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Hospitality menus

Thank you for considering BMA House to host your next event. Whatever the occasion, we promise to be by your side every step of the way, ensuring everything is planned and executed to perfection.

CH&Co, our caterers – Simple, smart and stirring

Your guests' experience is at the centre of everything we do, and we pride ourselves on our delicious food that bursts with colour and flavour. We also strive to minimise our impact on the environment, use seasonal ingredients and source from local and regional suppliers where we can.

Wellbeing

We are committed to using fresh, natural, unprocessed ingredients to create food that nourishes as well as delights. Dishes marked with a '✓' indicate wellbeing choices: these may be low in saturated fat or have reduced sugar or calories. We also have vegetarian and vegan options and can customise menus to suit your guests' requirements.

Our team of experts

Our knowledgeable team of event planners, chefs and hospitality hosts will help and guide you from booking to event delivery for a faultless experience that exceeds your expectations. We look forward to welcoming you to BMA House very soon.



Historic elegance with a modern twist

Key:

✓ – Wellbeing
(V) - Vegetarian
(Vegan)

Please advise us of all dietary requirements in advance, however note that we are unable to guarantee an allergen-free environment.

All prices are exclusive of VAT and subject to change.

Breakfast

Our recommendation:

Wellbeing breakfast £14.00

Can be served buffet style or at your meeting tables on tiered stands.

Freshly ground Fairtrade coffee, breakfast and speciality teas

Mini carrot bran muffins (V)

Rye sourdough baguette topped with:

- Smoked salmon & low-fat cream cheese
- Crushed avocado & fresh chilli (Vegan)

Freshly cut fruit platter (Vegan)

Blueberry and quinoa Bircher muesli pots (V)

Minimum numbers of 25 apply.

Working breakfast £11.50

Freshly ground Fairtrade coffee, breakfast and speciality teas

Fruit juice – orange, cranberry, apple

A selection of fresh floured baps (1 per person) filled with:

- Unsmoked back bacon
- Essex farm Cumberland sausages
- Field mushrooms and scrambled eggs (V) 🌱

Greek yoghurt & berry granola pots (V)

Freshly cut fruit platter (Vegan)

Minimum numbers of 25 apply.

Individual breakfast items

A selection of fresh floured baps **£2.85**

(1 per person) filled with a choice of:

- Unsmoked back bacon
- Essex farm Cumberland sausages
- Field mushrooms and scrambled eggs (V) 🌱

Greek yoghurt & berry granola pots **£2.00 (V)**

Blueberry and quinoa Bircher muesli pots **£2.00 (V) 🌱**

Mango and coconut Bircher pots **£2.00 (Vegan) 🌱**

Individual fruit pots **£2.50 (Vegan) 🌱**

Freshly made smoothie shots **£2.35 (V) 🌱**

Traditional French croissants with jam & butter **£2.55 (V)**

Freshly baked mini croissants selection **£5.75**

Vegan alternative available, on request only.

Choose two from the following list (two per person):

- British gammon & Cheddar
- Smoked salmon & cream cheese
- Slow roasted tomato and cheddar (V)

Beverages

Bottled filtered water – still and sparkling (75 cl) **£2.60**

Hydration station – For one break 🌱

£1 per person – minimum of 10

Hydration station – All day 🌱

£2.50 per person – minimum of 20

Fruit juice – orange, cranberry, apple (1 litre) **£4.75**

Pressed juices – orange and apple (1 litre) **£7.25**

Freshly made cloudy lemonade (1 litre) **£7.75**

Should you wish to have table service with any of these breakfasts, please add £5.00 per person.



Brighten up your breaks

Our hydration station offers low-sugar juices, still, sparkling and fruit-flavoured waters throughout the day for **£2.50 per person.**

Refreshments and breaks

Tea and coffee

Fairtrade filtered coffee and speciality teas **£2.80**

with a selection of whole fruit **£4.70** 

with a selection of biscuits **£3.55**

with a selection of miniature morning pastries **£5.95**

with a selection of our Chef's cakes & bakes **£5.95**

Optional extras

Whole fruit **£2.00 (Vegan)** 

Dried fruit & seed granola bars **£2.55 (Vegan)** 

Freshly cut seasonal fruit platter **£3.15 (Vegan)** 

Miniature morning pastries **£3.65 (V)**

Wellbeing cake options **£3.65**

Our pastry Chef has adapted his amazing recipes to produce healthier versions of our classic cakes selection.

