

The Wadesmill Suite



Weddings & Celebrations Menus



The Wadesmill Suite



Weddings & Celebrations Buffet Menu

Finger Buffet - £10.00 per head

Buffet Menu

Selection of Sausages

Honey and Mustard, Plain and Vegetarian

Mini Mediterranean Tarts

Selection of Filled Rolls and Wraps

Chicken Tenders

Vegetable Spring Rolls

Cheese Straws

Mini Savoury Scones

topped with Prawns in spicy Marie Rose sauce

The Wadesmill Suite



Weddings & Celebrations Cold Fork Buffet Menu

Cold Fork Buffet - £22.00 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

*Smoked Salmon, Prawns, Poached Trout and Fish Pâté
served with homemade seafood sauce*

English Cheese Selection

served with Celery, Pickles and Chutneys

Select **Two** items from:

Honey and Mustard coated Sausages

Barbeque Chicken Kebabs

Vegetable Spring Rolls with Sweet Chilli Sauce

Spinach and Goats Cheese Filo Pie

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Weddings & Celebrations Cold Fork Buffet Menu

Select **Three** Salad Accompaniments:

Watermelon, Cucumber, and Feta Salad

served with a raspberry vinaigrette dressing

Summer Salad

*Celery, Peppers, Apple, Pineapple, and Spring Onions
mixed with a light dressing*

Panzanella Salad

*Tomato, Lettuce, Red Onion, Cucumber, Basil, and Mozzarella
served with a red wine and mustard dressing*

Beetroot Salad

*Spinach, Beetroot, Mint, Spring Onion, and Red Chilli
served with a honey and lemon dressing*

Minted Baby Potato Salad

served with a mint and olive oil dressing

All served with bowls of fresh Green Salad

and

a selection of Breads

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A selection of Desserts

and

a Fresh Fruit Platter

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Weddings & Celebrations Hot Fork Buffet Menu

Hot Fork Buffet - £24.50 Per Head

Create your own bespoke Hot Fork Buffet

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

Chicken and Tarragon

*chicken breast, stuffed with mushrooms and onions
served with a white wine and tarragon sauce*

Salmon Fillet

served with a lemon and asparagus sauce

Spiced Beef Casserole

tender diced steak and mushrooms, in a lightly spiced gravy

Pork and Sausage Meat Wellington

tenderloin pork, stuffed with sausage meat, and wrapped in puff pastry

Mushroom and Pepper Stroganoff

a medley of mushrooms and peppers, in a creamy peppercorn sauce

Vegetable Stack

*aubergine, butternut squash, beef tomato, mushroom, courgette, and mozzarella
served with a spicy tomato sauce*

All served with Rice

or

Hot Minted Potatoes and Fresh Seasonal Vegetables

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a Selection of Desserts

or

a Cheese Board

with grapes, chutney, and biscuits

The Wadesmill Suite



Weddings & Celebrations Dinner Menu

Dinner Menu - £35.00 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, and Cheese and Biscuits can be provided for a small additional charge.

Starters

Farmhouse Pâté

*served on a bed of seasonal green leaves
with vintage chutney, and crusty bread*

Melon and Orange Cocktail

with light yoghurt dressing

Homemade Soup with Crusty Bread

*choose from tomato and basil, cauliflower cheese
or leek and butternut squash*

Pear and Stilton Tart

served with a walnut and rocket salad

Smoked Salmon

*served on a bed of rocket leaves with a citrus dressing
and brown bread and butter*

Watermelon, Mozzarella and Cucumber Salad

drizzled with a red wine dressing

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Weddings & Celebrations Dinner Menu

Main Courses

Sliced Roast Pork Loin

served in a creamy mixed pepper sauce

Roast Topside of Beef

with Yorkshire pudding, and creamed horseradish

Chicken in Garlic, and White Wine

Salmon Pillows

served with a lemon and asparagus sauce

Roast Norfolk Turkey

served with stuffing, and traditional accompaniments

Cheese and Butternut Squash Pillow

a puff pastry pillow, filled with butternut squash, cheddar, and cream cheese

Stuffed Courgettes

courgettes split lengthways, and filled with tomato and onion soufflé mix

Blue Cheese and Vegetable Crumble

All of the above served with Potatoes

and

Fresh Seasonal Vegetables

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Weddings & Celebrations Dinner Menu

Desserts

Profiteroles with Chocolate Sauce

a classic favourite

Continental Lemon Gateaux *(Gluten Free)*

a light lemon sponge, filled with a creamy lemon mousse

Homemade Tiramisu

*layers of sponge, drenched in coffee and brandy
sandwiched with mascarpone and coffee mousse, and topped with chocolate powder*

Raspberry and White Chocolate Cheesecake

a rich creamy cheesecake, on a biscuit base

Lemon Panacotta Tart

served with mixed berries

Chocolate Heaven

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

Individual Orange Vacherin

meringue nests, filled with orange cream and fresh orange segments

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Fresh Fruit Salad

available on request

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Weddings & Celebrations Dinner Menu

Canapés

Select any **Three** items from the menu below for **£3.50** per head
or

Select any **Five** items from the menu below for **£5.50** per head

Chicago Style Appetizers

Mini Savoury Eggs

Bite-size Smoked Salmon and Cream Cheese Bagels

Savoury Scones

Cheese Puffs

Tapas Selection

Oriental Selection

Sorbet

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

per glass

95p

Cheese Board

served with biscuits, grapes, and celery

per head

£2.75

Nibbles

selection of nuts, rice crackers and crisps

per head

£1.00

Coffee

Fresh Ground Coffee with Mints

per cup

£1.85

Fresh Ground Coffee with Chocolates

£2.00

Fresh Ground Coffee with Petits Fours

£2.25

Tea, Herbal Teas, and Decaffeinated Coffee are also available

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Weddings & Celebrations Drinks

Our 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 and Special Celebration Events held within The Wadesmill Suite.

Reception

	<i>per glass</i>
Kir Royal with Champagne	£6.00
Bucks Fizz	£3.00
Kir with Sparkling Wine	£4.00
Prosecco	£4.00
Pimm's and Lemonade	£3.75

Wines

House Wine

	<i>per bottle</i>
Red, White, or Rosé	£18.50

Our Wine Merchant holds an extensive wine list; please ask if you would like to review the full selection.

Wines for Toasting

	<i>per bottle</i>
House Champagne	£37.00
Prosecco	£20.00

Soft Drinks

Mineral Water (large bottle)	£3.50
Jug of Fresh Orange Juice	£6.50