



## 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.

*Please note that these prices are based on Stour Valley Catering providing your full wedding catering for the day.*

*All prices are excluding VAT*

All of the budget menus are set up on the day of event – set up the day before is possible £POA

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

*Please note that these prices are based on Stour Valley Catering providing your full wedding catering for the day.*

*All prices are excluding VAT*

**All of the budget menus are set up on the day of event – set up the day before is possible £POA**

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

## 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

*Please note that these prices are based on Stour Valley Catering providing your full wedding catering for the day.  
All prices are excluding VAT*

*All of the budget menus are set up on the day of event – set up the day before is possible £POA  
You can mix and match ALL of our menus, you have the flexibility with Stour Valley!*

## 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

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

*Please note that these prices are based on Stour Valley Catering providing your full wedding catering for the day.*

*All prices are excluding VAT*

**All of the budget menus are set up on the day of event – set up the day before is possible £POA**

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

## **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

*Please note that these prices are based on Stour Valley Catering providing your full wedding catering for the day.  
All prices are excluding VAT*

All of the budget menus are set up on the day of event – set up the day before is possible £POA  
You can mix and match ALL of our menus, you have the flexibility with Stour Valley!

## **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

*Please note that these prices are based on Stour Valley Catering providing your full wedding catering for the day.  
All prices are excluding VAT*

**All of the budget menus are set up on the day of event – set up the day before is possible £POA  
You can mix and match ALL of our menus, you have the flexibility with Stour Valley!**

## 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.*

*Please note that these prices are based on Stour Valley Catering providing your full wedding catering for the day.*

*All prices are excluding VAT*

**All of the budget menus are set up on the day of event – set up the day before is possible £POA  
You can mix and match ALL of our menus, you have the flexibility with Stour Valley!**



## 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*

*Please note that these prices are based on Stour Valley Catering providing your full wedding catering for the day.  
All prices are excluding VAT*

**All of the budget menus are set up on the day of event – set up the day before is possible £POA  
You can mix and match ALL of our menus, you have the flexibility with Stour Valley!**