

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

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
Thai chicken with sweet chilli glaze
Fish goujons with homemade tartar sauce

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

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