
Lamb koftas with cucumber and mint yogurt
Honey and mustard glazed bone-less chicken thighs
Teriyaki marinated beef and vegetable skewers
Mirin and ginger salmon cooked in a banana leaf
Halloumi and vegetable kebab with basil dressing (V)
Falafel burger with hummus in seeded bap (V)
Paneer and vegetable tikka with mint chutney (V)

Salads (choose 3 options) (V)
Fresh herbs and salad leaves with homemade dressing
Heritage tomato and red onion salad, herb oil
Garden pea, sweet potato, organic buckwheat and spinach salad
Summer chickpea salad, with red onion
Chilli, tomatoes and roasted peppers
Salad of edamame beans, green beans and spring onions
Tabbouleh salad with bulgur wheat and fresh herbs
White bean, artichoke and feta salad
New potato salad with ranch dressing and dill

Dessert (choose 1 option) (V)
Crème fraîche cheesecake pots with strawberries and basil
Fresh fruit salad with a chilli syrup
Chocolate, chilli and espresso mousse, hazelnut crumble
Lemon posset, poached rhubarb, blackcurrant gel, crispy meringue
Rich chocolate brownie with raspberries and chocolate sauce
Selection of Jude’s ice cream pots

26 / Farmers Market / All menu items are subject to VAT at the current rate and are subject to change without notice
**BARBECUE**

_Sumptuous barbecue menu_  
_Served canapé style (choose in total 5 options from the grill and cold bowls)_  

£33.00

**From the grill**

**Sauces, mustards & dressings**
- Mini beef burgers with smoked cheese and pepper relish
- Thai chicken burger in a soft roll
- Chicken yakatori skewers with edamame and sugar snap salad
- Mini BBQ “Hound dog” & caramelised onions
- Chilli and lime fish skewers with sweet chilli sauce
- Grilled shrimp in a soft finger roll
- Mini mushroom burger with Swiss cheese and BBQ sauce
- Grilled halloumi & slow roast cherry tomato & basil skewers

**Cold bowls**

- Rare-roasted beef fillet, purple potato salad, salsa verdi
- Grilled chicken Caesar salad, anchovies and bacon crisp
- Tandoori marinated salmon, yogurt rice, cucumber and tomato salad
- Feta and watermelon salad with crispy pumpkin seeds (V)
- Spiced chickpea and potato salad, tamarind, yogurt (V)
- Ancient grain salad with avocado and pickled summer vegetables (Vegan)

**Dessert (V) (choose 2 options)**

- Crème fraîche cheesecake pots with strawberries and basil
- Fresh fruit salad with a chilli syrup
- Chocolate, chilli and espresso mousse, hazelnut crumble
- Lemon posset, poached rhubarb, blackcurrant gel, crispy meringue
- Rich chocolate brownie with raspberries & chocolate sauce
- Selection of Jude’s ice cream pots

All menu items are subject to VAT at the current rate and are subject to change without notice.
Our catering packages offer everything you need for the day. Packages include 2 glasses of fresh juice and 1 bottle of water throughout the day (per person).

Sandwich lunch package  £24.00
Maximum 100
Arrival tea, coffee and selection of mini Danish
Mid-morning tea, coffee and biscuits
Classic sandwich lunch - see page 10 for our detailed menu
Fruit juices
Bottled water
Afternoon tea, coffee and treats

Grazing lunch package  £33.00
Minimum 20
Tea, coffee and selection of mini Danish
Mid-morning tea, coffee, biscuits and fresh fruit
Grazing lunch menu - see page 12 for our detailed menu
Fruit juices
Bottled water
Afternoon, tea, coffee and treats

3 option fork buffet package  £48.00
Minimum 20
Tea, coffee and selection of mini Danish
Mid-morning tea, coffee and biscuits
Fork buffet - see pages 14 and 16 for our detailed menu
Fruit juices
Bottled water
Afternoon, tea, coffee and treats
CATERING PACKAGES