Chef's cake selection - Choose two from the following:

Cranberry, oat & flaxseed bar **(V)**

Golden wheat carrot cake **(V)**

Chocolate & black bean brownies **(Vegan)**

Dark chocolate & raspberry cake **(Vegan)**

Whole wheat courgette & banana cake **(Vegan)**

Indulgent cake options **£3.80**

Chef's cake selection - Choose two from the following:

Rich chocolate & avocado brownies **(V)**

Victoria sponge cake **(V)**

Strawberry & basil tarts **(V)**

Lemon & blueberry yoghurt cake **(V)**

Chocolate & courgette cake **(Vegan)**



Lunches

Our recommendation:

Wellbeing summer lunch £19.50

Suitable for up to 50 guests.

Proteins

Moroccan chicken skewers with green harissa
Poached salmon squares with buttermilk & dill dressing
Flaxseed crusted organic tofu with miso dip **(Vegan)**
Seed dukkah dipped eggs with tahini **(V)**

Salads

Greek salad with heritage tomatoes & pumpkin seeds
Broccoli, avocado, edamame bean, spinach & quinoa salad **(Vegan)**
Whole-wheat pitta breads with hummus **(Vegan)**

Desserts

Mango, coconut & chia seed pudding **(V)**
Seasonal whole fruit **(Vegan)**



Sandwich lunches

Suitable for up to 50 guests.

Choose the sandwich range below that suits you; all served with:

- Crisps
- Selection of whole fruit **(Vegan)**

Gluten-free bread available on request.

Classic sandwich lunch £12.00

A selection of 4 classic sandwich fillings on traditional bread (one & half rounds per person):

Chicken salad
Tuna mayonnaise
Egg, mayonnaise & mustard cress
Cheddar cheese & pickle

OR

Chef's sandwich lunch £14.50

Chef's selection of 6 sandwich fillings served on traditional breads, baguettes & wraps (one & half rounds per person)

OR

Summer sandwich lunch £17.75

A selection of meat, fish & vegetarian fillings served on traditional breads, baguettes & wraps (one round per person)

Our Chef's choice of 3 seasonal salads

Banana, date & chia seed flapjack **(V)**

Light bites £2.90

Per person per option.

Classic

Cumberland sausage rolls with mustard mayonnaise (warm)
Crispy chicken goujons with BBQ sauce (warm)
Mini beef sliders with Cheddar cheese & tomato relish (warm)
Smoked salmon & horseradish cream cheese blini (cold)
King prawn & avocado cocktail pots (cold)
Vegetarian spring rolls with sweet chilli (warm) **(Vegan)**
Vegetable samosas with mint yoghurt (warm) **(V)**
Tomato & mozzarella crostini (cold) **(V)**

Contemporary

Pulled pork sliders with chipotle mayonnaise (warm)
Tandoori chicken skewers with green apple chutney (warm)
Smoked chicken on toasted sourdough, piccalilli & pea shoots (cold)
Super seed crusted plaice goujons with tarragon tartare (warm)
Spiced salmon skewers with chermoula sauce (warm) 
Spanish tortilla with roast garlic aioli (warm) **(V)**
Quinoa falafels with beetroot hummus (warm) **(Vegan)** 
Seeded dukkah dipped eggs with green tahini (cold) **(V)** 

Lighter lunch?

Speak to your planner if you want to serve salads instead of sandwiches or want to create something more bespoke.

Fork Buffets

Cold fork buffet menus

Suitable for more than 25 guests.

Choose one meat or fish and one vegetarian main, two salads and one dessert **£28.50**

Two meat/ fish and one vegetarian main, two salads and one dessert **£31.50**

Additional main course **£5.25**

Additional salad **£3.25**

Additional dessert **£3.25**

Meat

Sweet soy marinated beef, toasted flaxseeds, kimchi noodle salad & pickle daikon
Grilled beef, mustard potatoes, spring onions & chimi churri sauce
Smoked ham hock, blackened corn & haricot beans with a pineapple salsa
Pumpkin seed crusted chicken, baby spinach & buckwheat with an avocado dressing 
Turmeric chicken, brown rice, dried fruit & yoghurt with green chutney 
Grilled chicken Caesar salad with pickled anchovies & chickpea croutons

