

A chef in a white uniform is shown from the chest up, holding a silver spoon with a red sauce dripping from it. The chef is positioned in the upper left and center of the frame. In the foreground, a black plate holds a fresh salad with green leafy vegetables, sliced peaches, and a piece of bread. A stainless steel pot is visible in the background on the right side. The scene is set against a dark background, and the entire image is framed by a gold border.

**BANQUETING EVENTS**



## 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



A high-quality photograph of a plated dish, likely a piece of seared salmon, garnished with herbs and vegetables. The dish is presented on a white plate with a decorative orange sauce drizzle. The background shows a white tablecloth, silverware, and a glass of wine.

**BANQUETING MENUS**



## SET MENUS

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 **£30**

Three courses **£35**

### SET MENU 1

Slow roasted butternut squash soup, toasted seeds, sage oil (V)

12 hour braised shin of British beef, whipped potato, beef fat carrot, dripping jus

Or

Root vegetable and potato pithivier, creamed spinach, roasted garlic sauce (V)

Glazed lemon tart, elderflower cream, raspberry

### SET MENU 2

Goats cheese and caramelised onion tartlet, English beetroot, dressed rocket (V)

Suffolk chicken supreme, brown butter fondant, seasonal greens, creamy chicken sauce

Or

Slow roasted cauliflower steak, smoked cheddar polenta, black cabbage, golden raisin gremolata (V)

Sticky toffee pudding, salted caramel sauce

### SET MENU 3

Marinated heirloom tomatoes, baby mozzarella, basil, balsamic, focaccia croutons (V)

Pan fried Cornish seabass, seaweed new potatoes, fennel, samphire, white wine cream, dill oil

Or

English pea and mint risotto, roasted onions, vegan feta, radish, chive, pea shoots (V)

Set vanilla cream, seasonal berries, honeycomb

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

Our select 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 **£35**

Three courses **£40**

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

V – VEGETARIAN | VE – VEGAN

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## SELECT MENU - STARTERS

Suffolk chicken croquette, gem lettuce, Twineham Grange, egg yolk, Caesar mayonnaise

Local larder salt beef, ale pickled onions, mustard seeds, brown sauce, chargrilled bagel

English ham hock and parsley terrine, smoked bacon jam, burnt apple ketchup, pork scratchings toasted brioche

Spiced lamb shoulder "spring roll", smoked aubergine, piquillo pepper, black olive

Torched chalk stream trout, compressed cucumber, Cornish mussels, nori powder

Cornish mackerel and horseradish rilette, lemon and dill potato salad, sourdough cracker

Cornish coley and chive fishcake, crushed peas, capers, warm tartare sauce

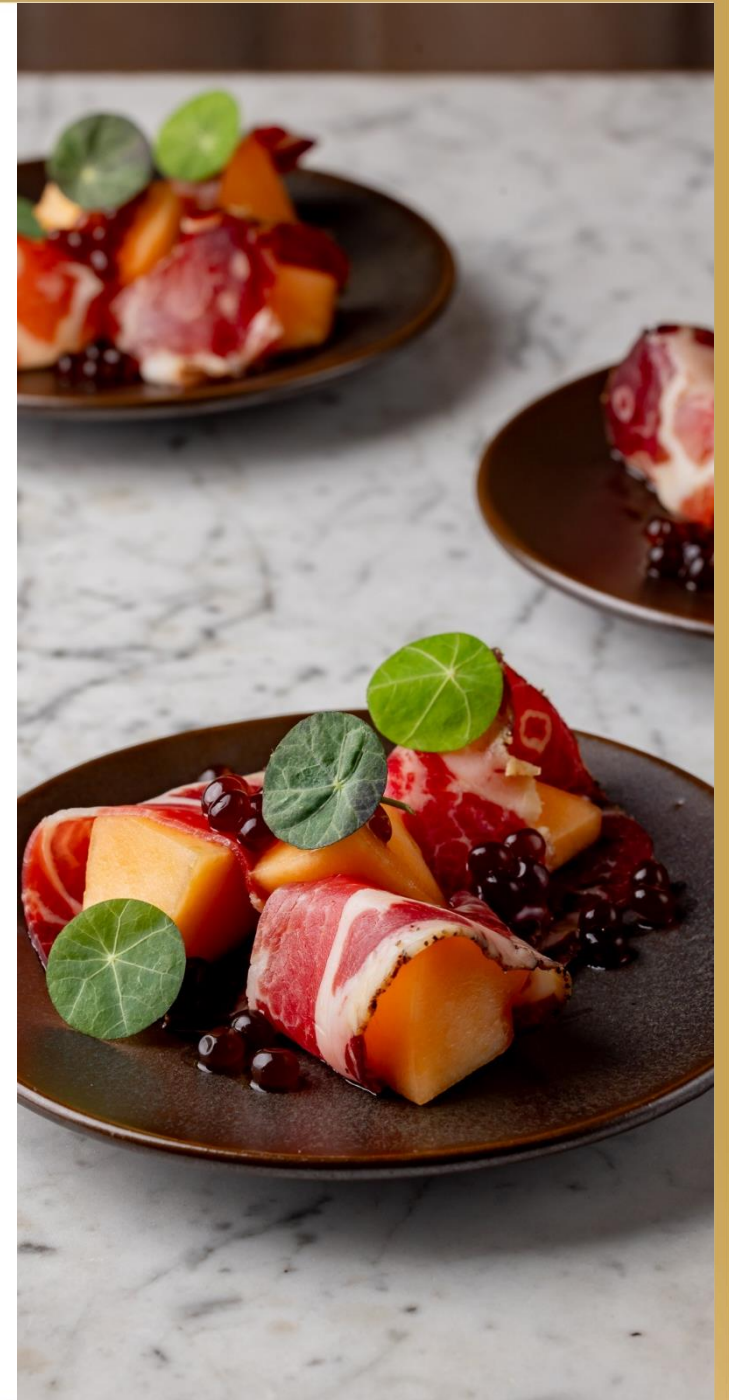
Signature prawn cocktail, poached king prawns, burnt lemon, Bloody Mary, brown bread

