

LOVE AT BADGEMORE PARK

SO MUCH **MORE** THAN A VENUE

WEDDING BREAKFAST MENU

Food is at the heart of any great celebration and we think your first dining experience as a married couple should be fabulous! Our resident chef and his talented team offer a variety of fresh, mouth-watering dishes, making sure every bite on the big day is one to remember.

CANAPÉS

Hot

- Crispy duck rolls with hoisin sauce
- Mini Yorkshire pudding with rare roast beef and creamy horseradish sauce
- Honey glazed chipolata sausage with wholegrain mustard
- Thai chicken with sweet chilli glaze
- Sticky spicy chicken lollipop with sesame seeds
- Curried lamb with garlic yoghurt
- Chicken satay skewers
- Crispy fried smoked paprika squid
- Tempura tiger prawn with coriander and mango dip
- Spiced confit pork belly with pickle
- Mini fish & chips
- Lamb kofta with mint yoghurt dip
- Cauliflower pakora (VE)
- Sesame coated Somerset brie with roasted pepper coulis (V)
- Sun-dried tomato and mozzarella risotto balls (V)
- Grilled halloumi and cherry tomato with green pesto (V)
- Goats cheese and red onion marmalade crostini (V)

Cold

- Smoked salmon and cream cheese blinis
- Beef steak with salsa verde and croutons
- Salmon mousse with pickled cucumber
- Home-smoked chicken with creme fraîche and celery tartlet
- Watermelon and goats cheese wrapped in prosciutto ham

STARTERS

Confit duck with white radish, cucumber and spring onion salad with star anise vinaigrette

Goats cheese and smoked ham terrine, crunchy salad leaves and tartar sauce with toasted bloomer

Chicken liver pate, red onion chutney and Sakura cress on toasted brioche

Pan fried duck breast with wilted baby spinach, wild mushrooms and orange balsamic jus

Choice of soup with toasted sourdough (V)

Seared scallops and chorizo with a pea velouté and baby cress

Chorizo and spiced pork scotch egg with a garlic and saffron mayonnaise

Roasted portobello mushroom filled with cheddar and herb crust with a beurre monté sauce (V) Grilled

asparagus and poached egg with a hollandaise sauce (V)

Salmon fish cake, wilted baby spinach and lime butter sauce

Prawn ravioli ball, baby buttered spinach and a creamy prawn sauce

Pan fried jumbo scallops, pancetta crisp, mango salsa puree and mixed Sakura cress

Fresh tuna tartar blinis, mixed leaves and lemon mustard cream

Pan fried black tiger prawns and avocado salsa with a lemon infused butter dressing

Stuffed vegetable savoy cabbage parcel with a vegetable broth (VE)

MAINS

Lamb

Roast rump of lamb, spring onion and mushroom risotto, confit shallots, mint pea puree with port jus

Slow braised lamb shank with creamy mash potato, char-grilled asparagus, broad beans, butternut puree and rosemary gravy

Lamb two ways: slow braised shoulder, herbed ravioli of lamb, garlic and rosemary crushed potatoes and red current jus (£4pp supplement applies)

Individual shepherds pie with cheddar crust mashed potatoes, baby carrots and red wine gravy

Curried grilled lamb chop, braised curried sweetheart cabbage, aromatic basmati rice and cumin infused sauce

Beef

Fillet of beef, dauphinoise potatoes, butternut squash puree, asparagus and béarnaise sauce

Rib-eye steak, fondant potatoes, baby carrots, red pepper puree and a green pepper corn sauce

Fillet of beef wellington with a spinach pancake, roasted asparagus, buttered mash potato, parsnip crisp and red wine jus

Roast beef striploin, fluffy roast potatoes, cauliflower cheese, Yorkshire pudding and mixed vegetables in red wine gravy (minimum 10)

Poultry

Free range chicken with a goats cheese and roasted pepper mouse, baby carrots, fondant potato and red wine jus

Pan fried Gressingham duck breast, fondant potato, celeriac puree, heritage carrots and red wine jus

Individual chicken leek and bacon pie, buttered mashed potatoes, baby carrots, butternut puree and a red wine jus

Pan roasted Burgundy chicken, button mushrooms and onions, crispy pancetta, dauphinoise potatoes and a rich red wine jus

Corn fed pan-roasted chicken, fondant potatoes, broad beans, roasted asparagus, butternut puree and white wine truffle jus

Pork

Pork tenderloin with braised apple and red cabbage, buttered mash potato and port jus

Pork chop with dauphinoise potato, baby heritage carrots, roasted asparagus and creamy wholegrain mustard sauce

Fish

Sea Bass, buttered baby spinach, butternut puree, crushed new potatoes in a white wine saffron sauce

Pan roasted monkfish and tiger prawn with soy fried pak choi, aromatic basmati rice with a lime butter sauce

Parma ham wrapped cod fillet, baby radishes and asparagus, sauté potatoes with a creamy parsley sauce

Baked hake fillet, baby potatoes, buttered chives, heritage carrots, roasted red pepper coulis and a tomato caper salsa verde

Vegetarian

Ratatouille stuffed aubergine and fondant potato with herb and mature cheddar crust (V)

Roast beef tomato with grilled halloumi, buttered baby spinach, fresh asparagus and baby carrot with salsa verde (V)

Roast butternut squash with a mixed five bean salsa and mature cheddar crust (V)

Fillet of creamed woodland mushroom in puff pastry tart, heritage carrots and roasted red pepper sauce (V)

Vegan

Roast baby pumpkin, spiced red lentils, wilted spinach and roasted asparagus with a coriander and coconut sambal (VE)

Cauliflower meat balls, zucchini noodles, herb and tomato sauce and grated vegan cheese (VE)

DESSERTS

Triple chocolate brownie, vanilla ice cream and raspberry coulis

Glazed lemon tart, mango sorbet and blackberry puree

Chocolate delice, saffron custard and vanilla ice cream

Vanilla crème brûlée, shortbread and fresh fruit

Lemon poached pear, dark chocolate mousse, caramel sauce and vanilla bean ice cream

White chocolate mousse, cinnamon spiced almonds and raspberry coulis

White chocolate panna cotta with balsamic marinated strawberries

Apple and blackberry compote, hazelnut crumb and caramel custard

Raspberry cheese cake with strawberry coulis

Iced mango parfait, spiced fresh fruit and coconut sorbet

Lemon posset, raspberry coulis and shortbread

Glazed almond bakewell tart, raspberry puree and vanilla ice cream

Apple tart tatin, mascarpone cream and caramel sauce

Trio of desserts

(select 3 items)

Glazed bakewell tart

Raspberry mousse in white chocolate cylinder

Vanilla crème brûlée

Raspberry cheese cake

Lemon posset

Triple chocolate brownie

White chocolate panna cotta

Glazed lemon tart

Apple and blackberry compote