



BMA HOUSE  
LONDON, WC1

**WEDDING MENUS  
AT BMA HOUSE  
2017**



BMA House, ever evolving,  
ever enchanting, everlasting...



# CONGRATULATIONS ON YOUR ENGAGEMENT!

Exquisite cuisine, fine wines  
and superb service



**W**e believe the quality and style of cuisine we offer is second to none. As you will see our menus offer a wide selection of sumptuous dishes to choose from, including canapés and the Wedding Breakfast for your daytime guests to our Grazing Evening Buffets and Cheese Platters for your evening guests.

However, the choice of food is dear to most people's hearts, so if you find yourselves drawn to one particular menu, but would like certain ingredients 'tweaked' to your own personal taste, then this is not a problem. We will arrange a Menu Tasting at BMA House to discuss your desires. If you have a specific multicultural menu in mind, our talented chefs will be delighted to create a unique menu tailored to your precise needs. We have past experience in creating multicultural menus for Italian-Irish, Sri Lankan-Spanish, Indian-Chinese, and Caribbean couples and we thoroughly enjoy creating these culinary masterpieces to a high standard.

The freshest, finest and where appropriate local ingredients, are brought to life by our in house caterers for you and your guests to enjoy. With a wealth of knowledge and experience, along with a flexible and innovative approach to catering, you can relax knowing that BMA House's team of expert and friendly staff can deliver your dream meal perfectly.

## **TASTINGS**

We offer a free menu tasting service, along with a Menu Tasting.\* The Menu Tastings provide a 'dress rehearsal' for your special day and enable you to sample your chosen menus and to personalise them if required. You will be talked through every aspect of your culinary and beverage requirements so you have a detailed understanding of what will be served to you and your guests.

\* minimum numbers apply.

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 Wedding Planner at the time of booking of any dietary requirements for you and your guests.

## CANAPÉ SELECTION £12.80

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

Minimum numbers of 40

Please choose 4 canapés from the following list:

### Meat

Organic hot dog with mustard mayo and crispy onion

Ham, egg and chips with mustard mayo

Southdown lamb burger, Stilton cheese and tomato ketchup

Rolled chicken terrine with crispy skin and Madeira jelly

Hereford beef Wellington, mushroom pancakes and tarragon hollandaise

Crispy duck, cucumber, spring onion and plum sauce

### Fish

Gin and tonic cured salmon with a lemon and lime crust

Kiln smoked haddock, Welsh rarebit and melba toast

Prawn cocktail, spiced tomato mayonnaise and herb salad

Tuna Niçoise with a soft poached quail egg

Stuffed cherry tomatoes with Cornish crab mayonnaise

### Vegetarian

Mac 'n' cheese beignet with parmesan fondue

Tunworth cheese and charcoal fondue with a chive crust

Grilled polenta with aubergine caviar and crispy leek

Cauliflower bhaji, toasted garlic naan and lime pickle

**NIBBLES £5.50**

Please select three from the list below:

Vegetable crisps

Kettle chips

Marinated olives, artichokes and gherkins

Cheese straws

Anchovy straws

Salted peanuts

Smoked almonds

Sun-blushed tomatoes, baby mozzarella and basil

Dried fruits

Yoghurt raisins



## WEDDING BREAKFAST £46.50

Please choose one starter, main course and dessert option for your guests; vegetarian alternatives should be chosen for starter and main course

Minimum numbers 30

### Starters

Pressed terrine of corn fed chicken, wild mushrooms, celeriac and herb salad

Marinated Southdown lamb belly, spiced lamb Scotch egg, minted yoghurt, Worcester marrow purée, aged parmesan and salad of pea shoots

Coarse pork pâté, Madeira jelly, green tomato ketchup, pickled mushrooms with cucumber dressing

Cornish crab mayonnaise, marinated squid, compressed cucumber, fennel shard with squid ink dressing

Trio of London oak smoked salmon - with burnt lemon and shrimp dressing, pan seared with mustard chive crust, gin and tonic salmon with spicy tartare

Sesame seared tuna loin, avocado purée, shaved vegetables, seaweed salad with spiced dressing

Carpaccio of Bedfordshire beetroot, Granny Smith apples, marinated goats' cheese, candied beetroot with black mustard dressing (V)