Fish

Teriyaki salmon, mung bean noodle salad & miso dressing 
Cajun spiced salmon, avocado, sweetcorn & red quinoa with cherry tomato salsa
Poached salmon, spinach, spelt & pickled cucumber with smoked beetroot dressing 
Smoked mackerel, dill potatoes, watercress, buttermilk & crispy quinoa
Mexican prawn salad, with black beans, corn chips & chipotle chilli dressing
Pan-fried king prawns, green herbs, cucumber & red onion with pickled watermelon rind

Vegetarian

Spanish tortilla with roasted red pepper, parsley & green olive salad
Spinach, feta cheese & caramelised red onion filo pie with cucumber salad
Spiced red lentil fritters, wild rocket salad with butterbean hummus **(Vegan)** 
Marinated tempeh Caesar salad with avocado & toasted buckwheat **(Vegan)**
Green pea, edamame bean & couscous balls, pickled radish & tahini dressing **(V)** 
Buckwheat noodle, tofu & summer vegetable salad with a spicy kimchi dressing

Wellbeing salad selection

Green leaf salad with mustard dressing **(Vegan)**
Cherry tomato, garden pea & baby gem chopped salad **(Vegan)**
Red quinoa, tomato & spinach salad with avocado dressing **(Vegan)**
Ancient grain tabbouleh with herb & lemon dressing **(V)**
Broccoli, edamame beans & spinach salad with a creamy miso dressing **(Vegan)**
Summer vegetables with sumac, chickpeas & farro wheat **(Vegan)**
Watermelon, black olive & heritage tomato salad with toasted pumpkin seeds **(Vegan)**
Wellbeing salad with sweet potato, quinoa, broccoli and toasted seeds **(Vegan)**
Buckwheat, courgette, radish & hempseed salad with za'atar spices **(Vegan)**
Indian spiced broccoli, lentil & potato salad with tamarind dressing **(Vegan)**

Desserts

Rhubarb & orange cheesecake pot
Buttermilk panna cotta with strawberries & basil
Blackberry & lemon Eton mess with caramelised pumpkin seeds
Chocolate & black bean brownie with raspberries **(Vegan)** 
Coconut sago pudding with chia seeds & mango **(Vegan)** 
Fresh fruit pots with lime juice **(Vegan)** 

Do you want to offer your guests the comfort of a seated buffet?

For just **£5 per person** we will lay a place for your guests around a table with a full set of cutlery*, a linen napkin and a water glass.

*Maximum numbers apply

Fork buffets

Hot fork buffet menus

Suitable for more than 25 guests.

Choose one meat or one fish & one vegetarian main, two sides/salads & one dessert **£28.50**

Two meat or fish & one vegetarian main, two sides/salads & one dessert **£31.50**

Additional main course **£5.25**

Additional side/salad **£3.25**

Additional dessert **£3.25**



Main course items

Meat

Pan-seared thyme & lemon chicken with roast summer vegetables 
Chipotle chilli chicken, warm bean salad & tomatillo salsa 
Turmeric marinated chicken, chickpea masala & green chutney
Pulled lamb shoulder, pea, spinach & faro wheat risotto, mint salsa verdi
Lemongrass & tamarind beef with shredded vegetable salad
Soy braised beef brisket, white radish & kimchi dressed greens

Fish

Roasted cod fillet, cannellini bean purée, rosemary, red chilli & tomatoes 
Miso glazed coley, stir-fried greens & edamame bean dressing
Jerk salmon, black beans, sweetcorn & avocado with mango salsa
Steamed Chalk stream trout, garden peas, new potatoes, sorrel & buttermilk dressing
Catalan baked hake, potatoes, olives & tomatoes with parsley dressing
Mackerel & lentil kedgeree with turmeric yoghurt 

Vegetarian

Goats cheese polenta cakes with garden pea & broad bean fricassee
Paneer cheese cooked in yoghurt with a split pea & spinach dhal
Tempeh ratatouille with faro wheat & gremolata dressing **(Vegan)** 
Curried black bean & okra with jerk spiced organic tofu **(Vegan)** 
Thai yellow curry with crispy tofu, shiitake mushrooms & green beans **(Vegan)** 
Orzo pasta with edamame beans, garden peas, courgettes & mint dressing **(Vegan)**

