

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. Bespoke dishes are available for each course upon request.

CANAPÉS

Hot

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

Cold

- Smoked salmon & cream cheese blinis
- Beef steak, salsa verde, garlic & parsley crouton
- Home-smoked chicken, creme fraîche & celery tartlet
- Watermelon & goats cheese wrapped in prosciutto ham (GF)

(V) Vegetarian (VE) Vegan (GF) Gluten Free (*) Gluten Free upon request

FOOD ALLERGY NOTICE

If you or one of your guests have a food allergy or special dietary requirement, please inform a member of the team prior to placing your order, thank you.

STARTERS

Confit duck, white radish, cucumber & spring onion salad, star anise vinaigrette (GF)

Goats cheese & smoked ham terrine, crunchy salad leaves, tartar sauce, toasted bloomer (*)

Chicken liver pâté, red onion chutney, Sakura cress, toasted brioche (*)

Pan-fried duck breast, wilted baby spinach, wild mushrooms, orange balsamic jus (GF)

Chorizo & spiced pork scotch egg, saffron aioli

Roasted portobello mushroom, cheddar & herb crust, beurre monté sauce (V)

Grilled asparagus, soft poached egg, hollandaise sauce (V, GF)

Salmon fish cake, wilted baby spinach, lime butter sauce

Pan-fried jumbo scallops, pancetta crisp, mango salsa purée, mixed Sakura cress (GF) £2pp supplement

Pan-fried black tiger prawns, avocado salsa, lemon infused butter dressing (GF)

Stuffed vegetable savoy cabbage parcel, vegetable broth (VE, GF)

Tuna niçoise salad; hard boiled quails egg, fine green beans, plum tomato, anchovies, wild blueberry vinaigrette (GF) £1.50pp supplement

Choice of homemade soup with toasted sourdough (V, *)

- Tomato & Basil

- Broccoli & Stilton

- Butternut Squash

- Carrot & Coriander

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MAINS

Lamb

Pan-roasted rump of lamb, potato pavé, confit shallots, baby carrots, blackberry & port jus (GF) £1.50pp
supplement

Slow-braised lamb shank, creamy mash potato, chargrilled asparagus, butternut squash purée, rosemary
gravy (GF) £1.50pp supplement

Curried grilled lamb chop, braised sweetheart cabbage, aromatic basmati rice and cumin infused sauce
(GF)

Beef

Fillet of beef, dauphinoise potatoes, butternut squash purée, asparagus, Béarnaise sauce (GF) £2pp
supplement

Fillet of beef wellington, spinach pancake, chargrilled asparagus, buttered mash potato, parsnip crisp, red
wine jus £2.50pp supplement

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

Slow roast beef brisket, crushed roasted baby potatoes, buttered fine beans, red onion gravy (GF)

Poultry

Free-range chicken suprême, goats cheese & roasted pepper mousse, baby carrots, fondant potato,
thyme chicken jus (GF)

Pan-fried Gressingham duck breast, potato rosti, celeriac purée, heritage carrots, cognac & black
peppercorn sauce (GF)

Individual chicken & chorizo pie, buttered mashed potatoes, baby carrots, butternut squash purée, creamy
Madeira sauce

Pan-roasted corn fed chicken, dauphinoise potatoes, button mushrooms & onions, crispy pancetta, port
wine jus (GF)

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Pork

Pork tenderloin, potato pavé, baby heritage carrots, soft poached apple, creamy wholegrain mustard sauce (GF)

Belly of pork, spinach gnocchi, slow braised red cabbage, apple cider jus

Fish

Baked cod loin wrapped in Serrano ham, crushed baby potatoes, heritage carrot, pea purée, lime butter sauce (GF)

Pan-roasted hake supreme, sautéed baby potatoes with chorizo & onion, roasted red pepper & white wine sauce (GF)

Teriyaki glazed salmon fillet, soy pak choi, lemon rice, sweet miso sauce

Vegetarian

Ratatouille stuffed aubergine, fondant potato, herb & mature cheddar crust (V)

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

Vegan

Roasted butternut squash, spiced red lentils, wilted spinach, roasted asparagus, coriander & coconut sambal (VE, GF)

Panko breaded sweet potato croquette, katsu curry, pickled vegetables (VE)

Vanilla gnocchi, wilted baby spinach, sugar snap peas, Champagne & cherry tomato sauce, crispy onions (VE)

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DESSERTS

Triple chocolate brownie, vanilla ice cream, raspberry coulis

Mint & white chocolate ganache, baked milk foam, crushed honeycomb, mint gel (GF)

Glazed lemon tart, mango sorbet, raspberry coulis

Chocolate delice, saffron custard, vanilla ice cream

Vanilla crème brûlée, homemade shortbread, fresh berries (*)

Vanilla bean & white chocolate panna cotta, balsamic marinated strawberries (GF)

Raspberry & white chocolate cheesecake, raspberry popcorn, strawberry coulis

Iced mango parfait, spiced fresh fruit, coconut sorbet (GF)

Lemon & lime posset, honeycomb crumb, homemade shortbread (*)

Glazed almond bakewell tart, raspberry purée, vanilla ice cream

Lemon poached pear, dark chocolate mousse, vanilla bean ice cream, caramel sauce (GF)

Caramelised bread & butter pudding, vanilla bean custard

B:MORE Mess - crushed meringue, strawberries, vanilla cream, passion fruit syrup (GF)

Trio of desserts (£2.50pp supplement)

(select 3 items)

Glazed bakewell tart

Vanilla crème brûlée (GF)

Raspberry cheesecake

Lemon posset (GF)

Triple chocolate brownie

Vanilla bean & white chocolate panna cotta (GF)

Glazed lemon tart

Mint & white chocolate ganache (GF)

B:MORE Mess (GF)

Freshly brewed tea & coffee with a chocolate mint

Upgrade to petit fours for just £2.50pp

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