

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 : £11 4 options pp : £15

Roast beef, Yorkshire pudding, red wine gravy
Chicken Caesar salad, parsley & garlic crouton (df, gf*)
Spanish chorizo & chunky chip skewer
Duck spring rolls, hoisin sauce
Chicken satay skewer (df, gf*)
Five spice pork belly bite, hoisin sauce (df)
Roast chicken shortcrust tart, five cheese sauce
Lemongrass & chilli tiger prawn skewer, avocado cream (gf)
Thai fishcake, sweet chilli glaze (gf, df)
Smoked salmon tartare, grilled sourdough (df, gf*)
Mini leek & mushroom tartlet (v)
Corn fritter, smoked paprika houmous (v, gf)
Grilled halloumi skewer, green pesto (v, gf)
Garlic & herb profiterole, fresh asparagus, blue stilton (v)
Harissa & cumin toasted chickpeas, grilled sourdough, curried onion purée (df, ve, gf*)
Avocado & beetroot skewer, balsamic glaze (gf, df, ve)
Vegetable spring roll, sweet chilli sauce (df, ve)

(gf) gluten free (df) dairy free (v) vegetarian (ve) vegan (*) upon request

B:MORE

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2-courses:£29pp 3courses:£38pp

Under 25 guests - please choose a maximum of 2-choices per course (including vegetarian/vegan)

Over 25 guests - please choose a maximum of 3-choices per course (including vegetarian/vegan)

STARTERS

Confit duck, white radish, cucumber, spring onion, French vinaigrette (gf, df)

Pan-seared pork tenderloin, panko-breaded fennel, spiced apple & red current compote

Duck liver parfait, red onion marmalade, dressed baby salad, toasted brioche (gf*)

Chicken ballotine, buttered kale, soubise sauce (gf)

Crispy harissa lamb, warm flat bread, shredded lettuce, tzatziki, micro herbs

Classic prawn cocktail (gf*)

Salmon fishcake, fresh crunchy salad, homemade tartar sauce (df)

Smoked salmon & prawn mousse, grilled sourdough, dressed micro salad (gf*)

Mango chutney & coconut fish ball, pickled vegetable salad, coriander & coconut sambal (df)

Roasted cheddar & herb crusted portobello mushroom, beurre blanc sauce (v)

Honey-baked goat's cheese log, roasted beetroot, pecan crumb, balsamic glaze (v, gf)

Soup of the day, freshly baked bread roll (v, ve* gf*, df*)

Mixed vegetable savoy cabbage parcel, lime, ginger & coconut sauce (ve, gf)

Heritage tomato and roasted beetroot bruschetta, stone baked sourdough, wild rocket, balsamic glaze (ve)

MAINS

Beef bourguignon, seasonal vegetables, steamed basmati rice

Chicken coq au vin, buttered mash potato, braised savoy cabbage

Pan-fried chicken suprême, crushed roast baby potatoes, fresh seasonal vegetables, roasted red pepper sauce (gf)

Chicken alfredo, fresh egg tagliatelle, fresh oregano

Pan-roasted lamb rump, crushed baby potatoes, grilled root vegetables, mint jus (gf)

Beef lasagne, homemade garlic bread, fresh crunchy salad, French vinaigrette

Traditional roast - crispy roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy (gf*, df*) (min 15ppl) choose between chicken, pork, lamb +£1.50pp or beef +£2.50pp

Slow-roasted sage & garlic pork belly, dauphinoise potato, baby carrot, asparagus spear, apple cider jus (gf)

Gressingham duck breast, crushed potatoes, baby carrot, asparagus spear, congac & black peppercorn sauce (gf)

Pan-seared bavette steak, thick cut triple cooked chips, roasted portobello mushroom, chimichurri sauce

Pork chop schnitzel, buttered baby potatoes, crunchy picked vegetables, black garlic aioli (df*)

Fish of the day, crushed baby potatoes, seasonal greens, white wine & saffron sauce (gf)

