

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, menus with a creative touch, which can be tailored to suit your taste and style making sure every bite on the big day is one to remember.

### CANAPES

#### Hot

- Crispy duck rolls with hoisin sauce
- Mini Yorkshire pudding with rare roast beef and creamy horseradish sauce
- Honey glazed chipolata sausage with wholegrain mustard
- Thai chicken with sweet chilli glaze
- Glazed sticky spicy chicken lollipop with sesame seeds
- Curried lamb with garlic yoghurt
- Vegetable pakoras
- Crispy fried smoked paprika squid
- Tempura tiger prawn with coriander and mango dip
- Spiced confit pork belly with pickle
- Mini fish & chips
- Roasted mussels with a white wine garlic and herb crust
- Bacon and cheese croquettes
- Lamb kofta balls
- Sesame coated Somerset brie with roasted pepper coulis
- Sun-dried tomato and mozzarella risotto

### **Warm**

Confit tomato and potato blinis (V)  
Goats cheese and garlic basil mousse parcels (V)  
Fresh herbs and lime pepper tacos (V)

### **Cold**

Smoked salmon and cream cheese blinis  
Sirloin of beef with salsa verde and croutons  
Home cured salmon with wasabi and pickled cucumber  
Home smoked chicken with creme fraiche and celery tartlet  
Pickled mackerel with cucumber and mango

## **STARTERS**

Confit duck with white radish, cucumber and spring onion salad with star anis vinaigrette  
Goats cheese and smoked ham terrine  
Chicken liver pate with red onion chutney  
Pan fried duck breast with wilted baby spinach, wild mushrooms and orange balsamic jus  
Choice of soup with focaccia bread and butter (V)  
Scallops and seabass with black pudding with a pea velouté  
Chorizo and spiced pork scotch egg with a garlic and saffron mayonnaise  
Roasted portobello mushroom filled with cheddar and herb crust with a beurre monte sauce (V)  
Grilled asparagus with poached egg with a hollandaise sauce (V)  
Salmon fish cake, wilted baby spinach and lime butter sauce  
Prawn and ginger ravioli ball with baby buttered spinach and a caramelised lemon dressing  
Pan fried jumbo scallops with a pancetta crisp, mango salsa verde and mixed sakura cress  
Tuna and scallops tartar with grainy mustard lemon cream  
Pan fried black tiger prawns, avocado salsa with an infused butter lemon dressing

# MAINS

## Lamb

Roast rump of lamb with puff barley spring onion risotto, confit shallots with red current jus

Herb crust rack of lamb with rosti potatoes, char-grilled spring onions, broad beans, butternut puree & red current jus

Lamb two ways: slow braised shoulder, grilled cutlets, garlic and rosemary crushed potatoes and red wine jus (supplement applies)

Individual shepherds pie with cheddar crust mashed potatoes, baby carrots & a red wine gravy

Rolled shoulder of lamb stuffed with spiced minced lamb, fondant potatoes and white wine jus

## Beef

Fillet of beef, dauphinoise potatoes, butternut squash puree, asparagus and béarnaise sauce

Rib of beef, fondant potatoes, baby carrots, red pepper puree and a green pepper corn sauce

Fillet of beef wellington with a spinach pancake, roasted asparagus, buttered mashed potatoes parsnip crisp and red wine jus (supplement applies)

Beef two ways: blade of beef and beef fillet with baby carrots, roasted beetroot puree, dauphinoise potatoes and rich red wine jus (supplement applies)

## Poultry

Free range chicken with a goats cheese and roasted pepper mouse, baby carrots and a basil and pesto mayonnaise

Pan fried Gressingham duck breast, fondant potato, celeriac puree, heritage carrots with a clove and red current jus.

Individual chicken leek and bacon pie, buttered mashed potatoes, baby carrots, butternut puree and a red wine jus

Burgundy chicken, button mushrooms and onions, crisp pancetta, dauphinoise potatoes with a rich red wine jus

Corn fed pan-roasted chicken, fondant potatoes, broad beans, roasted asparagus, butternut puree with a white wine truffle jus

### **Fish**

Sea Bass, buttered baby spinach, butternut puree, crushed new potatoes  
in a white wine saffron sauce

Pan roasted monkfish and tiger prawn with soy fried pakchoi, aromatic basmati rice  
with a lime butter sauce

Parma ham wrapped cod fillet, baby radishes and asparagus, sauté potatoes  
with a creamy parsley sauce

Baked hake fillet, baby potatoes, buttered chives, heritage carrots, roasted red pepper coulis  
and a tomato caper salsa verde

### **Vegetarian**

Roast baby pumpkin with spiced red lentil, spinach, coriander  
and coconut sambal dauphinoise potatoes (V)

Ratatouille stuffed aubergine with herb crust and mature cheddar crust fondant potato (V)

Roast beef tomato with grilled halloumi, buttered baby spinach, asparagus  
and baby carrot salsa verde (V )

Roast butternut squash with a mixed five bean salsa and mature cheddar crust (V)

Feuillet of creamed woodland mushroom, heritage carrots, roast red pepper sauce (V)

(supplement applies) £3pp

## DESSERT

Triple chocolate brownie with vanilla ice cream and raspberry coulis  
Glazed lemon tart, mango sorbet and blackberry puree  
Chocolate delice with saffron warm custard and vanilla ice cream  
Vanilla crème brûlée with shortbread biscuit  
Lemon poached pear with caramelised sauce and ice cream  
White chocolate mousse with cinnamon spiced almonds and raspberry coulis  
Panna cotta with balsamic marinated strawberries  
Apple and blackberry compote with hazelnut crumb and caramel custard  
White chocolate cheese cake with a passion fruit puree  
Tower of vanilla shortbread with fresh raspberries and clotted cream  
Lemon posset with a lemon jelly and shortbread  
Glazed almond bakewell tart, raspberry puree and vanilla ice cream  
Kulfi of pistachio mango and coconut, chocolate truffle raspberry coulis

### **Trio of dessert**

(select 3 items)

Mini eton mess  
Glazed bakewell tart  
Raspberry mousse in white chocolate cylinder  
Vanilla crème brûlée  
Cheese cake  
Lemon posset  
Triple chocolate brownie  
White chocolate panna cotta  
Glazed lemon tart  
Apple and blackberry compote

### **Fresh ground coffee**