Heritage English beetroots, whipped vegan feta, London honey, hazelnut (VE)

Sumac roasted heritage carrots, onion houmous, carrot falafel, hazelnut dukkah (VE)

Curried cauliflower soup, cauliflower and chickpea bhaji, onion seeds, curry oil (VE)

Isle of Wight tomatoes, whipped parmesan custard, smoked jam, basil, parmesan crumble (V)





## SELECT MENU - MAINS

Sirloin of beef, Pomme Anna, tender stem, Tring Ale onion ring, beef fat and thyme jus

Poached breast of Suffolk chicken, Kiev croquette, cauliflower cheese, black cabbage

Cider brined pork tenderloin, crispy belly, Hasselback, sweetcorn, chard, bacon gravy

Slow braised shoulder of Suffolk lamb, creamed potato, minted greens, rosemary jus

Curried supreme of salmon, sag aloo, chargrilled broccoli, curry cream

Pan seared Cornish coley, braised clams, leek and potato chowder, dill oil

Chalk stream trout, seaweed and saffron potatoes, braised fennel, bouillabaisse sauce

Roasted seabream, Cobble Lane nduja bean cassoulet, gem lettuce, tomato cream

Malt and maple glazed swede, chestnut mushroom, "cheese sauce", savoury granola (VE)

Cauliflower cheese pithivier, pickled walnut, kale, truffle velouté (V)

Spring pea and broad bean risotto, Kidderton Ash, radish, chive emulsion (V)

Lentil, tomato and basil ragout, courgette spaghetti, prosciutto cheese (VE)





## SELECT MENU - DESSERTS

Milk chocolate delice, whipped peanut butter, candied peanuts

Banana sticky toffee pudding, miso caramel sauce, vanilla bean ice cream

Union coffee set cream, brownie, Chantilly, coffee syrup, chocolate soil

Glazed lemon tart, brown sugar meringue, whipped curd

Marmalade brioche bread and butter pudding, Cointreau custard

Coconut Pana Cotta, mango and lime salsa, white chocolate, toasted coconut

Toffee apple and oat crumble tart, demerara custard

Eton mess, strawberry, meringue, toasted almond (VE)

Glazed watermelon fondant, seasonal berry compote, prosecco, watermelon consommé (VE)

Stem ginger rice pudding, cardamom poached pear, honey and oat crumble (VE)



A collage of various canapés and cheese board items. The top left shows four slices of seared meat topped with a green herb sauce and pine nuts on a white marble platter. The top right shows a slate platter with several small breads and round tarts filled with a pinkish-orange spread. The middle left shows four square puff pastries with a red filling and green garnish. The middle right shows a white marble platter with several round tarts, some with green sauce and purple flowers. The bottom left shows four skewers with a piece of seared meat, a yellow sauce, and a round bread. The bottom right shows a white marble platter with several breads topped with sliced tomatoes, olives, and cheese, along with round tarts and small breads.

**CANAPÉ AND CHEESE BOARD**



## CANAPÉ RECEPTION £20

Choose four canapés from the options below:

### FISH

#### Hot

Haddock scampi, crushed peas, house gherkin

Gochujang glazed cod skewer, seaweed, crispy chilli oil

Mini coley, dill and lemon fishcake, tartare sauce

#### Cold

Prawn cocktail tartlet, gem lettuce, cucumber, Bloody Mary rose

Smoked mackerel pate on toast, horseradish, crispy capers

Scottish smoked salmon blini, dill, lemon, cream cheese

### MEAT

#### Hot

Sticky Korean chicken nugget, toasted sesame

Pork, sage and caramelised onion sausage roll, homemade brown sauce

Slow braised beef croquette, horseradish emulsion

#### Cold

Smoked chicken Caesar tartlet, gem lettuce, Caesar dressing

Pressed ham hock, apple and onion chutney

Hoi sin duck, cucumber, spring onion

### VEGGIE/PLANT

#### Veggie

Black olive and parmesan scone, smoked tomato jam, herb cream cheese

Mini cheddar, leek and onion tartlet

Tomato and mozzarella brochette, basil pesto dip

#### Plant

Onion and chickpea bhaji, spiced mango ketchup, puffed rice

Slow roasted tomato and basil pinwheel, prosciutto cheese

Tempura cauliflower, pickled ginger, ponzu dressing

### DESSERT

Mini lemon tart, torched meringue

Dark chocolate brownie, salted caramel, popcorn

Brioche French toast, powdered sugar, textures of raspberry



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## CHEESE BOARDS

### LOCAL LARDER

£10

A selection of cheeses from our artisan London cheesemaker, Paxton and Whitfield. Served with grapes, celery, fruit chutney and sourdough crackers

#### Montgomery cheddar

Rich, savoury and nutty. A classic west country cheddar made with raw milk; hand selected for Paxton & Whitfield

#### Tunworth

A very British camembert; soft, white-rind cheese wonderfully reminiscent of its French cousin.

#### Cotehill Blue

A distinctive rind and a blue veined soft, creamy texture that coats the mouth and leaves behind a buttery sweetness and subtle kick.

### BRITISH CLASSICS

£8

A selection of British cheeses, grapes, chutney, water biscuits and creamed crackers

#### Coastal cheddar

#### Colston Basset Stilton

#### Somerset Brie

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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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