



## WELCOME TO THE VALLEY

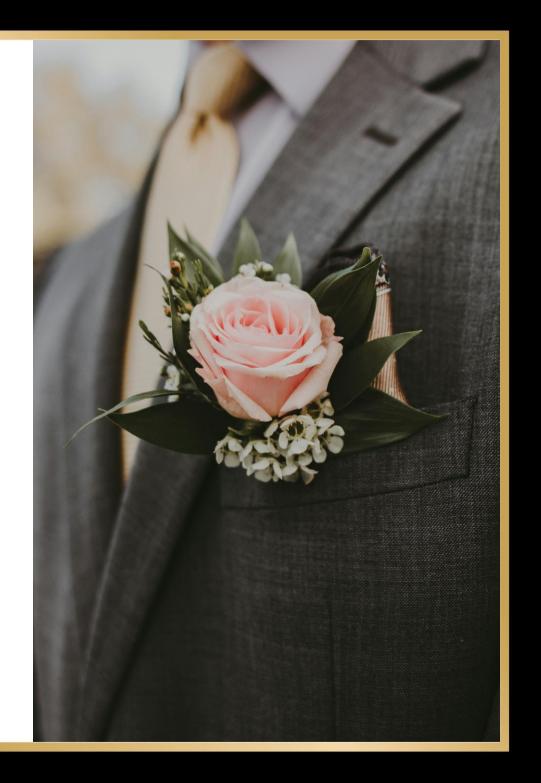
Home to Charlton Athletic Football Club and located near Greenwich, The Valley, is one of Southeast London's most memorable venues and the perfect place to celebrate your special day.

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!



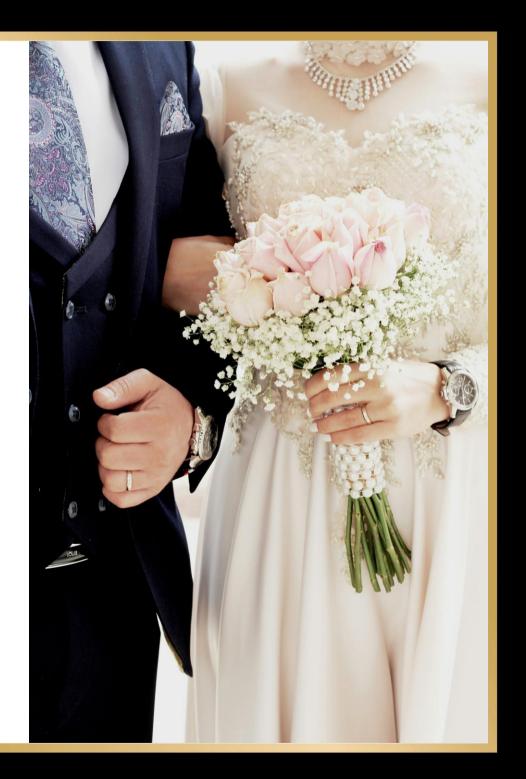


# WE ARE MORE THAN JUST A STADIUM

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.







#### WEDDING BREAKFAST PACKAGE £75

Wedding coordinator to support you throughout the planning process

Menu tasting for your wedding breakfast

Wedding breakfast room hire

A glass of house wine on arrival

Three course set wedding breakfast with coffee and chocolate truffles

Half a bottle of house wine for each of your guests during the wedding breakfast

A glass of sparkling wine for your toast

White linen tablecloths and napkins

Easel for table plan

#### WEDDING BREAKFAST MENU

Our Wedding Breakfast Menu includes 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, served with chocolate truffles. Please choose one starter, one main and one dessert for the whole event plus a vegetarian and vegan option.

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, exclude VAT and valid until 31st December 2026. Please note that our menu offerings are subject to seasonal availability and may change.





### **WEDDING BREAKFAST - 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 rillette, 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)





## **WEDDING BREAKFAST - 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, prosciano cheese (VE)





## **WEDDING BREAKFAST - 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)







## **CANAPÉ RECEPTION £20**

Choose four canapés from the options below:

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	FISH	MEAT
	Hot Haddock scampi, crushed peas, house gherkin	Hot Sticky Korean chicken nugget, toasted sesame
	Gochujang glazed cod skewer, seaweed, crispy chilli oil	Pork, sage and caramelised onion sausage roll, homemad brown sauce
	Mini coley, dill and lemon fishcake, tartare sauce	Slow braised beef croquette, horseradish emulsion
	Prawn cocktail tartlet, gem lettuce, cucumber, Bloody Mary rose	Cold Smoked chicken Caesa tartlet, gem lettuce,
	Smoked mackerel pate on toast, horseradish, crispy capers	Caesar dressing  Pressed ham hock, app

