

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 croûte

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 monté 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, char-grilled 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 5 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 & 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 & zucchini bruschetta (V, VE)

Menu B - choose 2 options from the list below in addition to 5 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 a spicy soy & mango coriander sauce

OUTDOORS BARBECUE AT BADGEMORE

minimum 30 people

MENU A - includes 2 meats, 3 sides - £14.95pp

MENU B - includes 3 meats, 2 sides & 1 premium side - £18.95pp

Meat & Fish

Prime beef burgers with mature Cheddar cheese
Cumberland sausages with fried onions
BBQ glazed chicken drumsticks
Marinated tandoori chicken skewers with mint and yoghurt dip
Vegetarian sausages & burgers
Spiced pork belly with peanut & tomato pickle (+£2pp)
Spiced lamb kofte with mint yoghurt dip (+£2.50pp)
Poached salmon fillets with lemon & dill mayo (+£3pp)
Smoky BBQ glazed pork ribs (+£2pp)
Roasted Mediterranean vegetable & halloumi kebab (+£1.50pp)

Sides

Chunky homemade coleslaw
Creamy potato salad
Fresh crunchy salad leaves with honey & wholegrain mustard dressing
Tomato and red onion salad with balsamic dressing
Buttered corn on the cob

Premium Sides

Tabbouleh salad with a French vinaigrette
Warm grilled vegetables with feta cheese
Pomegranate, red cabbage and baby spinach salad with clementine dressing
Classic Caesar salad with garlic croutons (add chicken for +£1.50pp)

Extras

Add an extra side - £2pp
Add an extra premium side - £2.50pp
Add a dessert - £6.50pp

All options come with a selection of fresh breads and relishes

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