Thai cauliflower & chickpea curry, crispy Jasmine rice cake, basil oil (v)

Confit celeriac, curried butternut squash, grilled leeks, caramelised Jerusalem velouté (v, gf)

Miso-glazed aubergine, smoked tofu, braised choi sum, crispy kale, homemade katsu sauce (ve)

Sun-dried tomato risotto, sautéed mushrooms, wilted baby spinach, vegan cheese (gf, ve)

DESSERTS

Apple & fresh berry crumble, homemade warm vanilla custard (v)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)

Treacle sponge, warm vanilla custard (v)

White chocolate panna cotta, berry compote (gf)

Glazed lemon tart, mango sorbet, raspberry coulis (v)

Triple chocolate brownie, raspberry coulis, vanilla ice cream (v)

Dark chocolate tiramisu, white chocolate gooseberry (v)

Vanilla cheesecake, berry coulis (v)

Classic Eton mess (v, gf)

Red wine poached pear, vanilla ice cream, red wine & vanilla reduction (v, gf, ve*)

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 with a chocolate mint for just £3pp, served to the tables or as a station

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FINGER BUFFETS

Minimum 25 guests

MENU A : £17pp MENU B : £21pp

Menu A

choose 5 options from the below

Southern fried chicken strips, barbecue sauce (df)
Chipolata sausages, honey & wholegrain mustard (df)
Duck spring rolls, hoisin sauce (df)
Mini sausage rolls
Buffalo chicken wings (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
Rosemary & garlic calamari, lime & parsley mayo dip
Mixed vegetable pakoras, chunky tomato dip (v, gf)
Goat's cheese and cranberry tartlet (V)
Mini quiche selection (V)
Selection of homemade sandwiches (gf*, df*)
Lamb koftas, mint yoghurt dip (gf)
Garlic, cream cheese & sun-dried tomato bruschetta (v, gf*)
Garlic & lime butter tiger prawns (gf) (+£1.50pp)

Cold salads

Fresh mixed salad, balsamic glaze £1.50pp
Spiced cous cous salad £2pp
Tuna nicoise pasta salad +£3.50pp

Mini sweet treats £3.50pp

choose 2 options from the below list

Brownie bites
Macaron assortment
White chocolate & raspberry cheesecake
Fresh fruit (ve, gf)

Add freshly brewed tea/coffee as a station for £3pp

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OUTDOOR BBQS

Minimum 30 guests

MENU A : includes 2 meats, 3 sides : £19

MENU B : includes 3 meats, 2 sides & 1 premium side : £25

Meat & Fish

Prime beef burgers, mature Cheddar cheese

Cumberland sausages, fried onions

Lemon & garlic chicken breast (gf, df)

Tandoori chicken skewers, mint & yoghurt dip (gf)

Sweet & sour marinated pork ribs (df)

Spiced lamb kofte, mint yoghurt dip (gf)

Roasted Mediterranean vegetable & halloumi kebab (v, gf) Vegetarian
sausages & burgers (v)

Chilli & ginger tiger prawn skewers (gf, df) (+£2pp)

Poached salmon fillets with lemon & dill mayo (gf, df) (+£2.50pp)

Mini sirloin steak, chimmicurri sauce (gf, df) (+£3.00pp)

Sides

Chunky homemade coleslaw (gf, df)

Creamy potato salad (gf, df)

Hot buttered new potatoes, chopped chives (gf)

Fresh crunchy salad leaves, French dressing (gf, df)

Tomato and red onion salad, balsamic dressing (gf, df)

Buttered corn on the cob (gf)

Premium Sides

Tabbouleh salad, French vinaigrette (df)

Classic Caesar salad, garlic croutons (gf*)

Asian egg noddle salad, Thai peanut & lime dressing (df)

All options come with a selection of fresh breads and sauces

Extras

Add an extra side - £2pp

Add an extra premium side - £2.50pp

Add a dessert - £7.50pp

Add a tea/coffee station £3pp

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