Sides/salads

Fragrant rice with whole spices & turmeric **(Vegan)**
Fragrant brown rice and quinoa pilaf **(Vegan)** 
Steamed new potatoes with herbs **(Vegan)**
Whole-wheat couscous with green lentil & caramelised onions **(V)**
Steamed seasonal greens **(Vegan)** 
Green leaf salad with mustard dressing **(Vegan)**
Cherry tomato, garden pea & baby gem chopped salad **(Vegan)** 
Wellbeing salad with sweet potato, quinoa, broccoli and toasted seeds **(Vegan)** 
Quinoa, tomato & spinach salad with avocado dressing **(Vegan)** 
Indian spiced broccoli, lentil & potato salad with tamarind dressing **(Vegan)**

Desserts

Rhubarb & orange cheesecake pot
Buttermilk panna cotta with strawberries & basil
Blackberry & lemon Eton mess with caramelised pumpkin seeds
Chocolate & black bean brownie with raspberries **(Vegan)**
Coconut sago pudding with chia seeds & mango **(Vegan)** 
Fresh fruit pots with lime juice **(Vegan)** 

Do you want to offer your guests the comfort of a seated buffet?

For just **£5 per person** we will lay a place for your guests around a table with a full set of cutlery*, a linen napkin and a water glass.

*Maximum numbers apply

Full day catering packages

Sandwich lunch package £25.25

Suitable for up to 50 guests.

Fairtrade filtered coffee, breakfast and speciality teas and biscuits on arrival

Mid-morning speciality teas, Fairtrade filtered coffee, biscuits and whole fruits

Chef's Selection Sandwiches – see page 5

Mid-afternoon speciality teas, Fairtrade filtered coffee and biscuits

Still and sparkling bottled water refreshed throughout the day

Wellbeing lunch package 🌱 £39.00

Suitable for up to 50 guests.

Fairtrade filtered coffee, breakfast and speciality teas and sweet potato cookies on arrival **(Vegan)**

Mid-morning speciality teas, Fairtrade filtered coffee, granola and seed bar

See Wellbeing lunch menu on page 5

Mid-afternoon speciality teas, Fairtrade filtered coffee and Chef's vegan cake of the day **(Vegan)**

Whole fruit, still and sparkling bottled water refreshed throughout the day

Hot or cold fork buffet package £50.00

Suitable for more than 25 guests.

Fairtrade filtered coffee, breakfast and speciality teas and pastries on arrival

Mid-morning speciality teas, Fairtrade filtered coffee, biscuits and whole fruit

Hot or cold fork buffet (one meat main, one fish or meat main, one vegetarian option, two sides and one dessert). See menus on page 6-7

Flavoured water – rhubarb, peach ice tea or elderflower served with lunch

Mid-afternoon speciality teas, Fairtrade filtered coffee and cake bites

Still and sparkling bottled water refreshed throughout the day



Looking for a package that includes room hire?

Please contact your event planner to find out details of our Day Delegate Rates (DDR) which include room hire and audio visual. Let your event planner know if you would like more details. Ask us about our healthy options: we have new Wellbeing DDR packages.

Minimum numbers apply

Afternoon tea

Afternoon tea £22.50

Suitable for more than 25 guests.

Additional items £4.00.

Add a glass of our English 'Hindleap Classic Cuvee' sparkling wine from the Bluebell Vineyard Estates **£8.00**

Please choose from each section as detailed:

Sandwiches

(Choose 4)

Smoked salmon with lemon and chive cream cheese

Poached salmon with low-fat yoghurt and herbs 

Coronation chicken with cucumber

Honey roast ham with English mustard

Free range egg with mayonnaise and cress **(V)**

Cucumber and low-fat cream cheese **(V)** 

Roasted Mediterranean vegetables with olive tapenade **(Vegan)** 

Carrot with mint and beetroot hummus **(Vegan)** 

Scones

(Choose 2)

All scones are filled with Cornish clotted cream and strawberry jam

Classic fruit scones

Buttermilk scones

Vegan fruit scones **(Vegan)**

Blueberry & lemon scones **(Vegan)**

Cakes and pastries

(Choose 3)

All cakes are individual and freshly baked.

