

A high-angle photograph of a white ceramic plate set on a dark wooden table. The plate features a gourmet dish consisting of several golden-brown fried items, possibly fish or vegetables, garnished with fresh green herbs like parsley and a single sage leaf. A light-colored sauce is drizzled around the food, with several small, dark, circular dots of a contrasting sauce (possibly balsamic or soy) arranged artistically. To the left of the plate, a silver fork and spoon are partially visible. To the right, a silver knife and another fork are also partially visible. The entire scene is framed by a thin gold border.

BANQUETING MENUS



WELCOME TO THE VALLEY

Home to Charlton Athletic Football Club and located near Greenwich, The Valley, is one of Southeast London's most memorable venues and the perfect place for your banqueting event.

At Charlton Events we care about the food we create and believe in creating unforgettable dining experiences for our guests. Our commitment to using the highest-quality ingredients is reflected in the outstanding flavours of our dishes. From canapés to banquets to cheese boards, we deliver blends of flavours and spices that promise to truly enhance and elevate your experience and your event.

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible.

We hope to see you at The Valley soon.

**Please get in touch if there's anything we can help with –
we'd be delighted to hear from you!**





WE ARE MORE THAN JUST A STADIUM

We're in every detail of your event. From hand-crafted snacks and incredible canapés to memorable dinners. With hand-picked wines and stylish design.

Everything is overseen by our amazing team of chefs, wine experts, event sales team and operators, to ensure your experience stands out. Getting to know you and your plans gives our team the power to craft moments and memories that last.

Our obsession with craft, creativity and community drives everything we do, because we believe that amazing food, drink, and service sit at the heart of every guest experience and that when those three elements come together, something very special happens.





OUR COMMITMENTS TO PEOPLE, PLACE AND PLANET

Our focus as a business is bringing hand crafted food and drink to the table every day, and at the same time supporting the communities we work with and for. Employment opportunities for local people, buying through our hand- picked larder of artisan suppliers and an absolute focus on minimising the impact of our operations on the planet, are key objectives of every partnership.

Our commitment is clear throughout this menu brochure: we are proud to offer the very best in British meat and cheeses. None of our fresh produce is transported by air freight, and the fish we purchase and serve is rated MCS 1,2,3.

As a wider business, we aim to be net zero by 2040.

In short, this means great food, drink and service that has a meaningful and lasting impact on the people and places we work with and for – all the while safeguarding the planet for future generations.





WELL GROUNDED COFFEE

Charlton Events supports Well Grounded in their mission to help the local community into work in the speciality coffee industry, providing barista training and qualifications, work placements, mentorship and employment to those who need it most.

It also supports farmers and cooperatives in Peru via the Union Direct Trade sourcing initiative, ensuring that a fair price is paid for this special coffee so that the communities at both ends of the supply chain benefit.



UNION
HAND-ROASTED
COFFEE



The background of the slide is a photograph of a white plate with a gourmet dish. The dish includes a piece of seared fish, a potato, and various vegetables, garnished with a sauce and a dusting of powder. A silver fork and knife are visible to the left of the plate, and a glass is partially visible on the right. The entire image is framed by a gold border.

BANQUETING MENUS



SET MENUS (Minimum guests 80)

Our set menus include tablecloths and napkins and exclude room hire.

Menus include bread roll and butter served with your starter and post meal freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions.

Two courses **£38**

Three courses **£45**

Set menu one

Heirloom tomato caprese, wild rocket (V)

Rolled beef blade, dauphinoise, heritage carrots, veal jus

OR

Beetroot and mushroom wellington, dauphinoise, heritage carrots, vegetarian gravy, leek oil (V)

Biscoff cheesecake, vanilla infused whipped cream, fruit compote

Set menu two

Pickled Rainbow beetroot, goat's cheese mousse, mint gel (V)

Pan seared cod fillet in white wine, tomato and basil, crushed new potatoes, tenderstem broccoli

OR

Celeriac steak, creamed leeks, Old Winchester, watercress, crushed new potatoes, tenderstem broccoli (V)

Raspberry and Belgian chocolate torte, cherry whipped cream

V – VEGETARIAN | VE – VEGAN

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.





SELECT MENUS (Minimum guests 80)

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Menus include bread roll and butter served with your starter and post meal freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions.

Two courses **£45**

Three courses **£55**

Please choose one starter, one main and one dessert for the whole event plus a vegetarian and vegan option.

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SELECT MENU - STARTERS

Honey glazed figs

Greek white, olive, toasted pistachio (VE)

Smoked Cornish mackerel and horseradish rillette

Dill potato salad, seeded cracker

British mushroom, tarragon and truffle tartlet

Lovage, prosociano cheese (VE)

Seaweed cured Chalk Stream trout

Pickled cucumbers, crème fraiche, cockle gremolata

Pressed smoked ham terrine

Pineapple, piccalilli, pork crumble

Crispy chicken croquette

Gem, Old Winchester, anchovy & garlic emulsion

London Larder salt beef

Pickled onion, mustard seeds, brown sauce, grilled bagel

Coley and brown cod brandade

Crushed peas, capers, tartare mayonnaise

Confit Asian duck

Sweet and sour carrot, plum sauce, crispy seaweed

Roasted heritage carrots

Black houmous, carrot falafel, hazelnut dukkah (VE)





