

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.

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
- Sticky spicy chicken lollipop, sesame seeds
- Curried lamb, garlic yoghurt
- Chicken satay skewers
- Crispy fried smoked paprika squid
- Tempura tiger prawn, coriander & mango dip
- Mini fish & chips
- Lamb kofta, mint yoghurt dip
- Cauliflower pakora (VE)
- Sesame coated Somerset brie, roasted pepper coulis (V)
- Sun-dried tomato & mozzarella risotto balls (V)
- Grilled halloumi, cherry tomato, green pesto (V)
- Goats cheese & red onion marmalade crostini (V)

Cold

- Smoked salmon & cream cheese blinis
- Beef steak, salsa verde, croutons
- Home-smoked chicken, creme fraîche & celery tartlet
- Watermelon & goats cheese wrapped in prosciutto ham

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

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

Chorizo & spiced pork scotch egg, garlic & saffron mayonnaise

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

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

Salmon fish cake, wilted baby spinach, lime butter sauce

Pan fried jumbo scallops, pancetta crisp, mango salsa puree, mixed Sakura cress (£ supplement)

Pan fried black tiger prawns, avocado salsa, lemon infused butter dressing

Stuffed vegetable savoy cabbage parcel, vegetable broth (VE)

Tuna niçoise salad; hard boiled quails egg, fine green beans, plum tomato, anchovies, wild blueberry

vinaigrette (£ 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 pave, confit shallots, baby carrots, blackberry & port jus (supplement)

Slow braised lamb shank, creamy mash potato, chargrilled asparagus, butternut squash purée, rosemary gravy

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

Beef

Fillet of beef, dauphinoise potatoes, butternut squash puree, asparagus, Béarnaise sauce (supplement)

Fillet of beef wellington, spinach pancake, roasted asparagus, buttered mash potato, parsnip crisp, red wine jus (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

Poultry

Free range chicken supreme, goats cheese & roasted pepper mousse, baby carrots, fondant potato, thyme chicken jus

Pan-fried Gressingham duck breast, potato rosti, celeriac puree, heritage carrots, cognac & black peppercorn sauce

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

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

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Pork

Pork tenderloin, potato pave, baby heritage carrots, soft poached apple, creamy wholegrain mustard sauce

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

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

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)

Vegan

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

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

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

Glazed lemon tart, mango sorbet, raspberry coulis

Chocolate delice, saffron custard, vanilla ice cream

Vanilla crème brûlée, homemade shortbread, fresh berries

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

Caramelised bread & butter pudding, vanilla bean custard

White chocolate panna cotta, balsamic marinated strawberries

Raspberry & white chocolate cheesecake, raspberry popcorn, strawberry coulis

Iced mango parfait, spiced fresh fruit, coconut sorbet

Lemon & lime posset, honeycomb crumb, homemade shortbread

Glazed almond bakewell tart, raspberry puree, vanilla ice cream

B:MORE mess - crushed meringue, strawberries, vanilla cream, passion fruit syrup

Trio of desserts (£2.50pp supplement)

(select 3 items)

Glazed bakewell tart

Vanilla crème brûlée

Raspberry cheesecake

Lemon posset

Triple chocolate brownie

White chocolate panna cotta

Glazed lemon tart

Freshly brewed tea & coffee with a chocolate mint

Upgrade to petit fours for just £pp