

# The Wadesmill Suite



## Wedding Reception Menus

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## The Wadesmill Suite



# Wedding Reception Buffet Menu

Finger Buffet - £8.00 per head

## Buffet Menu

### Selection of Crolines

*bite size puff pastries filled with mushroom and ham,  
cheese, salmon, chicken curry*

### Selection of Sausages

*basted and grilled with honey and mustard*

### Selection of Open Bridge Rolls

### Chicken Satays

### Pizza Puffs

### Mini Savoury Tartlets

*open tartlets filled with smoked salmon and cream cheese,  
prawn, spicy chicken*

### Vegetable crudités and dips

*houmous, sour cream and chive and salsa dips  
served with tortilla chips and breadsticks*

## The Wadesmill Suite



# Wedding Reception Cold Fork Buffet Menu

Cold Fork Buffet - £15.00 Per Head

### Create your own bespoke Cold Fork Buffet

by selecting items from each of the three menu options below:

#### Select **Two** items from:

##### **Platter of Cold Meats**

*beef, turkey and gammon ham*

##### **A Side of Salmon**

*dressed with lemon, watercress and cucumber*

##### **Seafood Platter**

*crab, smoked salmon and prawns*

##### **English Cheese Selection**

*served with celery, pickles and chutneys*

#### Select **Two** items from:

##### **Honey and Mustard Roasted Sausages**

##### **Selection of Traditional Quiches**

##### **Weald Pie**

*a succulent cold pie filled with apricots, free-range pork, chicken and ham*

##### **Potato Longboats**

*crisp potato skins filled with guacamole, tomato salsa, cream cheese and chives*

##### **Chicken Satay**

##### **Vegetarian Crolines**

*bite size puff pastries filled with mediterranean vegetables,  
feta cheese, apple and stilton.*

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# Wedding Reception Cold Fork Buffet Menu

Select **Three** Salad Accompaniments:

**Creamy Coleslaw**

**Moroccan Couscous**

*apricot, almond and sultanas in a lemon and herb dressing*

**Coronation Rice Salad**

*rice, peppers, onions and chilli cooked with light curry spices*

**Pesto Pasta Salad**

*fresh pasta in a rich basil pesto and pine nut dressing*

**Baby Tomato and Red Onion**

*tossed in a sweet lime dressing*

**Sweetcorn and Mixed Peppers**

**Roasted Vegetables**

*tossed in a light balsamic dressing*

**Beetroot and Carrot**

**Greek Salad**

*feta cheese, cucumber and olives in a tangy vinaigrette*

**Mixed Bean Salad**

*kidney beans, black eye beans and chick peas  
bound in a tomato, chilli and herb dressing*

**Baby Potato**

*tossed in a light mint mayonnaise*

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**All served with bowls of Fresh Green Salad and a selection of Breads**

**A selection of Desserts and a Fresh Fruit Platter**

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# Wedding Reception Hot Fork Buffet Menu

Hot Fork Buffet - £18.00 Per Head

### Create your own bespoke Hot Fork Buffet

by selecting items **Two** main course items from the menu below:

#### **Chicken Papparadelle**

*pan-fried with sweet pepper and tomato sauce*

#### **Minty Lamb Curry**

*served with naan bread and pickle tray*

#### **Fillet of Salmon**

*drizzled with a light champagne sauce*

#### **Breaded Goujons**

*with a light lemon dipping sauce*

#### **Beef Bourguignon**

*tender diced beef in a rich red wine sauce with mushrooms and onions*

#### **Sliced Pork Fillet**

*on caramelised apple with a cider apple glaze*

#### **Mushroom Stroganoff**

*a medley of mushrooms in a creamy pepper sauce*

#### **Vegetable curry**

*served with naan bread and pickle tray*

#### **Vegetable Lasagne**

**All served with Rice or Hot Potatoes and Seasonal Vegetables**

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**A Selection of Desserts or Cheese and Biscuits**

## The Wadesmill Suite



# Wedding Reception Dinner Menu

Dinner Menu - £25 per head

### Create your own bespoke Dinner menu

by selecting **One** item from each of the Starter, Main Course and Dessert menus below:

Additional courses, such as Canapés, Sorbets or Cheese and Biscuits can be provided for a small additional charge.