Street food package

£50.00

Tea, coffee and selection of mini Danish
Mid-morning tea, coffee and biscuits
2 street food stations - see pages 18-22 for our detailed menus
Fruit juices
Bottled water
Afternoon, tea, coffee and treats
CANAPÉS

(Minimum 20 covers)  £15.00

Select 4 canapés
(One welcome drink included: beer, house wine, prosecco or soft drink)

Please make your selection from the following list of canapés

Cold
Cured Scottish salmon with chilli, lime, avocado and salmon caviar
Smoked mackerel mousse, horseradish gel, pickled radish in a sesame seed cone
Chicken and truffle terrine, sweetcorn puree, black pepper shortbread
Rosary goat’s cheesecake, English pea and crispy ham
English asparagus, parmesan custard and black olive crumble (V)
Courgette, mozzarella, basil and lemon purée (V)

Hot
Crab and sweetcorn beignets, tarragon and buttermilk dip
Spicy fish skewers with nuoc cham sauce
Smoked ham hock croquettes with minted pea puree
Grilled beef fillet skewers with chimicurri sauce
Spanish tortilla with aubergine relish and semi-dried tomato (V)
Garlic mushrooms, caramelized red onion and crispy polenta (Vegan)

Desserts (V)
White chocolate cheesecake with raspberry gel
Bitter chocolate and cardamom tart with cocoa nib crumble
Strawberry mousse and pistachio nuts in a basil cone
Mini macaroons

We recommend a minimum of 6-8 canapés in total per person should your event be longer than 2 hours.
Additional canapés £3 each.
POST EVENT GRAZING

One of our more popular packages is the post-event drinks and nibbles package. It gives guests an opportunity to unwind, network and graze, either after a day of meetings or ahead of going home.

**Networking Platter**
£18.00
Cured meat, fish and cheese
Mezze board with falafels, hummus, olives and marinated vegetables.
Set up to share with colleagues and guests, includes 2 drinks (beer, wine or soft drink)

**Drinks & snacks (V)**
£12.00
2 drinks (beer, wine or soft drink) served with:
- Vanilla and maple roast nuts
- Marinated olives
- Artisan crisps
- Toasted pitta bread and hummus
- Tortilla chips and guacamole

**Drink Recommendations**

Les Bêtes Rousses Blanc, IGP Pays d’Herault, France, 2014
A bouquet of lemon and pear lead to a refreshingly dry palate

Les Bêtes Rousses rose, IGP Pays d’Herault, France, 2014
Pale pink and bone dry with flavours of crushed summer berries

Les Bêtes Rousses Rouge, IGP Pays d’Herault, France, 2014
A fruity nose of cherry and plum, with a fruity palate, soft tannins and a warming finish

Please see our full wine list for a choice of craft beers, reception and sparkling wines

36 | Post Event Grazing | All menu items are subject to VAT at the current rate and are subject to change without notice
Main course
Pan-fried sea bass fillet, saffron mashed potatoes, olive oil braised fennel, green beans and sauce vierge
Roasted sea trout with a warm potato salad, English peas, baby gem, broad beans and a mustard beurre blanc
Corn-fed chicken breast, garlic potato puree, roasted cougette, aubergine and red onion with a tarragon jus
Char-grilled chicken breast, goats cheese and polenta cake, sweet corn puree, summer squash stew with a tomato and basil jus
Honey roast duck breast, duck spring roll, potato terrine, heritage carrot salad, grilled peaches and star anise infused sauce*
Lamb rump, crispy garlic, fondant potatoes, spinach with anchovy butter, semi-dried tomato, green beans and black olive jus*

Vegetarian main course
English pea and marjoram risotto, pea cress, lemon oil and grilled goat’s cheese
Wild mushroom and buckwheat parcels, spring greens, carrot puree and smoked plum tomato sauce
Potato, green chilli and paneer croquette, cauliflower and coconut cream, spiced cauliflower couscous, cumin carrots and green chutney
Braised baby aubergines, harissa spiced pearl barley, smoked aubergine purée, sautéed spinach with a red pepper and chilli sauce (Vegan)
Vegan alternatives available on request

*£2.50 supplement

Seated Lunches & Dinners

(Minimum 20 covers) £45.00

Our plated menus are perfect for the more formal occasion Please choose 1 starter, 1 main course and 1 dessert. A vegetarian alternative should also be chosen as a starter.

