

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, menus with a creative touch, which can be tailored to suit your taste and style making sure every bite on the big day is one to remember.

CANAPES

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
- Glazed sticky spicy chicken lollipop with sesame seeds
- Curried lamb with garlic yoghurt
- Vegetable pakoras
- Crispy fried smoked paprika squid
- Tempura tiger prawn with coriander and mango dip
- Spiced confit pork belly with pickle
- Mini fish & chips
- Roasted mussels with a white wine garlic and herb crust
- Bacon and cheese croquettes
- Lamb kofta balls
- Sesame coated Somerset brie with roasted pepper coulis
- Sundried tomato and mozzarella risotto

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WEDDING BREAKFAST MENU CONT...

Warm

Confit tomato and potato blinis (V)
Goats cheese and garlic basil mousse parcels (V)
Fresh herbs and lime pepper tacos (V)

Cold

Smoked salmon and cream cheese blinis
Sirloin of beef with salsa verde and croutons
Home cured salmon with wasabi and pickled cucumber
Home smoked chicken with creme fraiche and celery tartlet
Pickled mackerel with cucumber and mango

STARTERS

Confit duck with white radish, cucumber and spring onion salad with star anis vinaigrette
Goats cheese and smoked ham terrine
Chicken liver pate with red onion chutney
Pan fried duck breast with wilted baby spinach, wild mushrooms and orange balsamic jus
Choice of soup with focaccia bread and butter (V)
Scallops and seabass with black pudding with a pea velouté
Chorizo and spiced pork scotch egg with a garlic and saffron mayonnaise
Roasted portobello mushroom filled with cheddar and herb crust with a beurre monte sauce (V)
Grilled asparagus with poached egg with a hollandaise sauce (V)
Salmon fish cake, wilted baby spinach and lime butter sauce
Prawn and ginger ravioli ball with baby buttered spinach and a caramelised lemon dressing
Pan fried jumbo scallops with a pancetta crisp, mango salsa verde and mixed sakura cress
Tuna and scallops tartar with grainy mustard lemon cream
Pan fried black tiger prawns, avocado salsa with an infused butter lemon dressing

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MAINS

Lamb

Roast rump of lamb with puff barley spring onion risotto, confit shallots with red current jus

Herb crust rack of lamb with rosti potatoes, chargrilled spring onions, broad beans, butternut puree & red current jus

Lamb two ways: slow braised shoulder, grilled cutlets, garlic and rosemary crushed potatoes and red wine jus

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

Rolled shoulder of lamb stuffed with spiced minced lamb, fondant potatoes and white wine jus

Beef

Fillet of beef, dauphinoise potatoes, butternut squash puree, asparagus and béarnaise sauce (supplement applies)

Rib of beef, fondant potatoes, baby carrots, red pepper puree and a green pepper corn sauce

Fillet of beef wellington with a spinach pancake, roasted asparagus, buttered mashed potatoes parsnip crisp and red wine jus (supplement applies)

Beef two ways: blade of beef and beef fillet with baby carrots, roasted beetroot puree, dauphinoise potatoes and rich red wine jus

Poultry

Free range chicken with a goats cheese and roasted pepper mouse, baby carrots and a basil and pesto mayonnaise

Pan fried Gressingham duck breast, fondant potato, celeriac puree, heritage carrots with a clove and red current jus.

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

Burgundy chicken, button mushrooms and onions, crisp pancetta, dauphinoise potatoes with a rich red wine jus

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

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WEDDING BREAKFAST MENU CONT...

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 pakchoi, sauté potatoes
with a creamy parsley sauce

Parma ham wrapped cod fillet, baby radishes and asparagus, aromatic basmati rice
with a lime butter sauce

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

Vegetarian

Roast baby pumpkin with spiced red lentil, spinach, coriander
and coconut sambal dauphinoise potatoes (V)

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

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

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

Feuillet of creamed woodland mushroom, heritage carrots, roast red pepper sauce (V)

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DESSERT

Triple chocolate brownie with vanilla ice cream and raspberry coulis
Glazed lemon tart, mango sorbet and blackberry puree
Chocolate delice with saffron warm custard and vanilla ice cream
Vanilla crème brûlée with shortbread biscuit
Lemon poached pear with caramelised sauce and ice cream
White chocolate mousse with cinnamon spiced almonds and raspberry coulis
Panna cotta with balsamic marinated strawberries
Apple and blackberry compote with hazelnut crumb and caramel custard
White chocolate cheese cake with a passion fruit puree
Tower of vanilla shortbread with fresh raspberries and clotted cream
Lemon posset with a lemon jelly and shortbread
Glazed almond bakewell tart, raspberry puree and vanilla ice cream
Kulfi of pistachio mango and coconut, chocolate truffle raspberry coulis

Trio of dessert

(select 3 items)

Mini eton mess
Glazed bakewell tart
Raspberry mousse in white chocolate cylinder
Vanilla crème brûlée
Cheese cake
Lemon posset
Triple chocolate brownie
White chocolate panna cotta
Glazed lemon tart
Apple and blackberry compote

Fresh ground coffee and petit four