SELECT MENU - MAINS

Cauliflower cheese and winter truffle pie

Pickled walnut, truffled cheese velouté

Ironbark pumpkin and pearl barley porridge

Cotehill Blue, pinenut, deep fried sage

Beef fillet

Pomme anna, tender stem, Tring Brewery beer onion ring, beef fat and thyme jus

Pan seared seabass

Sea vegetables, Cobble Lane nduja, coco bean and tomato stew

Curry spiced salmon

Charred broccoli, potato saag, curry cream

Breast of Cornish red chicken Kiev croquette

Braised fondant, cauliflower, black cabbage

Pan seared seabass

Crispy bacon, creamed spinach and pea, herb oil

Slow braised Suffolk lamb shoulder

Creamed potato, grilled English leeks, rosemary jus

Chalk Stream trout

Saffron and seaweed potatoes, braised baby fennel, bouillabaisse sauce

Cider brined English pork loin

Lardo Hasselback potatoes, sweetcorn, Swiss chard, smoked bacon gravy

Malt glazed celeriac

Roasted mushrooms, celeriac puree, steamed greens, golden raisin gremolata (VE)





SELECT MENU - DESSERTS

Date and demerara steamed pudding

Miso caramel sauce, vanilla ice cream

Chocolate orange torte

Orange textures, malted chocolate crumb

Chilled coconut rice pudding

Passionfruit, mango, toasted coconut (VE)

Vanilla poached pear

Almond Bakewell, creme fraiche

Eton Mess

Raspberries, toasted almond, vegan meringue (VE)

Tiramisu slice

Union Coffee cream, hazelnut

Banoffee slice

Caramelised banana, whipped peanut butter

English apple crumble pie

Demerara custard

Marmalade brioche bread and butter pudding

Cointreau and orange sauce

Classic lemon tart

Italian meringue, limoncello curd





The image is a collage of various canapés and cheese board items. It features several platters: a white marble platter with four slices of seared meat topped with a green herb sauce and pine nuts; a dark slate platter with several small breads topped with a white cream and red sauce; a white marble platter with four small square pastries filled with a red sauce and green herbs; a white marble platter with four small round pastries filled with a red sauce and green herbs; a white marble platter with four skewers of seared meat topped with a green herb sauce and pine nuts; and a white marble platter with several small breads topped with a green sauce and purple flowers. The items are arranged on a light-colored wooden surface.

CANAPÉ AND CHEESE BOARD



CANAPÉ RECEPTION £22

(Minimum guests 80)

Choose four canapés from the options below:

Plant

Salt & pepper tofu, sweet chilli (VE)

English mushrooms on sourdough, chive, truffle (VE)

Tomato and basil pinwheel, toasted pinenut, prosociano(VE)

Onion bhaji, spiced mango, coriander, puffed Rice (VE)

Vegetarian

Black olive and cheddar Scone, smoked tomato jam, herb cream cheese (V)

Confit leek and cheddar quiche, Tring brewery ale sabayon (V)

Beetroot and goats cheese cone, balsamic, hazelnut (V)

Gochujang cauliflower tempura, pink onions, ponzu (V)

Fish (hot)

Gochujang cod skewers, seaweed, crispy chilli oil

Scallops, crushed pea, smoked bacon

Smoked haddock brandade, tartare mayonnaise, gherkin

Fish (cold)

Smoked mackerel pate, horseradish, cucumber, crispy caper

Whipped salmon tartlet, turnip, kombu, keta caviar

Sesame tuna, wasabi, pickled chilli

Meat (hot)

Mini beef pastie, truffle and parsley emulsion

Hot honey glazed sausages, chive, pork scratchings

Panko chicken, katsu mayonnaise, pickled ginger

Meat (cold)

Smoked chicken Caesar tartlet, egg yolk, Old Winchester

Cobble Lane pork lomo, apple, crostini, pork crumble

Rare roast beef, croute, horseradish

Dessert

Mixed macaroons

Brioche French toast, English raspberry textures

Lemon tart, torched meringue

Dark chocolate brownie, popcorn, salted caramel

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CHEESE BOARDS

London Larder

(Minimum guests 80)

£12

Isle of Wight Blue:

This cheese has been a multiple medal winner at the World, British and International Cheese Awards, most notably winning Best English Cheese at The World Cheese Awards and Best Vegetarian Cheese at the 2019 Artisan Cheese Awards in Melton

Tunworth:

Our very British Camembert – a soft, white-rinded cheese wonderfully reminiscent of its French cousin. Tunworth is markedly different thanks to the lush grazing of rural Hampshire

Leyburn Garlic and Nettle:

As the name suggests, there is a hint of garlic and onion, and the other ingredients are paprika, ginger, and horseradish, the nettle giving the cheese a touch of colour

Dorset Oak Smoked Red:

Dorset Red has gone from strength to strength, wowing the Dorset cheese eating public as well as the national and international community, with its deliciously smooth mellow, smoky flavour

British classics

(Minimum guests 80)

£10

Somerset brie

Costal Cheddar

Clawson's reserve Stilton

All served with grapes, celery and a red onion and cider chutney

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ALLERGENS

Do you have a food allergy or intolerance?

In advance of your event, allergen information can be provided by your Event Co-ordinator on the 14 major allergens.

At your event, your Event Manager will be able to provide access to the allergen folder which holds all the information on which allergens are contained in your chosen menu and can help you make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



PEANUT



SESAME



GLUTEN



CELERY



LUPIN

If you have any concerns, please speak with a member of staff



FOR MORE INFORMATION

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