



Wedding Menus 2010



Congratulations on your engagement!

We are delighted that you are considering holding your Wedding Reception at BMA House.

We recognise that food and drink will be an all important part of your special day and our Executive Head Chef has put together a selection of menus for your consideration. If you don't see what you are looking for we would be happy to create a bespoke menu to suit your needs. Where possible our menus are created using locally sourced and sustainable produce.

Please be advised that some menu items contain nuts, seeds and other allergens and as such traces of these may be evident in other dishes. Please advise your Event Planner at the time of booking of any dietary requirements for you and your guests.

We are very proud of our on-site Pastry Chef whose sweet creations tempt all of our guests. If you are looking for ideas for sweet favours for your guests please don't hesitate to ask us for a consultation.



Canapés Menu 2010

Canapés

Our Canapé Menu has been designed to accompany your Drinks Reception.

Please choose 8 Canapés from the list below:

(W) denotes items served warm and (C) denotes items served cold

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

Meat options

Corn Fed Chicken Mousse, with Pickled Walnut and Chervil (C)

Provençal Lamb Tartlet (W)

Carpaccio of Beef with Pimento and a Chive Salsa (C)

Pork Rillet on Rye Bread Toast with Herb Purée (C)

Fish options

Grilled Sardine with Spiced Tomato Chutney on Focaccia Toast (W)

Vanilla and Whisky Salmon, Lentil Tart (C)

Tuna, Sesame and Wasabi Brochette (C)

Herb Crayfish Cake with Smoked Paprika Crumb (W)

Vegetarian options

Semi Dried Tomato Tart with Basil and Smoked Garlic (W)

Asparagus and Humus Croûte with Balsamic Onion (C)

Mini Caesar Cup with Caper Mayonnaise (C)

Sweet Bell Pepper filled with Tarragon Cream (C)

Dessert options

Mini Bakewell Tarts with Kirsch Cherries (W)

Macaroon Selection (C)

Crackle and Pop Chocolate Lollipops (C)

Mini Sticky Toffee Pudding with a Caramel Crisp (W)

£16.95



Dinner Menus 2010

3 Course Plated Dinner

Choose one Starter, Main Course and Dessert for all of your guests.

A Vegetarian Starter and Main Course should also be selected

Starters

Chicken Liver and Star Anise Parfait with Crisp Toast and Kumquat Chutney

Baked Mozzarella Wrapped in Parma Ham with Frissee Salad and Pesto

Smoked Duck, Spinach and Spring Onion Salad with baby Beets and Balsamic reduction

Potted Shrimp with Dressed Frissee Salad and Chive Biscuits

Vegetarian Starters

Roasted Butternut Squash Soup with Chive Beignets

Rocket, Fig and Semi Dried Tomato Salad with Parmesan Shavings

Main Course

a £5 supplement will apply for Rump Steak

Rump Steak with Red Wine Jus, Charlotte Potatoes and Seasonal Greens

Apricot and Sage Stuffed Maize fed Chicken with Seasonal Greens, Creamed Mash Potato and Dijon Mustard Sauce

Salmon Fillet with Asparagus, Sweet Potato Puree and Beurre Blanc Sauce

Marinated Char Grilled Tuna Steak with Oriental Vegetables and Sauté New Potatoes

Vegetarian Main Course

Brie, Asparagus and Slow Roast Onion Tart with Plum Tomato Sauce, Seasonal Vegetables and Potatoes

Penne Pasta with Roasted Vegetables, Rocket Leaves and Parmesan Shavings

Dessert

Lemon and Lime Tart with Vanilla Crème Fraîche

Mixed Sorbet Selection with Fruit Coulis

Honey and Sultana Pudding with Crème Anglaise

Tea, Coffee and Homemade Petit Fours

£39.95



Fine Dining Menu 2010

Fine Dining Menu

Choose one Starter, Main Course and Dessert for all of your guests.

A Vegetarian Starter and Main Course should also be selected

Starters

Peppered Yellow Fin Tuna with Watercress and Golden Raisins

Crayfish, Sweet Potato and Mizuna Salad with Caramelised Chilli Oil

Hot Smoked Salmon with Spelt Bread Toast and Pea Shoots

Seared Pigeon on Butter Bean Puree with Baby Shoot Salad and Garlic Crisps

Vegetarian Starters

Pressed Vegetable Terrine with Baby Caramelised Goats Milk Cheese

Wild Mushroom Fricassee on Toasted Brioche with Tarragon Oil

Main Course

Seared Rib Eye Steak with Wild Mushrooms Gratin, young Vegetables and Dauphinoise Potatoes

Slow Roasted Gressingham Duck Breast with Fondant Potato, Green Beans and Vanilla and Juniper Sauce

Polenta Coated Cod with Tomato and Caper Sauce, Seasonal Vegetables and New Potatoes

Roast Monk Fish Wrapped in Pancetta with Crushed New Potatoes, Wilted Spinach and Chervil Butter