Starter
Salmon cured in lime and chilli, with crispy skin, avocado cream and fennel salad
Seared scallops with smoked bacon, pea puree, broad beans and lemon dressing*
Soused Cornish mackerel, black quinoa, baby beetroot, curried yogurt and smoked salt
Pressed chicken terrine with summer vegetables, seed granola and tarragon emulsion
Black treacle cured beef, beef brisket croquette, pickled carrots, cauliflower cream and purple potato crisps
Goat’s cheese custard with air dried ham, pea mousse, hazelnuts and asparagus salad

Vegetarian starter
Chilled gazpacho soup, black olive oil and garlic bread crumbs (Vegan)
Poached hens egg, asparagus, brioche crumbs and tomato dressing
Summer carrot salad, whipped sheep milk feta, pumpkin seed brittle and olive dressing
Salad of heritage tomatoes, buffalo mozzarella, balsamic jelly and basil oil
Vegan alternatives available on request

*£2.00 supplement

Seated Lunches & Dinners | All menu items are subject to VAT at the current rate and are subject to change without notice
**Dessert (V)**

- English strawberries, basil mascarpone, pistachio biscotti and black olive caramel
- Crème fraîche cheesecake with hibiscus poached rhubarb, ginger crumble and rhubarb ice cream
- De-constructed Eton berry mess with berry gel, raspberry meringues, blackberry cream and oat granola
- Gooseberry and almond tart with elderflower cream
- White chocolate and coconut panna cotta, blueberries and sesame seed crisp
- Malted dark chocolate tart, salted caramel, milk crumbs and raspberry cream
- Fair trade tea, coffee and petit fours

**Additional cheese course**

Best of British cheeses, fig chutney, water biscuits, Muscat grapes

Please see our full wine list for a choice of craft beers, reception and sparkling wines.

**£5.00**
BOWL FOOD

Bowl food is the perfect option for an informal food experience. Substantial and convenient, allowing guests to relax and mingle.

**Hot bowls**
(Minimum 20 covers)

**£19.50 for 3 bowls per guest**

**Meat**
- Thai green chicken curry with jasmine rice, toasted coconut
- Char-grilled pork fillet with fennel and lemon on summer ratatouille
- Slow cook lamb shoulder, braised peas, broad beans, baby gem lettuce and fresh mint

**Fish**
- Seared sea bass, crab mash potatoes and saffron broth
- Plaice goujons, chunky chips, minted peas, caper mayonnaise
- Chilli and lemongrass prawn slider, soft roll and fennel slaw

**Vegetarian**
- Courgette and lemon risotto, English goat’s cheese and garlic oil
- Spiced vegetable masala, coconut rice and coriander salad
- Fried tofu, sesame seeds, pickled carrot and stir-fried quinoa (Vegan)

**Dessert (V)**
- Crème fraîche cheesecake with strawberries and basil
- Chocolate, chilli and espresso mousse, hazelnut crumble
- Lemon posset, poached rhubarb, blackcurrant gel, crispy meringue

Continued...
BOWL FOOD

Cold bowls

Meat
Smoked ham hock, parsley jelly, mustard lentils and goat’s cheese dressing
Rare-roasted beef fillet, purple potato salad, salsa verdi
Grilled chicken Caesar salad, anchovies and bacon crisp

Fish
Grilled prawns with a salad of Japanese radish and hot & sour dressing
Tandoori marinated salmon, yogurt rice, cucumber and tomato salad
Cured mackerel, smoked eel, new potato salad, beetroot and horseradish sauce

Vegetarian
Feta and watermelon salad with crispy pumpkin seeds
Spiced chickpea and potato salad, tamarind, yogurt
Ancient grain salad with avocado and pickled summer vegetables (Vegan)

Additional bowls £7 per bowl

Please see our full wine list for a choice of craft beers, reception and sparkling wines.