



2026 Saver 'Budget' Menu

Our pricing is based on a minimum of 50 guests.
All prices are excluding VAT at the applicable rate.

All pricing based on venue being fully equipped commercial kitchen with commercial ovens, hot cupboards, fridges and countertops, otherwise they'd be hired accordingly and shown on your quotation. For a realistic quotation please share as much venue information with us as possible.

Pricing includes crockery, cutlery, white tablecloths & linen feel disposable napkins.

Upgrades available on all our items provided. All menus include all staffing to serve your food.
Drinks/bar staff can be arranged. Reduced pricing for supplying your own hire items.

Please be aware that some venues incur additional costs such as travel, equipment.

Marquees require a full set up and kitchen equipment will be required and charged accordingly.

Price is based on one main course option, plus a dietary alternative.

Surcharge of £2.50pp ex vat will apply for offering choices to guests.

Please ask for clarification if required. Tastings Charged Accordingly.

Upgrades on menu, linen, crockery etc available – please ask for further information.

Day drinks serving & glassware (arrival, table and toast glasses) is £4.95 per person
Please note, the glassware is removed once dessert/speeches have finished, so you will need glasses thereafter.

Canapes...

Canapes are served with your arrival drinks, whilst photos of you and your guests are being taken.
 The happy couple also get their own plate of canapes, so they don't miss out!

Our super popular choices are shown below

Smoked Salmon & Cream Cheese Blinis

Smoked Salmon & Rocket Pinwheels
 Roasted Red Pepper & Hummus Pinwheels

Tomato, Basil & Mozzarella Bruschetta

Anti Pasti Skewers

Honey & Mustard Sausages

Ham Hock & Piccalilli
 Pate with Chutney Croutes
 Pitta & Dips
 Baby Pie Selection
 Salty Crackling Shards with Apple Sauce
 Sweet Chilli Prawns

Brie and Cranberry Tartlet

Goats Cheese and Red Onion Marmalade Tartlet
 Cheddar Straws
 Hoi Sin Beef & Coriander
 Stalkers Pie (Venison 'Shepherds' Pie)
 Vegetable Spring Rolls
 Lightly Spiced Vegetable Samosa

Leek, Wild Mushroom & Chestnut Tartlet

Spiced Crab Cakes

Roast Beef Yorkies with Horseradish

Honey & Wholegrain Toad in the Hole
 Cheddar Tartlet with Roasted Vegetables
 Sushi Selection

Falafel & Hummus

Chicken Katsu

Spiced Cauli Florettes

Pick Your Own & Priced from £5.50 for 3pp

Chefs Choice Selection – *you pick a quantity, and we pick the choice. Giving you the most value for money.*

You could end up with more variety of options, still working on the same quantity pp

3 Chefs Choice - £4.95pp 4 Chefs Choice - £5.55pp 5 Chefs Choice - £5.95pp

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.

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All prices are excluding VAT

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You can mix and match ALL of our menus, you have the flexibility with Stour Valley!



Menu One £20.95 per person

Starter

White & Wholemeal Breads served with Butter

You can upgrade to flavoured bread selection with the addition of balsamic oils on the table too + £0.95pp

Whilst your speeches are taking place and your wedding cake is cut.

Main Course – One Option Served From A Buffet Station

Want the main course plated & served at tables? No probs + £1.25pp

Duo of Locally Made Pork Sausage, Buttery Mash Potato & Peas with Onion Gravy
Chicken, Chorizo & Seafood Paella with Mixed Leaf Salad
Rich Chicken Casserole with Creamy Mash & Vegetables
Hearty Beef Lasagne with Mixed Leaf Salad & Coleslaw

‘Hog & Salads’ Slow Roast Joints of Pork, New Potato Salad, Mixed Leaf Salad & Coleslaw
Vegan Alternative Provided For The Option You Choose

Dessert

The Happy Couples Wedding Cake

Your wedding cake cut, served with napkins. You'd be required to cut your wedding cake prior to speeches taking place – prior to main course being served to allow est min 20mins to cut/portion and plate your cake for dessert

(Upgrade to a plated option with cream and coulis for + £2.95 per person)