Victoria sponge cake filled with strawberries & cream

Dark chocolate & raspberry cupcakes

Green moss cake

Strawberry tarts with candied pumpkin seed

Rhubarb & custard tarts

Banana & carrot cake with cream cheese frosting

Blueberry, lemon & yoghurt cake with elderflower glaze

Coconut sago pudding shots with mango & passionfruit **(Vegan)** 

Chocolate & courgette cake **(Vegan)** 

Earl grey tea & fruit loaf **(Vegan)**

All afternoon teas are accompanied by freshly brewed Fairtrade coffee, breakfast and speciality teas.

Keep your guests inspired

Make your event a memorable experience with a unique afternoon tea, perfect instead of lunch or at the end of your event.



Post conference packages

”A little more conversation” £12.50

One glass per person from our bar.

Roasted corn, root vegetable crisps and olives **(Vegan)**

All food is placed on poseur tables and the bar will consist of house wine, beer, elderflower pressé served from the bar or on trays for parties over 50.

Suitable for a short 30-minute reception.

”Pause for thought“ £19.75

Two glasses per person from our bar.

Jalapeño baked pumpkin seeds, mini pretzels & olives

Mustard glazed mini Cumberland sausages

Mini vegetable spring rolls with sweet chilli **(Vegan)**

All food is placed on poseur tables and the bar will consist of Prosecco, house wine, beer & mocktail served from the bar or on trays for parties over 50.

Suitable for a 1-hour reception.

Add handmade cheese straws to either post conference package for just **£2.00 per person**.

Snacks £8.50 for 3 bowls

We recommend this serving for 6 to 8 people.

Please select three from the list below:

Root vegetable crisps

Chilli rice crackers

Thyme and orange marinated olives

Mini pretzels with sweet mustard

Jalapeño baked pumpkin seeds

Wasabi peas

Tapas platters

Each platter serves 10.

Meat platter £49.95

A selection of cured and dry-aged meats for amazing flavour all served with chutneys & mixed breads

Smoked and cured fish £49.95

A selection of Scottish salmon, smoked trout, pickled herrings & smoked mackerel pâté crostini

English cheese platter £64.95

Handpicked English cheeses from our supplier served with chutneys, grapes, cheese biscuits & mixed breads

Want to offer your guests a little more?

Please take a look at our light bites on page 5



Canapé packages

Two glasses £26.25

Suitable for more than 20 guests.

Two reception drinks served on arrival from a choice of Prosecco, house wine, beer & our house mocktails

Choose one of our Chef's balanced canapé selections below.
Cold canapés are marked (C) Hot canapés are marked (H).

- 1.**
Chicken yakitori with miso dressing & linseeds **(H)**
Hot smoked Chalk stream trout, horseradish & pickled rhubarb croustade **(C)**
Garden pea & ricotta arancini with mint salsa verdi **(V) (H)**
Cauliflower & turmeric pancakes topped with beetroot hummus **(Vegan) (C)**
- 2.**
Greek lamb meatballs with feta & tzatziki sauce **(H)**
Crispy corn tortilla, chipotle chicken & green tomato salsa **(C)**
Watermelon, whipped feta & dried black olive crumb **(C)**
Mini masala dosa with green apple & coriander chutney **(Vegan) (H)**
- 3. (Allergy friendlier)**
Grilled beef skewers with chimi churri sauce **(H)**
Seared yellow fin tuna & kimchi mayonnaise on crispy rice cake **(C)**
Red lentil fritters with smoked aubergine dip **(Vegan) (H)**
Avocado purée & smoked tomatoes on sweet potato crisp **(Vegan) (C)**
- 4.**
Mini beef burger with Cheddar cheese & relish **(H)**
Fish & chips with vinegar powder & pea tartare **(H)**
Smoked Cheddar beignets with tomato chutney **(V) (H)**
Asparagus tart with goat's cheese curd & broad bean salsa **(V) (C)**



Canapés

A popular choice for events and drinks receptions which allow your guests to mingle and socialise easily.
We recommend choosing at least four cold and four hot options per person without forgetting your vegetarian guests.

Suitable for more than 20 guests.

