



Barbecue Menus



BMA House, Tavistock Square, London WC1H 9JP
T 020 7874 7020 F 020 7383 6645 E events@bma.org.uk
www.bmahouse.org.uk



Barbecue Menus

Barbecues

- Our Barbecue menus are designed to be served in our Courtyard or Garden from May to September inclusive
- Minimum numbers of 40 apply
- **Please choose two options from our meat or fish selections, two vegetarian options, two traditional market salads and one dessert. Additional items can be purchased for a supplement.**

Price per person £28.50

Meat and fish options

100% British beef burger with mature cheddar and homemade ketchup
Free range lemon and wild garlic chicken with baby gem and herb crème fraiche.
Dingley Dell Farm, Suffolk Cumberland sausage with mustard and onion pickle.
British lamb and mint burger with baby watercress
Dingley Dell Farm, Suffolk Pork burger with apple and sage chutney
Marinated British rump steak with homemade mushroom ketchup (G)
British Lamb kofta kebab with spiced yoghurt (G)
Cajun spiced chicken and pimento skewer (G)
Soy and ginger salmon brochette with sesame dipping sauce (G)
Garlic and chilli king prawn brochette with coriander pesto (S)

Additional meat or fish options can be chosen for a supplement of £6.95 per person

Vegetarian options

Homemade falafel in toasted pita with natural yoghurt and coriander (V)
Spinach leek and cheddar sausages with mustard and onion pickle (V)
Spiced carrot and coriander sausages with natural yoghurt (V)
Tomato and garlic sausages with coriander pesto (V)
Pesto vegetable and halloumi brochette (V,G)
Homemade bean burger with mushroom ketchup (V)

Additional vegetarian options can be chosen for a supplement of £5.50 per person



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Traditional Market salads

- Homemade coleslaw (V,G)
- Potato spring onion and watercress (V,G,D)
- Tossed leaves with French vinaigrette (V,G,Vg,D)
- Tomato, basil and bocconcini mozzarella with balsamic dressing (V,G)

Premium Market salads – add an additional salad to your menu per person £2.50

- Air dried plum tomato, broad bean, baby watercress and Wensleydale cheese with red onion and pomegranate dressing.
- Braised bulgur wheat, toasted spelt, snow pea and macerated beetroot with spring onion and lemon vinaigrette.
- Giant pearled cous cous, asparagus, basket radish and fennel with extra virgin olive oil and sumac dressing
- Roasted sweet potato, chickpea, pickled lemon and coriander with smoked paprika, chilli and tomato dressing

Sweets

- Individual tubs of flavoured Laverstoke Park Farm organic buffalo ice cream (V)
- Strawberry kebabs with hot chocolate sauce (V,G)
- Mini raspberry trifles (V)
- Mini dark chocolate and pistachio mousses (V,N)

Additional sweets can be chosen for a supplement per person £3.50