Tea & Coffee

Tea & Coffee Station with Freshly Brewed Filter Coffee & Tea Assortment
Priced At £2.50 Person – Minimum Requirement Of 50% of Guests

Guests Served At Their Table
Priced At £2.50 Person – Requirement Of 100% of Adult Guests

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Menu Two - £29.95 per person

Starter

White & Wholemeal Breads served with Butter

You can upgrade to flavoured bread selection with the addition of balsamic oils on the table too + £0.95pp

Main Course

*Price Is Based On One Meat or Fish Option Plus One Vegetarian Option Offered To Guests.
For Additional Choices £POA*

Braised Local Beef & Button Mushroom Casserole, Creamy Mashed Potatoes & Green Beans
Chicken Breast, Creamy Mash Potatoes, Vegetables & Forestiere Jus
Slow Roast Pork Belly, Creamy Mash, Green Bean Mix & Jus
Salmon Fillet, New Potatoes, Vegetables & Sauce
Roasted Vegetable & Halloumi Pastry (V)
Spiced Cauliflower & Lentil Pie & Coconut Curried Sauce (VE)

Dessert

Double Chocolate Brownie with Clotted Cream & Berries
Tangy Lemon Tartlet
Vanilla Cheesecake with Berry Compote
A Duo of Dessert – incorporating Couples Wedding Cake

Tea & Coffee

Tea & Coffee Station with Freshly Brewed Filter Coffee & Tea Assortment
Priced At £2.50 Person – Minimum Requirement Of 50% of Guests

Guests Served At Their Table
Priced At £2.50 Person –Requirement Of 100% of Adult Guests

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Menu Three - £35.95 per person

Canapes

Chefs Choice of 2 Canapes Per Person - *A Mixture of Meat or Fish & Vegetarian Option*

Bread

White & Wholemeal Breads served with Butter

You can upgrade to flavoured bread selection with the addition of balsamic oils on the table too + £0.95pp

Starter

Balsamic Roasted Tomato & Mozzarella Bruschetta

Melon & Parma Ham

Smoked Salmon Plate

Main Course

Price Is Based On One Option. If You Want To Offer Choices, That's Fine – We Can Quote Accordingly.

Mango Glazed Chicken Breast, Spinach Roasted New Potatoes, Creamy Curry Sauce

Chicken & Chorizo with Patatas Bravas & Vegetables

Duo of Pork - Slow Roast Pork Belly, Pork Shoulder Croquette, Apple Mash, Vegetables & Gravy

Family Service of Pomegranate Roasted Lamb, Roasted New Potatoes & Three Bean Mix *surcharge applies*

Dessert

Duo of Dessert – from any of the menus

Cheesecake – variety of flavours available

Fresh Fruit Pavlova

Tea & Coffee

Tea & Coffee Station with Freshly Brewed Filter Coffee & Tea Assortment

Priced At £2.50 Person – Minimum Requirement Of 50% of Guests

Guests Served At Their Table

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Knife & Fork Buffet Menu - £33.95 per person

The Main – Pick Two

Sliced Honey Roast Ham, Sliced Peppered Beef, Charcuterie Platter, Tangy Tomato Chicken Bois Boudran, Salmon & Dill Tartlet, Fish Platter Including Smoked Salmon, Smoked Mackerel & Prawns Mediterranean Vegetable & Pesto Frittata, Wild Mushroom & Leek Tartlet, Balsamic Roasted Tomatoes & Stilton Tart, Goats Cheese & Red Onion Marmalade Quiche, Antipasti Selection Including Artichokes, Olives and Hummus

The Salads – Pick Four

Chefs Mixed Leaf Salad, Royalslaw, Salad Niçoise, Heritage Tomato with Mozzarella & Basil, Sundried Tomato Pesto Pasta with Roasted Vegetables, Med Veg Orzo, Greek Salad, Potato & Chive Salad, Caesar Salad, Jewelled Moroccan Cous Cous, Gardeners Cous Cous

Selection of Flavoured Breads with Butter, Oils & Dressings

Dessert

Choose From The Below. 1 Choice = 100% of Choice, 2 Choice = 50% of Each Choice.
For Example, Opting For Two Desserts – Would Be Served As Follows – 50% Tart Citron + 50% Pavlova
Served as individual portions for guests to come and help themselves from a buffet station.

