



SCHOOL & COLLEGE PROMS



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 prom or graduation ball.

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!





PARTY PROM PACKAGE £55

Includes room hire, mocktail on arrival, and a selection of street food. **Minimum guest numbers x 100**

Chargrilled beef burger, Jack cheese, pickles, club sauce, onion rings, sesame bun OR

Spicy bean burger, pickles, chilli jam, glazed bun (V)

Middle Eastern spiced chicken shawarma, homemade chilli sauce, garlic yoghurt, red cabbage slaw, chargrilled flatbread OR

Middle Eastern spiced mushroom shawarma, homemade chilli sauce, garlic yoghurt, red cabbage slaw, chargrilled flatbread (V)

London Larder chilli dog, jalapenos, cheddar cheese sauce, ketchup, mustard, crispy onions, brioche bun OR

Smoked vegan dog, Quorn chilli, jalapenos, cheese sauce, ketchup, mustard, crispy onions (VE)

Seasoned fries

DESSERT

Salted caramel and Biscoff brownie, whipped cream, Biscoff crumble

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.





TRADITIONAL PROM PACKAGE £70

Includes room hire, mocktail on arrival, seated starter and main followed by mini desserts.

Minimum guest numbers x 100

STARTERS

Crispy chicken bon bon, gem lettuce, parmesan, garlic mayonnaise

Slow roasted tomato soup, pesto croutons, basil oil (V)

Pressed ham and parsley terrine, caramelised apple chutney, toasted brioche

Deep fried Cornish Brie, smoked chilli jam, crisp rocket (V)

MAINS

Poached chicken, Kiev croquette, cauliflower cheese puree, chicken gravy

Slow braised beef shin, macaroni cheese, buttered greens, onion crumble

English pea risotto, prosciutto, radish, pea shoots (VE)

Sun blushed tomato and red pepper quiche, chargrilled courgettes, rocket and feta salad, olive oil (V)

DESSERT

Selection of mini desserts

V – VEGETARIAN | VE – VEGAN

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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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