### Starters

#### **Fanned Melon with Raspberry Coulis**

#### **Farmhouse Pate**

*served on a bed of seasonal green leaves  
with melba toast and red onion marmalade*

#### **Seafood Tasting Plate**

*fish timbale with smoked salmon and prawns*

#### **Vegetable Stack**

*with parmesan chips and pesto*

#### **Homemade Soup with Crusty Bread**

*choose from carrot and coriander, tomato and basil  
or broccoli and stilton*

#### **Tomato, Avocado and Mozzarella salad**

*drizzled with extra virgin olive oil*

## The Wadesmill Suite



# Wedding Reception Dinner Menu

### Main Courses

#### **Paupiette of Beef**

*slowly braised in red wine and shallot sauce*

#### **Chicken and Tarragon**

*breast of chicken poached in white wine with a mushroom sauce*

#### **Roast Pork Loin**

*served with a rich Madeira sauce*

#### **Roast Loin of Cod**

*gentle roasted with olive oil sundried tomatoes and olives*

#### **Roast Topside of Beef**

*with Yorkshire pudding and creamed horseradish*

#### **Roast Norfolk Turkey**

*with stuffing and traditional accompaniments*

#### **Cashew and Cranberry Nut Roast**

*a succulent roast with almonds, cashews and mushrooms  
served with a light red wine jus*

#### **Dolcelatte, Leek and Pear Tart**

*a crispy red onion and cheese pastry tart  
filled with dolcelatte cheese and leek sauce and topped with pear*

#### **Stilton and Vegetable Crumble**

*a medley of vegetables in a rich stilton sauce with a crumb topping*



## The Wadesmill Suite



# Wedding Reception Dinner Menu

## Desserts

**Raspberry Mousse served in a Brandy Basket**

**Profiteroles with Chocolate or Butterscotch Sauce**

**Chocolate Heaven**

*a tasting plate of white chocolate mousse, chocolate brownie,  
mini choux bun and chocolate dipped fruit*

**Lime and Ginger Cheesecake**

**Tart au Citron**

*tangy lemon tart*

**Fresh Berries**

*served with cassis sorbet*

**Tiramisu Gateaux**

*layers of amoretti sponge filled with mascarpone and coffee mousse  
and topped with chocolate powder*



# The Wadesmill Suite



## Wedding Reception Dinner Menu

### Canapés

Select any 3 items for £2.95

*or*

Select any 5 items for £4.75

### Chicago style appetizers

Chinese Dim Sum

Mini Croustades

Mini Savoury Eggs

**Bite size smoked salmon and cream cheese bagels**

**Savoury Scones**

**Cheese puffs**

**Tapas Selection**

### Sorbet

*a shot glass of Champagne, lemon or green apple sorbet  
to help clear the palate between courses*

*per glass*

**75P**

### Selection of Nuts, rice crackers and crisps

**£1.00**

### Cheese Board served with biscuits, grapes and celery

**£1.75**

### Coffee

**Fresh Ground Coffee with Mints**

*per cup*

**£1.50**

**Fresh Ground Coffee with Chocolates**

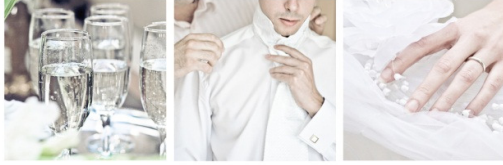
**£1.65**

**Fresh Ground Coffee with Petits Fours**

**£1.90**

*Tea, Herbal Teas and Decaffeinated Coffee also available*

## The Wadesmill Suite



# Wedding Reception Drinks

Unlike many places, at Wodson Park we don't have a defined Drinks Package. We do have an experienced and knowledgeable Functions Team, who are always very happy to discuss and provide (free) advice regarding your Wedding Reception. We can help you to create the most cost-effective Drinks Package to meet your specific requirements within your budget.

The Wadesmill Suite includes two well-stocked bars and our Wine Merchant holds an extensive wine list. So we can usually make arrangements with our suppliers to source and obtain almost all alcoholic and soft drinks requests.

We have listed below a selection of the drinks that are most frequently requested for Wedding Receptions held within The Wadesmill Suite. We look forward to discussing your ideas and helping you very soon.

### Reception

*per glass*

<b>Bucks Fizz or Kir Royal with Champagne</b>	<b>£5.00</b>
<b>Bucks Fizz or Kir with Sparkling Wine</b>	<b>£1.50</b>
<b>Pimms and Lemonade</b>	<b>£2.50</b>

### Wines

#### Wines for Toasting

*per bottle*

<b>House Champagne</b>	<b>£30.00</b>
<b>Prosecco</b>	<b>£15.00</b>
<b>Asti Spumante</b>	<b>£13.50</b>

#### House Wine

*per bottle*

<b>Red, White or Rose</b>	<b>£13.50</b>
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### Soft Drinks

<b>Mineral Water (large bottle)</b>	<b>£3.00</b>
<b>Jug of Fresh Orange Juice</b>	<b>£5.25</b>