

# 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 : £10.50 4 options pp : £14**

### Hot

- Lemongrass & chilli tiger prawn skewer (GF)
- Thai fishcake, sweet chilli glaze (GF)
- Duck spring rolls, hoisin sauce
- Chicken satay skewer (GF,DF)
- Sticky pork belly bite
- Hoisin duck & cucumber filo tart
- Spanish chorizo & chunky chip skewer (GF)
- Roast beef, Yorkshire pudding, red wine gravy

### Cold

- Smoked salmon tartare, sourdough crostini
- Classic prawn cocktail, red chicory (GF)
- Chicken Caesar salad, Romaine lettuce
- Parma ham & cantaloupe skewer (GF)

### Vegetarian

- Vegetable spring roll, sweet chilli sauce (V)
- Mini leek & mushroom tartlet (V)
- Corn fritter, smoked paprika houmous (V)
- Goat's cheese, garlic & basil mousse crostini (V)
- Avocado & beetroot skewer, balsamic glaze (GF, VE)

(GF) Gluten Free (V) Vegetarian (VE) Vegan

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**2-courses: £28.50pp 3-courses: £37pp**

**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 blanc sauce (V)

Chicken liver parfait, red onion marmalade, toasted brioche

Classic prawn cocktail

Garlic & parsley sauteed mussels, roasted carrot & fish bisque volute, toasted coconut flakes, micro herbs (GF)

Chicken ballotine, mushrooms, spinach, rosemary jus (GF)

Ham hock croquette, puy lentils with chantenay carrot, vinaigrette

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

Mixed vegetable savoy cabbage parcel, tahini sauce (VE)

Avocado, heritage tomato bruschetta, stone baked sourdough 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, sautéed baby potatoes, fresh seasonal vegetables, white wine & mushroom sauce (GF)

Chicken & bacon pie, buttered baby potatoes, leeks & baby spinach, creamy Maderia 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

Roasted pork loin, crispy roast potatoes, Yorkshire pudding, seasonal vegetables, red wine gravy (GF) (min 15ppl)

Slow-roasted pork belly, apple sauce, dauphinoise potato, baby carrot, asparagus spear, apple cider jus (GF)

Gressingham duck breast, crushed baby potatoes, roasted baby carrot, asparagus spear, blackberry & port jus

Pan-seared bavette steak, thick cut triple cooked chips, sautéed mushrooms, chimichurri sauce

Fish of the day, crushed baby potatoes, seasonal greens, roasted red pepper sauce

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

Baked polenta terrine, roasted Mediterranean vegetables, spiced tagine sauce (VE, GF)

Chargrilled aubergine, silken tofu, roasted butternut squash, crispy kale, miso sauce (VE)

## DESSERTS

Rhubarb crumble, homemade warm vanilla custard

Warm sticky toffee pudding, butterscotch sauce, vanilla ice cream

Treacle sponge, vanilla bean custard

Vanilla panna cotta, balsamic marinated strawberries (GF)

Glazed lemon tart, mango sorbet, raspberry coulis

Triple chocolate brownie, raspberry coulis, vanilla ice cream

Choux au craquelin, vanilla cream, pistachio crumb, fresh berries

White chocolate cheesecake, passion fruit coulis

B:MORE Mess; fresh passion fruit syrup, vanilla cream, crushed meringue, micro mint

Dark chocolate cremeux, cocoa sponge, raspberry 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 £2.75pp**

**B:MORE**

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# FINGER BUFFETS

Minimum 25 guests

**MENU A : £16.50pp MENU B : £20pp**

### **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 +£2.75pp**

Brownie bites

Strawberry pavlova (GF)

Macaron assortment

Choux au craquelin, vanilla cream

Fresh fruit (VE, GF)

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# B:MORE BBQ

Minimum 30 guests

**MENU A : includes 2 meats, 3 sides : £18.50**

**MENU B : includes 3 meats, 2 sides & 1 premium side : £23**

### Meat & Fish

Prime beef burgers, mature Cheddar cheese

Cumberland sausages, fried onions

Peri peri chicken thighs (GF)

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 (GF)

Creamy potato salad (GF)

Fresh crunchy salad leaves, French dressing (GF)

Tomato and red onion salad, balsamic dressing (GF)

Buttered corn on the cob (GF)

### Premium Sides

Tabbouleh salad, French vinaigrette

Watermelon & feta salad (GF)

Edamame & red cabbage salad, Thai dressing (GF)

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