

HOST AT BADGEMORE PARK

SO MUCH **MORE** THAN A VENUE

DINING

Whatever the occasion our resident chef and his talented team offer a variety of fresh, mouth-watering, menus with a creative touch, which can be tailored to suit your taste and style.

CANAPES

Hot

Tempura prawn with sweet chilli
Coconut crusted fishcake with curry mayonnaise (gf)
Duck spring roll with hoisin dip
Leek, chive & cheddar tartlet
Chicken satay skewers (gf)
Tomato, cheddar & basil bruschetta
Mini yorkshire puddings, roast beef & caramelised onion

Cold

Salmon & cream cheese blinis
Palma ham & melon skewers (gf)
Chicken caesar leaf
Smoked chicken, mango & coriander cup
Smoked paprika, tomato & whipped brie on croute

Vegetarian

Vegetable spring roll & plum sauce
Tempura vegetables with sweet chilli
Wild mushroom bouches
Polenta & red pepper bundle

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STARTERS

Confit duck with white radish, cucumber and spring onion salad and star anis vinaigrette
Salmon fish cake, wilted baby spinach and lime butter sauce
Goats cheese and smoked ham terrine
Roasted portobello mushroom filled with cheddar and herb crust
with a beurre monte sauce (V)
Chicken liver pate with red onion chutney
Classic prawn cocktail
Choice of soup with focaccia bread

MAINS

Herb crust rack of lamb, rosti potatoes, chargrilled spring onions, butternut puree
& red current jus
Beef bourguignon served with steamed rice
Chicken, smoked bacon & leek casserole served with steamed rice
Baked hake fillet, baby potatoes, buttered chives, heritage carrots, roasted red pepper coulis
and tomatoes caper salsa verde
Individual chicken, chorizo & leek pie, buttered mashed potatoes, baby carrots, white wine jus
Roast pork, roast potatoes & seasonal vegetables and rich red wine gravy
Pan roasted chicken with a goats cheese and roasted pepper mouse, baby carrots and a basil
and pesto mayonnaise
Cumberland sausages, with creamy mashed potatoes, served with rich red wine
and onion gravy

DESSERTS

Bramley apple crumble & homemade custard
Warm sticky toffee pudding, butterscotch sauce & vanilla pod ice cream
Panna cotta with balsamic marinated strawberries.
Glazed lemon tart, mango sorbet and blackberry puree.
Warm chocolate brownies, walnut crumble & caramel sauce
Cream filled profiteroles, hot chocolate sauce
White chocolate cheese cake with a passion fruit puree
England's eton mess
Lemon posset with a lemon jelly and shortbread.
Trio of desserts

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FINGER BUFFETS

Menu A - choose 4 options from the below

Southern fried chicken goujons with bbq sauce
Chipolata sausages with honey and grainy mustard
Duck spring rolls with hoisin sauce
Mini pork pie's
Crispy risotto balls of sun dried tomato and mozzarella
Thai chicken with sweet chilli glaze
Fish fingers with home made tartar sauce

Menu B - choose 2 options from the list below in addition to 4 from menu a

Selection of home made pizza
Home smoked chicken with baby water cress and cream fraiche
Crispy fried smoked paprika squid with parsley mayonnaise
Goats cheese, garlic & basil mousse and crusty bread

Menu C - choose any 7 options from finger buffet menu

Home cured soy salmon roll, wasabi & ginger pickle dressing
Selection of cured meat bruschetta & salsa verde
Tempura prawns with spicy soy & mango coriander sauce

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OUTDOORS BARBEQUE AT BADGEMORE

Menu A

Prime beef burgers served with mature cheddar cheese
An assortment of succulent sausages
Marinated tandoori chicken pieces with mint & yoghurt dip
Selection of vegetarian sausages & burgers (v)

Menu B

Prime beef burgers served with mature cheddar cheese
Chicken satay kebabs served with a peanut dipping sauce
Poached in foil parcels - salmon fillet with a lemon & dill mayonnaise
Selection of vegetarian sausages & burgers (v)

Menu C

Sticky Barbecue marinated 4oz sirloin steak
Lemon & herb chicken kebabs with lime
Foil parcel poached salmon fillet served with a lemon & dill mayonnaise
Roasted Mediterranean vegetable & haloumi cheese kebab (v)

Menu D

2 course BBQ with dessert choices
Mint & garlic seared lamb chops
Mediterranean king prawns with aioli
4oz ribeye steak
Stuffed peppers with rice, feta, cucumber & tomato salsa (v)

All Menus served with a selection of relishes, fresh breads & butter
Choose any three salads/sides from the menu

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HOG ROAST

Minimum 70 People

Succulent hampshire hog, slow cooked over a spit basted in local cider served with:

Crackling
Large floury baps
Sage & onion stuffing
Homemade apple sauce

All menus served with a selection of relishes, fresh breads & butter
Choose any three salads/sides from the menu

Salads

Classic caesar salad with pan fried croutons, topped with parmesan shavings
New potatoes served with sour cream & chive sauce
Greek salad with basil olive oil dressing
Waldorf salad, celery, apple, grape & walnuts
Spicy bean salad with a fresh chilli dressing
Fresh pasta salad infused with cucumber & mint
Fresh lemon, coriander & minted couscous
Beef tomato, mozzarella & fresh basil with virgin olive oil
Mixed leaf green salad with italian dressing
Chunky homemade coleslaw