



# Fine Dining Menu 2011



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## Fine Dining

If you are looking to impress your guests our Executive Head Chef would be delighted to create a fine dining menu to suit your needs. Using only the finest seasonal ingredients, culinary expertise and the latest cooking techniques we can create a menu that is both exquisite and unique. Matching your menu with fine wines from our portfolio would be a natural part of the menu design which we would be delighted to advise on.

When discussing your fine dining menus we would want to understand the nature of your event and the profile of the guests attending in order to design the most appropriate menu.

As a guideline our fine dining menus start from £60 plus VAT per head for 3 courses with coffee and petit fours. Please contact us for a bespoke quote.

Minimum numbers of 20 apply

## Sample Menu:

### Starter

Brixham scallop and new season brown shrimps with crisp dandelion, young chicory and purple basil salad

Sauté girolles and caramelised baby Suffolk beets with crisp dandelion, young chicory and purple basil salad



### Main

Noisettes of early spring lamb with fondant potatoes, petit pois bon femme and spearmint jelly

Poached artichoke heart with duck egg hollandaise, celeriac fondant and garden cress salad



### Dessert

'Seasonal Rhubarb'

All butter rhubarb biscuit, rhubarb puree and Rhubarb ice cream

Selection of Teas, Coffee and Homemade Petit fours

**price on application**