

# HOST AT BADGEMORE PARK

SO MUCH **MORE** THAN A VENUE

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 sauce  
Coconut dusted fishcake with curry mayonnaise (gf)  
Duck spring roll with hoisin dip  
Leek, chive & cheddar tartlet  
Chicken satay skewer (gf)  
Tomato & basil bruschetta  
Mini yorkshire pudding, roast beef & caramelised onion

### Cold

Salmon & cream cheese blinis  
Parma ham & melon skewer (gf)  
Mini chicken caesar  
Smoked chicken, mango & coriander cup  
Smoked paprika, tomato & whipped brie on toasted croute

### Vegetarian

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

## STARTERS

Confit duck, white radish, cucumber, spring onion salad & star anise vinaigrette  
Salmon fishcake, wilted baby spinach & lime butter sauce  
Goat's cheese & smoked ham terrine  
Herb crusted portobello mushroom filled with cheddar & beurre monte sauce (V)  
Chicken liver pate with red onion chutney  
Classic prawn cocktail  
Choice of soup with focaccia bread

## MAINS

Herb crusted rack of lamb, potato rosti, chargrilled spring onions, butternut puree  
& redcurrant jus  
Beef bourguignon, seasonal vegetables & steamed rice  
Chicken, smoked bacon & leek casserole served with steamed rice  
Baked hake fillet, baby potatoes, heritage carrots, roasted red pepper coulis served with a  
tomato & caper salsa verde  
Individual chicken, chorizo & leek pie, buttered mashed potato, baby carrots & white wine jus  
Roast pork, roast potatoes, seasonal vegetables & red wine gravy  
Pan roasted chicken, goat's cheese & roasted pepper mousse, baby carrots,  
basil & pesto mayonnaise  
Cumberland sausages, creamy mashed potato, red wine & onion gravy

## DESSERTS

Blackberry & 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 & blackberry purée  
Warm chocolate brownie, walnut crumble & caramel sauce  
Chantilly cream filled profiteroles, hot chocolate sauce  
White chocolate cheesecake with passion fruit purée  
England's eton mess  
Lemon posset with lemon jelly & shortbread  
Trio of desserts (please choose 3 of the above)

# FINGER BUFFETS

## Menu A - choose 4 options from the below

Southern fried chicken goujons with barbecue sauce  
Chipolata sausages with honey & wholegrain mustard  
Duck spring rolls with hoisin sauce  
Mini pork pies  
Crispy sun-dried tomato and mozzarella risotto balls (V)  
Thai chicken with sweet chilli glaze  
Fish goujons with homemade tartar sauce  
Mixed vegetable pakora with tomato & pine nut dip (V, VE)  
Spiced chickpea and zucchini bruschetta (V, VE)

## Menu B - choose 2 options from the list below in addition to 4 from Menu A

Selection of homemade pizza  
Smoked chicken with baby watercress and crème fraîche  
Smoked paprika dusted squid with parsley mayonnaise  
Goat's cheese, garlic & basil mousse with crusty bread (V)

## Menu C - choose any 7 options

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

# OUTDOORS BARBEQUE AT BADGEMORE

## Menu A

Prime beef burgers served with mature cheddar cheese  
Succulent sausages  
Marinated tandoori chicken pieces with mint & yoghurt dip  
Vegetarian sausages & burgers (v)

## Menu B

Prime beef burgers served with mature cheddar cheese  
Chicken satay kebabs served with a peanut dipping sauce  
Poached salmon fillet parcel with lemon & dill mayonnaise  
Vegetarian sausages & burgers (v)

## Menu C

Sticky barbecue marinated 4oz sirloin steak  
Lemon & herb chicken kebabs  
Poached salmon fillet parcel with lemon & dill mayonnaise  
Roasted Mediterranean vegetable & halloumi kebabs (v)

## Menu D

Mint & garlic seared lamb chops  
Marinated tandoori chicken pieces with mint & yoghurt dip  
Mediterranean king prawns with aioli  
Sticky barbecue marinated 4oz ribeye steak  
Roasted peppers stuffed with rice, feta, cucumber & tomato salsa (v)

All served with a selection of relishes, fresh breads & butter and your  
choice of three salads from the options below:

Classic caesar salad  
New potatoes with sour cream & chive  
Greek salad with basil oil dressing  
Waldorf salad  
Spicy bean salad with fresh chilli dressing  
Fresh pasta salad infused with cucumber & mint  
Lemon, coriander & mint couscous  
Tomato & red onion salad with balsamic glaze  
Crunchy green salad with italian dressing  
Chunky homemade coleslaw

# HOG ROAST

**Minimum 60 People**

Succulent Hampshire hog basted in local cider and slow cooked over a spit

Crackling

Large floury baps

Sage & onion stuffing

Homemade apple sauce

Selection of relishes, fresh breads & butter

Your choice of three salads from the options below

## **Salads**

Classic caesar salad

New potatoes with sour cream & chive

Greek salad with basil oil dressing

Waldorf salad

Spicy bean salad with fresh chilli dressing

Fresh pasta salad infused with cucumber & mint

Lemon, coriander & mint couscous

Tomato & red onion salad with balsamic glaze

Crunchy green salad with italian dressing

Chunky homemade coleslaw