



Our Bespoke Wedding Menus

Our pricing is based on a minimum of 60 guests.
All prices are excluding VAT at the applicable rate.

*Pricing includes crockery, cutlery, white table linen
and also, all staffing to serve your food and drink.*

Surcharge may apply for offering choices to guests.

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

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

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!*

Smoked Salmon & Caviar
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
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
Whitebait with Tartare
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
Choose Your Own From £1.95 per person

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 - £3.95pp 4 Chefs Choice - £4.75pp 5 Chefs Choice - £5.75pp

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

Menu Selector

Select from the courses and choices below and we will put together your bespoke quotation based on your selection.

You're welcome to as many quotes as you wish, so don't worry about sending a few different ideas through.

This is just a small selection of what's available, so feel free to request your favourites!

Bread

White and Wholemeal Bread served with Butter

Selection of Flavoured Breads served with Butter, Oils & Balsamic

Tear & Share – with Baked Camembert or Brie

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

Starter

Mixed Melon Plate

Stour Valley Rich Balsamic Tomato Soup

Wild Mushroom and Thyme Soup

Vibrant Pea and Mint Soup

Heritage Tomato & Creamy Mozzarella Capresse Salad

Wild Mushroom Risotto

Gardeners Bruschetta (VE)

Capresse & Mozzarella Bruschetta

Melon, Fig & Parma Ham

Terrine with Rocket Salad

Chicken Liver Pate with Red Onion Jam

Country Game Terrine with Rocket Salad

Smoked Salmon with Black Pepper & Lemon Dressing

Smoked Mackerel Pate with Micro Herb Salad

Smoked Salmon Parfait with Pickled Cucumber & Rocket

English Breakfast Salad - Bacon Lardons, Baby Sausages, Black Pudding Crumb, Tomato Dressing with Mixed Leaves & Quails Egg

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Main Course

Chicken & Mushroom Casserole, Creamy Mash Potato & Green Beans

Chicken Supreme with Thyme Potato Fondant, Green Beans & Rich Chicken Jus

Suffolk Chicken Breast, Creamy Pomme Puree, Fine Beans with Sauce Forestiere;
(Smoked Bacon Lardons, Button Mushrooms & Baby Onions in a Rich Jus)

Chicken Supreme with Pomme Puree, Pig in Blanket, Carrots, Kale & Rich Chicken Jus

Lemon & Thyme Marinated Chicken Supreme with Roasted Muddled Potatoes, Green Beans & Tomato Salad

Dingley Dell Sausages with Flavoured Mash, Fine Beans & Onion Gravy

Pork Tenderloin with Bubble & Squeak Mash, Fine Beans & Mustard Jus

Slow Roast Pork Belly with Roasted Apple Mash, Green Beans & Cider Jus

Slow Roast Pomegranate Lamb with Roasted New Potatoes, Green Beans & Fruity Jus

Seared Rump of Lamb with Potato Gratin, Parsnip Puree & Wilted Greens with a Rich Jus

Lamb Rump with Minted Pomme Puree, Vegetables & Jus

Braised Beef & Mushroom, Buttery Mash, Sautéed Fine Beans & Jus

Roasted Venison Loin, Dauphinoise Potato, Parsnip Puree, Vegetables & Rich Juniper Jus

Family Service of Chicken, Chorizo and Seafood Paella with Crusty Bread

Pan Fried Sea Bass with Sautéed Potatoes, Spinach & Lemon Hollandaise

Roasted Cod Loin with Buttered Parsley New Potatoes, Vegetables and Cream Sauce

Duo of Salmon & King Prawn Risotto

Herb Crusted Salmon, Roasted New Potatoes, Green Beans & Creamy White Wine Sauce

Salmon, King Prawn and Pea Risotto

Baby Ratatouille Gratin with Sautéed Fine Beans

Roasted Vegetable Parcel, Roasted New Potatoes, Green Beans & a Marinara Sauce

Roasted Vegetable Risotto (VE)

Wild Mushroom, Leek & Thyme Pastry Crown (VE)

Mediterranean Pastry Puff (VE)

Puy Lentil & Spiced Vegetable Pie with Spinach Sautéed Potatoes & Light Spiced Cream Sauce (VE)

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Dessert

The Happy Couples Wedding Cake served Plated with Cream & Fresh Berries

Banoffee Pie

Red Berry Cheesecake

Lemon Tart with Berry Compote

Cheesecake; Vanilla, Biscoff, Lemon, Mixed Berry, Summer Pimms, Honeycomb... & more

Black Forest Gateau

Lemon Posset with Shortbread

Fresh Fruit Pavlova

Plain or Flavoured Chocolate Brownie, Rich Chocolate Sauce & Berries

Duo of Dessert: *combine two of your favourite options on one plate*

Trio of Dessert; *combine three of your favourite options on one plate*

Cheese Plate - *1/2 portion or full portion per person*

Plus many more...

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

Served With Sweet Treats – Priced At £2.50 Person – Minimum Requirement Of 50% of Guests

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BBQ Menu...