Vegetarian Main Course

Red Pepper, Leek and Cream Cheese Strudel with Seasonal Vegetables and Potatoes

Confit Baby Aubergine on Polenta Cake with Crispy Quail Eggs and Niçoise Salad

Dessert

White Chocolate and Raspberry Mousse with Spearmint

Warm Treacle Tart with Malted Ice Cream

Mango and Passion Fruit Delice with Vanilla Syrup

Tea, Coffee and Homemade Petit Fours

£55.00



Fine Dining Menu 2010

Additional Side Dishes

Steamed green beans

Sauté mange tout

Glazed carrot bundles

Pan fried Savoy cabbage

Braised red cabbage

Seasonal petit leaf salad

Parmentier potatoes

Dauphinoise potatoes

Fondant potatoes

Homemade chunky cut potato chips

Homemade chunky cut sweet potato chips

£2.95 each



Fork Buffet Menu 2010

Antipasti Cold Fork Buffet

Our Antipasti Buffet Menu offers a lighter alternative to a seated Dinner or would provide the ideal option for a refreshing evening Buffet. A platter of each dish will be served for every 15 covers

Minimum numbers of 15 apply

Antipasti Meat

A Selection of British and Continental Meats with Cherry Tomatoes,
Marinated Olives and Dressed Rocket Salad

Antipasti Fish

A Selection of Smoked Fish and Seafood with Citrus Wedges and Sun Blushed Tomatoes

Antipasti Vegetarian

Char Grilled Mediterranean Vegetables with Balsamic Onions, Marinated Artichokes,
Cherry Tomatoes and Marinated Olives

Antipasti Cheese

A Selection of British and Continental Cheeses with Homemade Chutney, Water Biscuits,
Celery Sticks and Red Grapes

Oils, Dressings and Homemade Breads

Mixed Salad Leaves

Chunky Fruit Platter with Acacia Honey and Greek Yoghurt

£32.95



Fork Buffet Menu 2010

Hot Fork Buffet

Our Fork Buffet Menus are designed to offer a substantial meal in a relaxed setting

Accompaniments – please choose two of the following

- Selection of Home Made Breads with Dipping Oils
- Selection of Seasonal Salads with Dressings and Vinaigrettes
- Selection of Homemade Quiches and Tarts

Meat and Fish – please choose one of the following

- Braised Chicken in Red Wine with Lemon Thyme, Button Onions and Field Mushrooms
- Beef, Banana Shallot and White Bean Cassoulet with Potato Dumplings
- Salmon Fillet Baked in Plum Tomato and Spinach Sauce with Parmesan Wafers

Vegetarian – please choose one of the following

- Pasta Quills with Arabiatta Tomato Sauce, Roasted Peppers and Rocket Leaves
- Penne Pasta Carbonara with Watercress Pesto

Side Dishes – please choose three of the following

- Fragrant Herb Cous Cous
- Braised Basmati Rice
- Roasted Cubed Potatoes
- Creamed Potato Mash
- Steamed Seasonal Vegetables
- Stir Fried Vegetables
- Ratatouille Vegetables
- Roasted Seasonal Root Vegetables

Desserts – please choose two of the following

- Hand Made Profiteroles with Strawberries and Dark Chocolate Sauce
- British and Continental Cheese Selection with Celery Sticks, Water Biscuits and Red Grapes
- Chunky Fruit Platters with Fruit Coulis, Honey and Natural Yoghurt

Tea, Coffee and Homemade Petit Fours

£35.00



Finger Buffet Menu 2010

Finger Buffet

Our Finger Buffet is designed with your Evening Buffet in mind.
You should cater for a minimum of 75% of your evening guests.

Please choose one of the following options:

8 Finger Buffet Items

or substitute two Finger Buffet items for Sandwiches

(W) denotes items served warm and (C) denotes items served cold

Meat options

Rare Roast Beef, Pesto and Mozzarella Flat Bread (W)

Crispy Saffron Chicken and Mint Yoghurt Dip (C)

Cajun Duck, Bean shoot and Spinach Spring Rolls (W)

Fish options

Cod, Pancetta and Coriander Fish Cakes (W)

Filo Wrapped King Prawns with Red Onion and Chilli Marmalade (W)

Smoked Salmon, Cream Cheese and Dill Crepes (C)

Vegetarian options

Sun Blushed Tomato, Feta and Black Olive Tarts (C)

Tempura Battered Asparagus spears with Hollandaise Sauce (W)

Wild Mushroom and Chervil Samosa (W)

Dessert options

Mini Citrus Tarts (C)

Chocolate Brownie pieces with Pistachio Nut Brittle (C)

Sweet Raspberry, Vanilla and Crème Fraîche Muffins (W)

Deli Sandwiches

Deli Style Sandwiches with Chef's choice of fillings served on Black Rye Bread, Sweet Chola Bread, Sliced Granary Bread and Sliced Farmhouse White Bread (One round per person)

£25.00



Children's Menu 2010

Children's Menu

Please choose one of each of the following courses for all of your younger guests aged 3 to 12 years inclusive.

Please advise us of any vegetarian or special dietary needs for children

Starter

Homemade Tomato Soup
Prawn and Melon Salad

Main Course

Breaded Turkey Escalope with mashed Potato and seasonal Vegetables
Salmon and Potato, or Vegetable and Potato cakes with seasonal Vegetables
and fresh Tomato Sauce

Dessert

Chocolate Rice Pudding
Fruit Kebabs with Yoghurt dip

£12.95