Six canapés **£18.85**

Eight canapés **£24.15**

Ten canapés **£28.85**

Pre-dinner canapés (three items) **£9.45**

Meat

Hot

Chicken yakitori with miso dressing & linseeds
Greek lamb meatballs with feta & tzatziki sauce
Pork belly with Vietnamese caramel sauce & cucumber
Grilled beef skewers with chimi churri sauce

Cold

Crispy corn tortilla, chipotle chicken & green tomato salsa
Smoked duck, golden beetroot & sour cherry in a sesame cone
Crispy wonton topped with five spice duck & grilled peach
Beef carpaccio, green pea pesto & parmesan short bread

Fish and shellfish

Hot

Salmon tacos with pickled watermelon rind salsa
Cajun prawns with turmeric sweetcorn puree & coriander oil
Amrisari fish fry with chaat masala & green chutney
Crab & sweetcorn cakes with lime aioli

Cold

Seared yellow fin tuna & kimchi mayonnaise on crispy rice cake
Crab salad, sorrel panna cotta & squid ink blini
Salmon ceviche, pickled radish, avocado puree & crispy skin
Hot smoked Chalk stream trout, horseradish
& pickled rhubarb croustade

Vegetarian

Hot

Fried polenta with summer truffle, creamed blue cheese
& pickled mushroom
Garden pea & ricotta arancini with mint salsa verdi
Red lentil fritters with smoked aubergine dip **(Vegan)**
Mini masala dosa with green apple & coriander chutney **(Vegan)**

Cold

Asparagus tart with goat's cheese curd & broad bean salsa
Watermelon, whipped feta & dried black olive crumb
Cauliflower & turmeric pancakes topped with beetroot hummus **(Vegan)**
Avocado purée & smoked tomatoes on sweet potato crisp **(Vegan)**



Desserts

Baked Alaska cone with raspberry sorbet & lemon curd
Black olive meringues, mascarpone, strawberries & basil
White chocolate cheesecakes with candied pumpkin seeds
& blackcurrant gel
Buttermilk panna cotta, lavender short bread & poached rhubarb

Bowl food

A more substantial alternative to canapés that still enables guests to mingle and socialise. Please choose your menu and we will provide one bowl of each for your guests. We recommend that you choose a minimum of three bowls per person for a reception and four or more for a more substantial offer, mixing hot and at least one cold option without forgetting your vegetarian guests.

Suitable for more than 20 guests.

Three bowls **£18.90**
Four bowls **£24.15**
Five bowls **£30.00**
Additional bowls **£6.35**

Hot selection

Meat

Butter chicken, steamed brown rice & coriander yoghurt
Slow cooked duck leg, sweetcorn polenta & tarragon oil
Korean BBQ beef short ribs, sticky rice & pickled vegetables
Herb crumbed lamb shoulder, capers, braised peas & baby gem

Fish

Linseed crusted plaice, crushed peas & seaweed tartare sauce
Poached salmon, samphire, spinach & green lentils with salsa verdi 
Pan-fried hake, cannellini bean mash, confit tomatoes & a saffron broth 
Smoked haddock kedgeree with crispy shallots & soft-boiled egg

Vegetarian (V)

Courgette & lemon risotto, English goat's cheese & garlic oil 
Broad bean falafels with lemon labna & cracked wheat salad 
Chickpea tagine, cauliflower 'couscous', pomegranate & toasted seeds **(Vegan)** 
Watermelon rind curry with coconut rice & coriander chutney **(Vegan)** 

Cold selection

Meat

Grilled chicken Caesar salad with chickpea croutons
Chicken taco salad with green tomato salsa & blackened corn
Seared beef fillet with Thai spiced asparagus & carrot salad
Roasted duck breast, quinoa, pickled blackberries & lavender dressing

Fish

Hawaiian yellow fin tuna 'poke' salad
Juniper poached salmon, green faro wheat salad & smoked yoghurt
Mexican grilled prawn salad with avocado & sweet potato 
Charred mackerel, buckwheat salad & pickled gooseberries 

Vegetarian

Asparagus, broad bean & faro wheat salad, goat's cheese & herb dressing
Indian chickpea & potato chaat, tamarind chutney & coconut yoghurt **(Vegan)** 
Slow roasted tomato & cannellini bean salad with green olive tapenade **(Vegan)** 
Silken tofu, shiitake mushrooms & buckwheat noodles with ponzu dressing **(Vegan)** 

Desserts

Gooseberry fool with lavender shortbread
Crème fraîche cheesecake with rhubarb & ginger
Eton mess with blackberries & lemon cream
Chocolate tofu mousse, poached cherries & cocoa nib crumble **(Vegan)**



Street food stations

Street food stations £40.00

Suitable for more than 50 guests.