6oz Homemade Beef Burger, Locally Made Sausage, Marinated Chicken,
Chilli Tiger Prawns, Flavoured Sausage, Steak, Kofta,
Chargrilled Courgette, Aubergine & Onion Stuffed Pepper (V), Aromatic Garden Burger (V),
Vegetable Sausage (V), Roasted Mushroom with Red Onions & Stilton (V)
Chefs Mixed Leaf Salad with Onion Tomatoes & Cucumber

Potato & Chive Salad
Royalslaw
Heritage Tomato with Mozzarella, Basil & Balsamic
Rainbow Orzo Salad
Selection of Flavoured Breads

Choose a Variety of 'Main' Options From the Meat, Fish & Vegetarian Options.
Served With The Salad Options And Flavoured Breads Shown Above.

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 or Duo of Dessert
For a Trio of Dessert – surcharge may apply

Prices may vary if being served to individual tables or as a buffet station.

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

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Knife & Fork Menu

Sliced Honey Roast Ham, Sliced Peppered Beef, Charcuterie Platter,
Coconut Poached Chicken Breast with Coronation Sauce or Tangy Tomato Chicken Bois Boudran, Salmon & Dill Tartlet,
Fish Platter Including Smoked Salmon, Smoked Mackerel Rillettes & 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

Chefs Mixed Leaf Salad with Onion, Tomatoes & Cucumber

Royalslaw

Salad Niçoise

Heritage Tomato with Mozzarella & Basil

Sundried Tomato Pesto Pasta with Roasted Vegetables

Selection of Flavoured Breads

Choose A Variety Of 'Main' Options From The Meat, Fish & Vegetarian Options Below,
All Served With The Salad Selection And Flavoured Breads.

Dessert

We can make these desserts smaller options so everyone gets a selection each. 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

Priced based on Main Course being served from a buffet station. Prices may vary if being served to individual tables.

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

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Afternoon Tea

Savoury Course

A Selection of Finger Sandwiches with Locally Made White & Granary Bread
Honey Roast Ham & Mustard, Coronation Chicken, Egg & Cress, Cheese & Chutney
Based on one round of sandwiches per person

Smoked Salmon & Cream Cheese Bagel

Homemade Sausage Roll

Balsamic Tomato Quiche

Cheese Straw

Your Toasting Fizz Served Before Speeches to Commence. During the speeches taking place, we would replenish the food stands with sweet items ready for serving once speeches have finished taking place.

Sweet Course

Sultana Scone with Clotted Cream & Strawberry Jam Pots

Rich Chocolate Brownie
Lemon Tartlet with Fresh Raspberries

Pots of Tea served during the sweet course & coffee available on request

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Children's Menu

Canapés

A selection of child-friendly nibbles for your younger guests to enjoy whilst your canapés and welcome drinks are being served.

Wedding Breakfast

Available for ages 2-10 yrs

Pick **ONE** option to serve to all children for each course

Starter Options

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 Seasonal Vegetables

Macaroni Cheese

Lasagne with Side Salad

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

Dessert

Brownie and Ice Cream

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...

Fish Finger Roll with Tartare & Rocket
Cheese on Toast
Smoked Bacon Bap with Tiptree Sauce
Locally Made Sausage Bap
Pulled Lamb Wraps with Minted Yoghurt & Salad
Seasoned Chicken Wraps with Mayo & Salad

Build Your Own Tacos (served from a station)
Chilli Nachos (beef and veg alternatives)
Chip Cones
Halloumi Fries
Baby Cheese Burgers
Mini Hog Roast Baps

Bagel Platters...

Ready Made Bagels, Walked Around To Guests Like Canapes

Smoked Salmon & Cream Cheese
Pastrami/Salt Beef & Picked Red Cabbage
Avocado & Tomato (V)

Chocolate Brownie Wedding Stack...

A Modern Wedding Cake Option for Chocolate Brownie Lovers!

S'mores Station...

Giant Mallows, Selection of Chocolate Bars, Graham Crackers & Biscuits
Perfect option of you're planning on having a fire pit for guests in the evening

Cheese Grazing Table...

A Cheese Selection Including Brie, Stilton, Cheddar And Goats Cheese,
French Stick & Crackers, Celery, Grapes, Chutneys & Pickle

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Deli Grazing Table...

Selection of Cured Meats, A Cheese Selection Including Brie, Stilton, Cheddar And Goats Cheese, Chicken Liver Pate, Anti Pasti Selection such as Olives, Sundried Tomatoes etc, Flavoured Breads, French Stick & Crackers, Celery, Grapes, Chutneys & Pickles

Big Bites/Bowl Food...

Sausage & Mash with Onion Gravy
Shepherd's Pie with Buttery Herb Mash
Oriental Snacks Served With Condiments
Caesar Salad - Can Be Made Vege If Required
Risotto – Flavours Available E.G. – Wild Mushroom,
Minted Pea, Squid Ink & More
Sushi Selection

Mini Fish Goujons, Chips & Chunky Tartare
Baby Slider Burger, Smoked Cheddar Cheese
Pulled Lamb Pitas, Minted Yoghurt & Salad
BBQ Pulled Pork Brioche Buns
Hog Buns, Crackling & Apple Sauce
Paella
Prawn & Salmon Cocktails

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