



CELEBRATION EVENT 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 celebration 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 buffet to banquets, 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





BUFFET MENUS





BUFFET

(Minimum guests 50)

Traditional sandwiches

£12.50

Selection of freshly prepared sandwiches, seasonal whole fruit and crisps.

Sample menu:

- Classic BLT
- Roast chicken salad
- Tuna, sweetcorn and cucumber
- Mature cheddar and salad (V)
- Mexican bean and avocado (VE)

Hand-filled sandwiches

£17.50

Selection of freshly prepared breads, seasonal whole fruit and crisps.

Sample menu:

- Moroccan hummus and peperonata wrap (VE, GF)
- Mozzarella, basil pesto, beef tomato focaccia (V)
- Tuna, cucumber, yoghurt, lemon and chives baguette
- Chargrilled chicken Caesar wrap
- Roast beef, horseradish and rocket baguette

Finger foods

£12.50

Choose three items:

- Charlton Events pork sausage roll
- Mini vegan sausage roll (VE)
- Lamb Kofta, mint tzatziki
- Truffle mac and cheese bites (V)
- Chicken tikka skewers, mint yogurt
- Bocconcini and sundried tomato skewers (V)
- Honey and mustard glazed mini bangers

Side dishes

£6

Choose from:

- Roast heritage carrots, rose harissa, hazelnuts
- Roast beetroot, Za'atar, hazelnuts, goat's cheese
- Roast aubergine, sorrel yogurt, pickled radish
- Kohlrabi with mint, red onions, sumac
- Heirloom tomato, wasabi Mascarpone, pickled shallots, basil
- Fennel with orange, pomegranate, roasted vegan Feta

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 and room hire. Please note that our menu offerings are subject to seasonal availability and may change.





LONDON LARDER BUFFET £35

(Minimum guests 50)

- Roast heritage carrots, rose harissa, hazelnuts
- Freekah pilaf
- Roast aubergine, sorrel yogurt, pickled radish

Finest British charcuterie from Cobble Lane

Fennel and garlic salami, sliced Bresaola, sliced Coppa, Soppressata salami

Selection of British cheeses

Isle of Wight blue, Tonworth, Leyburn garlic and herb

All served with grapes, celery, onion and cider chutney

Antipasti selection

Marinated olives, charred artichoke hearts, Bocconcini, sundried tomatoes, sweet cherry peppers stuffed with Feta

Artisan breads

Selection of sweet treats

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AFTERNOON TEA AND SHARING BOARDS

Afternoon tea

(Minimum guests 50)

Freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions

Finger sandwiches (sample menu)

- Ham mustard mayo
- Cucumber, minted butter
- Smoked salmon, cream cheese
- Egg mayo, Hampshire watercress

Sweet treats (sample menu)

- Mini sultana scone, clotted cream, strawberry jam
- Selection of mini sweet bites

£24

Sharing board

(Serves 4 to 6 guests)

Antipasti platter:

- Marinated bocconcini, chargrilled vegetables, marinated olives, baba ghanoush, hummus and toasted pita

British artisan cheese platter:

- Harvey & Brockless cheese selection, biscuits, chutney, celery and grapes

British charcuterie platter:

- Capreolus of Dorset artisan charcuterie with air-dried pork loin, Dorset Rosette salami, Dorset air-dried beef and Dorset Coppa served with caper berries, marinated olives, toasted ciabatta

£35

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CHEESE BOARDS

London Larder

(Minimum guests 50)

£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

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British classics

(Minimum guests 50)

£10

Somerset brie

Costal Cheddar

Clawson's reserve Stilton

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





FOOD STALLS





FOOD STALLS

Our food stalls are a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. Our culinary team have developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Choose one of the food stall options below, per 50 guests, plus the dessert stall **£30** (Minimum guests 50)

Mediterranean

- Greek sheet pan chicken
- Vegetable moussaka
- Greek salad
- Dolmades (stuffed vine leaf)
- Grilled artichokes with parsley lemon and garlic
- Flourishes: baba ghanoush, tzatziki, chilli sauce

British classics

- Artisan breads and butter: focaccia, baguette, ciabatta, sourdough
- London Larder pork bangers or Quorn sausage
- Mashed potato, choice of gravy: honey and mustard or classic onion
- Seasonal vegetables
- Flourishes: selection of mustards and relishes, Yorkshire pudding, crispy onions

Neapolitan

- Artisan breads and butter: focaccia, baguette, ciabatta, sourdough
- London Larder beef and red wine lasagne or mediterranean vegetable lasagne
- Salad of mixed leaves, house dressing (VE)
- Garlic bread
- Flourishes: bread sticks, shaved Parmesan, chilli flakes, mixed olives, fresh herb pesto

Indian

- Chicken and chickpea curry or chana masala with chilli lime and coriander rice
- Tomato, red onion coriander salad
- Selection of Indian bites: pakora, bhaji and samosa
- Flourishes: lime pickle, mango chutney, mint yoghurt, poppadum

Dessert

- Dessert shots: lemon meringue, Eton mess, chocolate mousse
- Mini tarts: apple tart, cherry tart





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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