Wild mushroom jelly, artichoke and Kent cauliflower salad, radishes, confit egg yolk, shaved celeriac with truffle dressing (V)

Tomato tart tatin, heirloom tartare, basil jelly, roasted red peppers with fondue (V)

Leek and potato ballotine, Kent cauliflower purée, charred baby onions, straw sweet potatoes with leek vinaigrette (V)

## Mains

Pan-fried Gressingham duck breast, confit duck sandwich, purée aux cèpes, poached Norfolk carrots with redcurrant jus

Roast rump of Southdown lamb, sweet potato and lamb shoulder rosti with black olive crust, garlic beans and basil jus

Breast of corn fed chicken, lemon thyme stuffed leg, potato mousseline, shaved courgette and mustard café au lait

Seared Hereford beef fillet, salt beef beignet, braised Lincolnshire red cabbage, Suffolk parsnips and orange scented jus (£3.00 supplement)

Roasted Cornish hake fillet, courgette and aubergine fricassée, confit tomato and red pepper nage

Seared sea trout, Bedfordshire beetroot crust, poached candied beetroot, purple potatoes with vanilla reduction

Kent cauliflower, celeriac and potato rosti, Welsh rarebit, baby onions, black mushroom and leek cappuccino (V)

Open ravioli of butternut squash, crispy artichokes, red wine salsify with burnt sage butter (V)

Wild mushroom and quail egg tart, polenta Pont Neuf, watercress jelly with truffle hollandaise (V)

## Desserts

Dark chocolate tart, roasted figs and pistachios with brown butter crumbs

Trio of Fairtrade coffee (coffee sponge, coffee jelly with milk foam, mocha panna cotta) with mascarpone sorbet

Lemon cheesecake with white chocolate and raspberries

Treacle sponge, prune purée, tonka bean cream with orange syrup

Poached pear, almond and polenta crumble with cocoa nib sauce

A selection of three small seasonal desserts created by our in-house pastry Chef presented as a buffet station for you to help yourself.

Coffee and chocolates

## EVENING

Minimum numbers of 20 apply for the Evening Finger Buffet

Finger buffet £21.00

Please select six finger buffet items from the menu below

### MEAT

Spiced lamb kofta with minted yoghurt

Beef satay, toasted peanuts and chilli

Glazed Suffolk pork and leek cocktail sausages with  
honey and mustard

Thai chicken skewer with coriander

Smoked duck, remoulade and rocket rolls

Coronation chicken on pumpernickel

### Fish

Hot smoked salmon wrapped in cucumber

Atlantic cod and dill fishcakes with mustard and chive dip

London cure smoked salmon and lemon cream cheese bagel

Peppered mackerel, lemon crème fraîche and chives

Sesame prawn toasts with soy and coriander

Yellowfin tuna, tapenade with basil cress

## VEGETARIAN

Mature cheddar cheese and leek beignets

Rice paper rolls with Vietnamese dressing

Tomato, feta and black olive skewers

Brighton blue cheese and onion arancini

Creamed goats' cheese, basil and black olives

Vegetable spring rolls with sweet chilli dip



### Evening Cheese board £6.95

A selection of English cheeses with artisan crackers  
and quince jelly

### Warm filled brioche buns £5.00

*Choose the vegetarian and one meat option  
from the following list (two items served per person)*

Soft buttery brioche style rolls filled with:

Smoked cured bacon and tomato ketchup

Cumberland sausage patty and HP sauce

Free-range egg and watercress (V)

*Please ensure a vegetarian option is chosen*



## CHILDREN'S MENU £9.95

AGED 2-12 YEARS

### STARTERS

Soup of the Day

Garlic bread or cheesy garlic bread

Juicy melon and shaved ham

### MAIN COURSES

Beef meatballs with penne pasta and grated cheese

Cumberland sausage and mash with gravy

Homemade breaded chicken nuggets with  
potato wedges and baked beans

7 inch pizza with cherry tomatoes,  
chestnut mushrooms and spinach

### DESSERTS

Strawberry jelly and ice cream

Chocolate mousse with popping candy

Seasonal fruit salad







**BMA HOUSE**  
LONDON, WC1

Get in touch and let us assist you  
with your wedding

**Call 020 7874 7020**  
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**REGIONAL  
FINALIST**

THE 2015  
**WEDDING**  
INDUSTRY AWARDS