

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)
- Gochujang pork belly lettuce parcel
- Chicken satay skewer (GF)
- Lamb kofta, mint yoghurt dip (GF)
- Beef tartare, triple cooked chip (GF)
- Thai fishcake, sweet chilli sauce
- Mini fish & chips, tartar sauce
- Cauliflower pakora (VE, GF)
- Sesame coated Somerset brie, roasted pepper coulis (V)
- Sun-dried tomato & mozzarella risotto ball (V)
- Goats cheese & red onion marmalade crostini (V)

Cold

- Smoked salmon & cream cheese blini
- Bocconcini mozzarella, cherry tomato & pesto skewer (GF)
- Home-smoked chicken, creme fraîche & celery tartlet
- Coronation chicken vol-au-vent
- Beetroot, avocado & cherry tomato skewer, balsamic glaze (VE, GF)

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy 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, DF)

Roast belly of pork, apple & red cabbage slaw, gochujang dressing (DF)

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 (DF)

Salmon fish cake, wilted baby spinach, lime butter sauce

Blow-torched monkfish, confit celeriac, roasted carrot purée, creamed chive sauce (GF)

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)

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

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

Stuffed vegetable savoy cabbage parcel, tahini sauce (VE, GF, DF)

Crispy brown butter cauliflower, beurre noisette & mustard vinaigrette, cauliflower cream (V, GF)

Choice of homemade soup with toasted sourdough (*)

- Tomato & basil (V) - Broccoli & stilton (V) - Butternut squash (V) - Thai carrot & coconut

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

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

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

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MAINS CONTINUED

Poultry

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

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

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

Pork

Pork tenderloin, potato pavé, baby heritage carrots, apple purée, 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)

Pan-fried salmon, celeriac mash potato, wilted baby spinach, roasted carrot purée, dill cream sauce (GF)

Vegetarian

Mediterranean vegetable ratatouille, baked polenta, melted parmesan (V, GF)

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, DF)

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

Roast celeriac, heritage baby carrot, wilted baby spinach, thyme confit shallot, Champagne & cherry tomato sauce (VE, DF)

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DESSERTS

Triple chocolate brownie, vanilla ice cream, raspberry coulis

Mint & white chocolate ganache, almond sablé, crushed honeycomb, mint gel

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

Bailey's cream cheesecake, vanilla sponge, pistachio praline, fresh raspberries

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

Glazed almond bakewell tart, raspberry purée, vanilla ice cream

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

Caramelised brioche & butter pudding, vanilla bean custard

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

Fresh fruit salad & sorbet (VE, GF, DF)

Trio of desserts (£2.50pp supplement)

(select 3 items)

Vanilla crème brûlée (GF)

Raspberry cheesecake

Poached pear tart

Triple chocolate brownie

Vanilla bean & white chocolate panna cotta (GF)

Mint & white chocolate ganache (GF)

B:MORE mess (GF)

Choux au craquelin with your choice of filling:

- sea salted caramel cream - vanilla bean crème pâtissière

- coffee cream - cardamom cream

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