Chocolate Brownie & Chantilly Cream Pavlova Pillows, Vanilla Cream & Red Berries
Black Forest Mousse Pots Tart Citron with Raspberries Fresh Fruit
Banoffee Pie Chocolate Torte Flavoured Cheesecake
Priced based on Main Course being served from a buffet station.
Prices may vary if being served to individual tables.

Tea & Coffee

Tea & Coffee Station with Freshly Brewed Filter Coffee & Tea Assortment
Priced At £2.50 Person – Minimum Requirement Of 50% of Guests

Guests Served At Their Table
Priced At £2.50 Person – Requirement Of 100% of Adult Guests

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BBQ Menu – £31.95 per person

The Main – Pick Three

Beef Burger, Locally Made Sausage, Marinated Chicken, Chilli Tiger Prawns, Flavoured Sausage, Rump Steak, Lamb Kofta, Chargrilled Courgette, Aubergine & Onion Stuffed Pepper (V), Aromatic Garden Burger (V), Vegetable Sausage (V), Roasted Mushroom with Red Onions & Stilton (V)

The Salads – Pick Three

Chefs Mixed Leaf Salad, Royalslaw, Salad Niçoise, Heritage Tomato with Mozzarella & Basil, Sundried Tomato Pesto Pasta with Roasted Vegetables, Med Veg Orzo, Greek Salad, Potato & Chive Salad, Caesar Salad, Jewelled Moroccan Cous Cous, Gardeners Cous Cous

Selection of Flavoured Breads with Butter, Oils & Dressings

Dessert

Chocolate Brownie with Chantilly Cream
Pavlova Pillows with Vanilla Cream & Red Berries
Tart Citron with Raspberries
Pimms Cheesecake and more...
Based on a Single Dessert
For a Duo or Trio of Dessert – surcharge may apply

Price is based on being served from a buffet station.

Serving at tables with family service is subject to price change.

Vegetarian and dietary requirement guests are catered for accordingly so don't feel you need to cater for everyone with your main choice. We provide alternate menu once you have your main menu set.

Tea & Coffee

Tea & Coffee Station with Freshly Brewed Filter Coffee & Tea Assortment
Priced At £2.50 Person – Minimum Requirement Of 50% of Guests

Guests Served At Their Table
Priced At £2.50 Person – Requirement Of 100% of Adult Guests

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Children's Menu - £24.00 per person

*Available for ages 2-10 yrs - Pick **ONE** option to serve to all children for each course*

Canapés

A little bag of treats whilst your canapés and welcome drinks are being served.

Starter

Vegetable Sticks & Hummus

Fruit Bite Plate

Garlic Dough Balls with Salad

Main Course

Chicken Goujons served with Chips and Peas

Fish Goujons served with Chips and Peas

Dingley Dell Sausages served with Mashed Potato and Vegetables

Macaroni Cheese

Lasagne with Side Salad

Packed Lunch Bags (drink, crisps, sandwich, fruit and cake)

Dessert

Chocolate Brownie

Fresh Fruit Plate

Children can also have a smaller portion of any of the adult meals.

It is also possible to have a full-sized portion of the Children's menu for older children - this will be charged at the full adult price.

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Evening Snacks Fun Favourites – from £3.95 per person

Fish Finger Roll with Tartare & Rocket
Cheese on Toast
Smoked Bacon Bap with Stokes Sauce
Locally Made Sausage Bap
Pulled Lamb Wraps with Minted Yoghurt & Salad
Seasoned Chicken Wraps with Mayo & Salad
SVC Paella (equipment charge required)**

Skinny Fries (equipment charge required) **
Chunky Chip Cones (equipment charge required) **
Halloumi Fries (equipment charge required) **
Baby Beef Burgers
Mini Hog Roast Baps
Chilli Nachos with Guac, Sour Cream & Jalapenos
Pastrami/Salt Beef or Salmon Bagels

***Fryers are subject to venue terms and conditions.
Alternatively, items would just go through the ovens*

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