Scottish smoked salmon blini,

dill, lemon, cream cheese

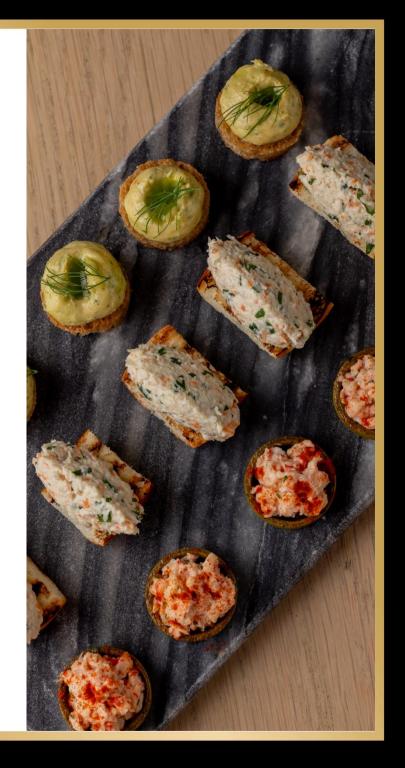
and onion chutney

spring onion

Hoi sin duck, cucumber,

dressing

## **VEGGIE/PLANT** DESSERT Veggie Mini lemon tart. Black olive and parmesan torched meringue scone, smoked tomato jam, herb cream cheese Dark chocolate brownie, salted caramel, popcorn Mini cheddar, leek and onion tartlet Brioche French toast, powdered sugar, Tomato and mozzarella textures of raspberry brochette, basil pesto dip Plant Onion and chickpea bhaji, spiced mango ketchup, puffed rice Slow roasted tomato and basil pinwheel, prosciano cheese Tempura cauliflower, pickled ginger, ponzu





#### **CHEESE BOARDS**

#### LOCAL LARDER £10 BRITISH CLASSICS £8

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.

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

Coastal cheddar

Colston Basset Stilton

Somerset Brie



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# FINGER BUFFETS

<ul> <li>BUFFET A</li> <li>Chefs' selection of freshly prepared sandwiches</li> <li>Warm pork and herb sausage roll, cider and onion chutney</li> <li>Ale battered coley goujons, tartare mayonnaise</li> <li>Oriental vegetable spring rolls, soy, coriander and sweet chilli dips</li> <li>Chefs' selection of mini sweet treats</li> </ul>	£20
<ul> <li>BUFFET B</li> <li>Chefs' selection of freshly prepared sandwiches</li> <li>Honey and grain mustard cocktail sausages, chive, crispy onion</li> <li>Chicken tikka skewers, mint raita, mango, toasted onion seeds</li> <li>Mini Brie and caramelised red onion quiche</li> <li>Chefs' selection of mini sweet treats</li> </ul>	£25
<ul> <li>BUFFET C</li> <li>Chefs' selection of freshly prepared sandwiches</li> <li>Harissa spiced lamb kebabs, sumac onions, micro coriander, chermoula yogurt</li> <li>Korean pulled chicken slider, kimchi cabbage slaw, sriracha mayo, brioche bun</li> <li>Marmite and Applewood cheddar macaroni cheese bites, smoked tomato jam</li> <li>Chefs' selection of mini sweet treats</li> </ul>	£30





#### **FORK BUFFETS**

BEST OF BRITISH

- Roasted London Larder sausages
- Leek and cheddar smoked Glamorgan sausages
- · Creamed mashed potato
- · Buttered seasonal greens and peas
- Caramelised onion and cider gravy
- · Chive and crispy onion topper
- English orchard apple, oat and sultana crumble, vanilla custard

#### **INDIAN BANQUET**

- · Chicken, spinach and chickpea Balti
- · Cauliflower, potato and spinach korma
- · Fragrant steamed rice
- Kachumber salad
- Bhajis, samosas and poppadum's
- · Garlic and herb naan bread
- Minted yoghurt, mango chutney and lime pickle
- · Chilled coconut lime and cardamon rice pudding, pineapple salsa

#### **MEDITERREAN FEAST**

- · Oregano, garlic and olive oil grilled chicken thighs
- Grilled haloumi and mushroom shawarma
- Warm toasted flatbread
- Slow roasted mediterranean vegetables
- Lemon and pepper and herb
- Roasted new potatoes
- Sumac red cabbage and iceberg lettuce
- Chilli sauce
- Garlic yoghurt dressing
- "Mediterranean Mess" honey yoghurt, crushed raspberries, pistachio, pastry crisps



£25



## **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** 





CRUSTACEANS



FISH





SULPHUR DIOXIDE



SOYBEAN



MILK



**PEANUT** 



SESAME





**CELERY** 



LUPIN

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