Please choose two savoury food station menus below and one dessert. These buffets are served 'street food style', complete with theming to entice your guests.
Extra stations can be requested for a **£14.00 per person** supplement.

Caribbean carnival

Embrace the Caribbean culture, with an authentic Caribbean feast that adds amazing colours and flavours to any event.

Mains

Jerk chicken with mango salsa
Jamaican curry goat
Jerk tofu with coconut vegetables **(Vegan)**

Side dish

Rice & peas **(Vegan)**
Fried plantain **(Vegan)**

Salads

Pineapple pepper slaw **(Vegan)**
Caribbean three bean salad **(Vegan)**



Mexican Fiesta

A vibrant, fun & flavour filled addition to any event.

Mains

Slow cooked beef & rice wrapped in flour tortilla
Chicken tinga taco with lime & avocado
Pulled jack fruit & black bean quesadilla **(Vegan)**

Side dish

Mexican Street corn **(Vegan)**
Refried beans with green chilli **(Vegan)**

Salads

Roasted sweet potato, green onion & avocado salad
South-western chopped salad with lime & coriander dressing

English cheese table

A fine selection of locally sourced English cheeses for cheese lovers.

Served with:
A selection of chutneys
Celery and grapes
Fennel and raisin bread
Artisan sourdough crackers

Also available as a dessert station.

Street food stations (continued)

Bibimbap Bar

A Korean feast of steamed rice and toppings that you can build to your taste.

Main toppings (served with steamed rice)

Spiced shredded beef steak
Chilli chicken
Spiced tempeh **(Vegan)**

And to finish

A selection of vegetables,
pickles & eggs to top your dish **(V)**
Bibimbap sauces, mild or hot **(Vegan)**

Salads

Korean red cabbage slaw **(Vegan)**
Spicy cucumber salad **(Vegan)**

British fish table

A fresh and original station, suitable for the warmer months of the year that showcases the finest British local fish and seafood. All items are served cold.

Mains

Hot smoked Chalk stream trout
Salmon gravadlax with citrus dressing
Peppered mackerel with beetroot dressing
King prawn & crab salad with dill oil in a shot glass

Accompanied by:

100% rye sourdough bread
Pickled cucumber & radishes

Dessert tables

Build your own trifle

Our pastry Chef has created a range of exciting and delicious components to help you build your very own trifle. Let your imagination run free.

Choose from an array of fruits, sponges, flavoured creams & toppings to create your ideal trifle.

The summer cake table

A beautiful selection of desserts which showcases the finest English produce.

Moss cake with cream cheese frosting
Apple & blackberry Eton mess
Rhubarb & custard tarts
Gooseberry fool with ginger biscuit crumbs
English beetroot & chocolate brownies **(Vegan)**



BBQ

Classic BBQ £28.00

Suitable for more than 30 guests.

All the items in the classic BBQ are included in this package.

Mains

British beef burgers with Cheddar cheese in a soft floured bap
Grilled pork hot dog with sauerkraut in a soft roll
BBQ tofu & vegetable skewers with charred corn salsa **(Vegan)**

Salads (Vegan)

Cherry tomato, garden pea & baby gem chopped salad
Broccoli, edamame beans & spinach salad with a creamy miso dressing
Summer vegetables with sumac, chickpeas & farro wheat

English teatime delights

Scones with Cornish clotted cream
English rhubarb & custard tarts
Victoria sponge with strawberries
Blackberry & lemon Eton mess
Chocolate & courgette cake **(Vegan)**



Premium BBQ selection £34.00

Suitable for more than 30 guests

Choose three mains, three salads.
Comes with our English teatime dessert station.

