



Hot Fork Buffet Menus



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Hot Fork Buffet Menus

- Our hot fork buffet menus are designed to offer a substantial lunch or evening meal
- Minimum numbers of 20 apply
- Standing hot fork buffet **per person £29.95**
- Seated hot fork buffet **per person £34.95**
- **Please choose one meat or fish dish, one vegetarian dish and one dessert for your guests.**
- **Additional accompaniments can be purchased for a supplement – please see choices below.**

Winter (January, February and March)

Braised Vale of Cleveland Kettle Farm beef in red wine with wild mushrooms, celeriac and button onions (A)

Slow cooked shoulder of Romney Marsh lamb with English garden roots and thyme infused jus (A)

Corn fed Suffolk chicken, leaf spinach and ham hock pie with all butter Croxton manor pastry.

Dingley Dell Farm Suffolk pork meat balls in a rich tomato, sage and sweet onion sauce (D)

South coast seafood hot pot with dill, garden peas and scallop potatoes (S)

Baked macaroni with mature Glastonbury cheddar and watercress sauce (V)

Suffolk garden root vegetable, cracked wheat and Hertfordshire chard stew (V,Vg,D,G)

Sauté gnocchi, with wild mushrooms, rocket and Isle of White oak smoked garlic (V,A)

Suffolk vegetable tagine with mini spiced dumplings and saffron infused yoghurt (V)

Seasonal vegetables and accompaniments

English apple and sultana crumble with vanilla bean custard (V)

Sticky toffee date pudding with caramel sauce (V)

Milk chocolate panna cotta with Scottish raspberries and Chantilly cream (V,G)

Blueberry cheesecake tart (V)

Sliced fruit platters with natural yoghurt and fruit puree (V,G)



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Spring (April, May and June)

Vale of Cleveland kettle farm beef with curried chickpeas, coconut and Sussex shooting peas
Romney Marsh spiced spring lamb koftas with warm tomato, red onion and coriander chutney
Suffolk chicken and sauté gnocchi fricassee with chestnut mushrooms rocket leaves and Isle of White oak smoked garlic (A)
The Dingley Dell Farm Suffolk Cumberland sausage 'toad' with caramelised onion and red wine gravy (A)
Seafood paella with Spanish chorizo (S)

Plum tomato, spinach and chestnut mushroom lasagne (V)
Fragrant bean, quinoa and butternut squash ragout (V,G,Vg,D)
Spiced carrot and coriander sausage 'toad' with caramelised onions (V)
Penne pasta with organic mozzarella, sun blushed tomatoes and pesto sauce (V)

Seasonal vegetables and accompaniments

Griotine cherry and almond tart with traditional thick custard (N,V)
Pear and apricot granola crumble with traditional thick custard (N,V)
Wild berry mousse in white chocolate ramekin (V)
Espresso mousse chocolate cup with mini biscotti (V)
Sliced fruit platters with natural yoghurt and fruit puree (V,G)

Summer (July, August and September)

Vale of Cleveland, kettle farm beef stir fry with red curry and Bok choy (G)
Mini Romney Marsh lamb patties with avocado, pimento and spring onion salsa and toasted foccacia wafer
Corn fed Suffolk chicken, watercress and smoked paprika stroganoff (A)
Double cooked Szechwan Dingley Dell Farm Suffolk pork shoulder with confit peppers
Smoked salmon, chive and curd cheese tartlets with dressed rocket salad

Pea, broad bean and fennel risotto with tomato pesto (V,G)
Sun blushed tomato, bocconcini mozzarella, basil and black olive frittata (V)
Oriental vegetable stir fry with chilli, ginger and soy noodles (V)
Goats cheese and caramelised red onion tartlets with baby watercress salad (V)

Seasonal vegetables and accompaniments

Steamed lemon sponge with Golden syrup and traditional thick custard (V)
Strawberry and vanilla bread and butter pudding with Devon cream (V)
English summer berry Eton mess (V,G)
White chocolate, cherry and lavender tart (V)
Sliced fruit platters with natural yoghurt and fruit puree (V,G)



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Autumn (October, November and December)

Vale of Cleveland kettle farm shin of beef cottage pie (A)
Romney Marsh lamb, spinach and chickpea curry with homemade lime pickle
Suffolk chicken forestiere with wild mushrooms and pancetta (A)
Dingley Dell braised ham hock, spinach and sweet potato pie with all butter Croxton manor pastry
Thai king prawn and coconut curry with pickled ginger and Asian leaves (S)

Creamed celeriac risotto with Suffolk gold cheese and watercress (V,G)
Slow cooked cauliflower, English leaf spinach and chickpea curry with homemade lime pickle (V)
Pappardelle pasta with tomato and chilli sauce and Provençal vegetables (V)

Seasonal vegetables and accompaniments

Hot chocolate pudding with dark chocolate sauce (V)
Plum crumble with vanilla bean custard (V)
Clementine and mint bavoirs (V,G)
Glazed pear and almond tart (N,V)
Sliced fruit platters with natural yoghurt and fruit puree (V,G)

Should you wish you can choose additional accompaniments to go with your fork buffet from the list below:

Toasted garlic and mozzarella ciabatta bread (V)	£1.95 per person
Rosemary and sea salt foccacia (V)	£1.95 per person
Rustic bread rolls with churned butter, extra virgin olive oil and aged balsamic vinegar (V)	£1.95 per person
Market salads - choose from the spring summer market salad list below:	£3.95 per person



Spring and Summer Salads Menus

- **Choose 2 from our selection of spring and summer inspired market salads to add to your fork buffet to create a light but substantial lunch. If you would like salads in winter we would be delighted to put together a seasonal offering for you**

Air dried plum tomato, broad bean, baby watercress and Wensleydale cheese with red onion and pomegranate dressing (V,G)

Braised bulgur wheat, toasted spelt, snow pea and macerated beetroot with spring onion and lemon vinaigrette (V,G,Vg,D)

Giant pearled cous cous, asparagus, basket radish and fennel with extra virgin olive oil and sumac dressing (V,G,Vg,D)

Roasted sweet potato, chickpea, pickled lemon and coriander with smoked paprika, chilli and tomato dressing (V,G,Vg,D)

Asian slaw of bok choy, peanut, seaweed and alfalfa sprout with ponzu lime and sticky soy marinade (V,G,D)

Caramelised red shallot, spiced butternut squash, butter bean and fresh pod pea with toasted pumpkin seeds, crumbled feta cheese and red wine vinegar dressing (V,G)

Italian Panzanella salad with toasted foccacia, marinated pimento, sekura shoots and thyme and orange vinaigrette. (V,G)

Sun blushed Heritage tomato, baby spinach, balsamic onion and cracked wheat with chive flowers and sweet chilli dressing (V,G,Vg,D)

Wild rocket, bulls blood leaf and baby coriander Caesar with Parmigiano Reggiano and homemade dressing (V,G)

Quail egg nicoise salad with kalamata olives and pommery mustard dressing (V,G)

Curried chickpea, crispy seaweed, coconut and lime with popcorn croutons and yoghurt raitha (V,G)