

HOST AT BADGEMORE PARK

SO MUCH **MORE** THAN A VENUE

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.

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

3 options pp : £9.75 4 options pp : £13

Hot

Lemongrass & chilli tiger prawn skewer (GF)
Thai fishcake, sweet chilli glaze (GF)
Duck spring rolls, hoisin sauce
Chicken satay skewer (GF)
Jerk spiced pork belly, pickled bell pepper

Cold

Salmon & cream cheese blinis
Parma ham & cantaloupe skewer (GF)
Thai chicken salad wonton
Smoked chicken & crème fraîche tart

Vegetarian

Vegetable spring rolls, sweet chilli sauce (V)
Mini leek & mushroom tartlet (V)
Corn fritter, smoked paprika houmous (V)
Goat's cheese, garlic & basil mousse crostini (V)

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2-courses : £27pp 3-courses : £35pp

**Over 25 guests - maximum of 3 choices per course (including vegetarian/vegan)
Under 25 guests - maximum of 2 choices per course (including vegetarian/vegan)**

STARTERS

- Soup of the day, freshly baked bread roll (V)
- Confit duck, white radish, cucumber, spring onion, French vinaigrette (GF)
- Goat's cheese brick pastry parcel, red onion chutney, roasted beetroot, balsamic glaze
- Salmon fishcake, wilted baby spinach, lime butter sauce
- Ham hock terrine, fresh crusty bread, homemade tartar sauce
- Roasted cheddar & herb crusted portobello mushroom, beurre monté sauce (V)
- Chicken liver parfait, red onion marmalade, toasted brioche
- Classic prawn cocktail
- Chicken ballotine, mushrooms, spinach, rosemary jus (GF)
- Slow-roast beef croquette, dressed Asian slaw, beetroot coulis
- Crispy harissa lamb, warm flat bread, shredded lettuce, tzatziki, micro herbs
- Mixed vegetable savoy cabbage parcel, vegetable broth (VE)

MAINS

- Beef bourguignon, seasonal vegetables, steamed basmati rice
- Chicken coq au vin, buttered mash potato, braised savoy cabbage
- Chicken, mushroom & leek pie, buttered mash potato, roasted baby carrots, asparagus spear, white wine sauce
- Pan-roasted lamb rump, crushed baby potatoes, grilled root vegetables, mint jus (GF)
- Cumberland sausages, creamy mash potato, seasonal vegetables, caramelised onion & red wine gravy
- Spiced aubergine, braised red cabbage, potato croquette, cumin & harissa sauce (VE)
- Fish of the day, crushed baby potatoes, seasonal greens, saffron & white wine sauce
- Pan-fried chicken suprême, sautéed baby potatoes, fresh seasonal vegetables, white wine & mushroom sauce (GF)
- Roasted pork loin, crispy roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy (GF)
(minimum 15)
- Slow-roasted pork belly, dauphinoise potato, baby carrot, asparagus spear, apple cider jus (GF)
- Cressingham duck breast, crushed baby potatoes, roasted baby carrot, asparagus spear, blackberry & port jus

DESSERTS

- Rhubarb crumble, homemade warm vanilla custard
- Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream
- Vanilla panna cotta, balsamic marinated strawberries (GF)
- Glazed lemon tart, mango sorbet, raspberry coulis
- Triple chocolate brownie, raspberry coulis, vanilla ice cream
- Crème pâtissière filled profiteroles, hot chocolate sauce
- White chocolate cheesecake, passion fruit coulis
- B:MORE Mess; fresh passion fruit syrup, vanilla cream, crushed meringue, micro mint
- Lemon & lime posset, vanilla shortbread, fresh berries
- Passion fruit parfait, sesame tuile, mango gel
- Caramelised pineapple carpaccio, mango sorbet (VE,GF)
- Selection of English cheese's, Jacob's crackers & tomato chutney (£4.50pp supplement)

Add freshly brewed tea/coffee for just £2.50pp

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FINGER BUFFETS

Minimum 25 people

MENU A : £15pp MENU B : £19pp

Menu A : choose 5 options from the below

Southern fried chicken strips, barbecue sauce
Chipolata sausages, honey & wholegrain mustard
Duck spring rolls, hoisin sauce
Mini sausage rolls
Thai chicken, sweet chilli glaze (GF)
Fish goujons, homemade tartar sauce
Sweet potato falafel bites (VE)
Mini vegetable samosas (VE)
Mini vegetable spring rolls (VE)

Menu B : choose 2 options from the list below in addition to 5 from Menu A

Chicken & vegetable gyozas
Calamari, lime & parsley mayo dip
Mixed vegetable pakoras, tomato & pine nut dip (GF)
Goat's cheese, garlic & basil mousse, crusty bread (V)
Mini quiche selection (V)
Selection of homemade sandwiches
Lamb koftas, mint yoghurt dip (GF)
Garlic & lime butter tiger prawns (GF) (+£1.50pp)

Mini sweet treats +£2.50pp

Brownie bites
Strawberry tart
Macaron assortment
Chocolate meringues (GF)
Fresh fruit (VE, GF)

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B:MORE BBQ

Minimum 30 people

MENU A : includes 2 meats, 3 sides : £17.50

MENU B : includes 3 meats, 2 sides & 1 premium side : £21.50

Meat & Fish

Prime beef burgers, mature Cheddar cheese

Cumberland sausages, fried onions

Merguez sausages

Peri peri chicken thighs

Marinated tandoori chicken skewers, mint & yoghurt dip

Roasted Mediterranean vegetable & halloumi kebab (GF)

Vegetarian sausages & burgers

Sweet & sour marinated pork belly skewers, onion & peppers

Spiced lamb kofte, mint yoghurt dip (GF)

Lime & lemongrass chilli tiger prawn skewers (GF) (+£1.50pp)

Poached salmon fillets with lemon & dill mayo (GF) (+£2.50pp)

Sides

Chunky homemade coleslaw

Creamy potato salad

Fresh crunchy salad leaves, French dressing

Tomato and red onion salad, balsamic dressing

Buttered corn on the cob

Premium Sides

Tabbouleh salad, French vinaigrette

Watermelon & feta salad

Edamame & red cabbage salad, Thai dressing

Classic Caesar salad, garlic croutons (add chicken for £1.50pp)

All options come with a selection of fresh breads and relishes

Extras

Add an extra side - £2pp

Add an extra premium side - £2.50pp

Add a dessert - £7.50pp