

# Stour Valley Catering

## Charity Event Menus

Our pricing is based on a minimum of 85 guests.

**Based on booking our food and bar service together.**

*Surcharge & glass hire may apply if you supply your own alcohol.*

***Pricing includes crockery, cutlery, table linen and all staffing to serve your food and drink & glassware for the evening.***

*Based on one choice per course. Surcharge may apply for offering choices to guests.*

Free cocktail on arrival for your guests.

Free Bar Hire; card/cash pay bar for guests to purchase their own drinks from.

Wine List – available via pre-order & on the night purchasing for guests, as well as table service for bar drinks during the dinner too.

Tastings can be arranged if required for a small fee

***Prices are subject to venue charges/kitchen set up fees. Terms and conditions apply.***

*Please note that these prices are based on Stour Valley Catering providing your full food & drink requirements.*



## *Canapes...*

*Canapes are served with your arrival drinks.*

Smoked Salmon & Dill Cream Cheese Blinis  
Smoked Salmon & Rocket Pinwheels  
Roasted Red Pepper & Hummus Pinwheels  
Honey & Mustard Cocktail Sausages  
Baby Welsh Rarebit  
Ham Hock Remoulade with Celeriac  
Pork Belly & Crackling with Apple Sauce  
Baby Scotch Eggs  
Thai Fish Cakes with Sweet Chilli  
Smoked Mackerel & Apple Croutes  
Cheddar Mite Straws  
Goat's Cheese & Beetroot Mousse with Rye  
Sesame Chicken Pops  
Hoi Sin Beef & Coriander  
Fish Goujon with Chunky Tartare  
Triple Cooked Chip with Chorizo Jam  
Leek, Wild Mushroom & Chestnut Tartlet  
Risotto Balls – such as Wild Mushroom  
Miso Roasted Cashew with Cucumber  
Sundried Tomato, Pesto & Mozzarella Croute

4 canapés £4.50 per person

5 canapés £5.00 per person

6 canapés £5.50 per person

**Alternatively, we have another set choice option priced at £4.00 per person,  
for a chefs choice of 5 canapes per person.**

*A chef choice of canapes would include a mix of meat, fish and vegan options.*

*This would be an offering of our choice on the day.*

*Please note that these prices are based on Stour Valley Catering providing your full food & drink requirements.*



## Menu One

£22.95 per person

*Based on one choice per course. Surcharge may apply for offering choices to guests*

### ***Starter***

4 Chefs Choice Filler Canapes on Arrival, With Flavoured Breads with Oil & Butter on Tables

*(replacing a starter, which will be a mix of meat, fish and vegetarian options).*

### ***Main Course***

Pork Belly, Bubble & Squeak Mash, Green Beans & Cider Jus

Braised Beef Stew with Creamy Mash & Roasted Carrots

Roasted Squash Risotto (ve)

### ***Dessert***

Red Berry Pavlova

Flavoured Chocolate Brownie

Lemon Tart With Chantilly Cream & Raspberries

*Please note that these prices are based on Stour Valley Catering providing your full food & drink requirements.*



## Menu Two

£26.95 per person

*Based on one choice per course. Surcharge may apply for offering choices to guests*

### *Starter*

Ham Hock Terrine with Red Onion Marmalade and Sourdough Croutes

Smoked Mackerel Pate with Pickled Vegetables & Melba Toast

Tomato, Basil & Mozzarella Bruschetta with a Mixed Leaf Salad

### *Main Course*

Locally Made Pork Sausages with Creamy Mash, Fine Beans & Onion Gravy

Suffolk Chicken Breast, Thyme Roasted New Potatoes, Fine Beans with Sauce Forestiere;

*(Smoked Bacon Lardons, Button Mushrooms & Baby Onions in a Rich Jus)*

Roasted Vegetable Crown, Roasted New Potatoes, Kale & a Tomato Sauce (ve)

### *Dessert*

Duo of Dessert; Red Berry Pavlova & Flavoured Chocolate Brownie

Deconstructed Biscoff Cheesecake

Black Forest Tart

Cheese Boards For The Table

½ Portion + £3.50 Per Person

Full Portion + £5.95 Per Person

*Please note that these prices are based on Stour Valley Catering providing your full food & drink requirements.*