Mains

Meat

Jerk marinated chicken mango salsa & fried plantains
South American style top rump, sliced & served with chimichurri sauce
Grilled lamb kofta with red cabbage, Turkish chilli sauce & flatbreads

Fish

Chermoula salmon skewers with harissa yoghurt & grilled lime
Thai style fish burgers with chilli jam & Asian slaw
Grilled prawn & chorizo skewers with mojo sauce

Vegetarian

Tandoori marinated paneer & vegetable skewers with green chutney
Seitan BBQ ribs with sesame glaze & Asian slaw **(Vegan)**
Spicy black bean burger with charred pineapple salsa in a pretzel roll **(Vegan)**

Salads

Green leaf salad with mustard dressing **(Vegan)**
Cherry tomato, garden pea & baby gem chopped salad **(Vegan)**
Red quinoa, tomato & spinach salad with avocado dressing **(Vegan)** 
Ancient grain tabbouleh with herb & lemon dressing **(V)**
Broccoli, edamame beans & spinach salad with a creamy miso dressing **(Vegan)**
Summer vegetables with sumac, chickpeas and farro wheat **(Vegan)**
Watermelon, black olive & heritage tomato salad with toasted pumpkin seeds **(Vegan)**
Wellbeing salad with sweet potato, quinoa, broccoli and toasted seeds **(Vegan)** 
Buckwheat, courgette, radish & hempseed salad with za'atar spices **(Vegan)**
Indian spiced broccoli, lentil & potato salad with tamarind dressing **(Vegan)**

Lunch and dinner

3-course lunch and dinner £49.95

Suitable for more than 40 guests.

Please choose one starter, main course and dessert option for your guests; vegetarian alternatives should be chosen for starter and main course. Coffee and tea will be offered at the end of the meal with petits fours.

Starters

Olive oil poached Chalk stream trout, crispy skin, pea couscous, broad beans & dill dressing
Gin cured salmon, pickled fennel, fermented cucumber, horseradish cream & lemon oil
Scorched English mackerel, smoked mackerel mousse, rye crumbs, sorrel & buttermilk
Confit chicken terrine with soft boiled egg, carrots, toasted grains & mustard dressing
Beef carpaccio, green bean salsa, capers, parmesan cream & sourdough croutons
Air-dried ham with goat's cheese custard, pea mousse & grilled asparagus
Poached hens egg, asparagus, garlic crumbs, semi dried tomato & tarragon emulsion **(V)**
Summer tomatoes, cannellini beans, sourdough croutons, gazpacho gel & basil oil **(Vegan)**
Courgette, cumin & lentil fritters, courgette salad, coconut yoghurt & preserved lemon **(Vegan)**

Mains

Lamb rump with courgette moussaka, pressed potatoes, roasted tomato, charred aubergine puree & mint oil
Roasted beef, braised short rib, faro wheat risotto, roasted carrot, caramelised onion puree & watercress
Guinea fowl breast, boudin blanc, potato terrine, garden peas, baby gem lettuce & truffle oil
Roast chicken, confit leg, fondant potato, sweetcorn puree, charred corn, courgette & thyme jus
Pan-fried hake, saffron potato purée, braised fennel & green beans with sauce vierge
Roast salmon, spiced beluga lentil dhal, roasted cauliflower, bok choy & a coconut sauce
Sweet pea gnocchi with lemon ricotta, slow roasted tomatoes, broad beans & tarragon pesto **(V)**
Braised baby aubergine, smoked aubergine purée, freekah wheat tabbouleh & herb dressing **(Vegan)**
Curried sweet potato pancake, lentil purée, braised summer squash & green chutney **(Vegan)**



Desserts

Elderflower panna cotta, macerated strawberries, elderflower meringues & pumpkin seed crumble
Blackberry & lemon parfait, blackberry gel, goat's cheese mousse, poached peach & shortbread crumb
Poached rhubarb, strawberry jelly (please note this has gelatine so it is not vegetarian), verbena custard, polenta cake & toasted seeds
Baked vanilla cheesecake, blueberries, lemon curd with blueberry & lavender ice cream
Dark chocolate mousse, chocolate sponge, fresh raspberries & raspberry sorbet **(Vegan)**

Bespoke dessert station £4.00 supplement per person

A seasonal bespoke dessert and coffee station option is available as a less formal end to your event; ask your event planner for details.

Cheese course £7.00 per person

Selection of English cheeses with artisan crackers and quince jelly
Platters per table (based on an average of 10 people per table) or served on a buffet with minimum numbers of 50 people.

Have you covered it all?

For a hassle-free event, opt for our drinks package:
2 reception drinks*, half a bottle of house wine
and half a bottle of water.

Add it to your 3-course meal
for a total price of **£70 per person**.
Also available with fork buffet
for an additional **£24 per person**.

*Reception drinks served on arrival include:
house Prosecco, house wine, elderflower cordial