

Stour Valley Catering

2026/2027 Fully Inclusive 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 & white linen napkins.

Free upgrades available on all our items provided.

All menus include all staffing to serve your food. Drinks/bar staff can be arranged.

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

*Price is based on one or two main course option, plus a dietary alternative, for offering choices to guests.
Please ask for clarification if required. Tastings for the Happy Couple, included in the menu price.*

Day drinks serving & glassware (arrival, table and toast glasses) is included in your menu price
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

What's included in your menu price? The number of canapes included per person are detailed on the individual menus below. Pick from the options above, add in your own choices, or let us pick with a chefs choice selection. Giving you the best market value and selection of flavours.

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 inclusive menus are based on us setting up the day before your event, or on the day if required. You can mix and match ALL of our menus, you have the flexibility with Stour Valley!

Menu One £35.95 per person *Something Casual & Relaxed*

Canapes

A Selection of 2 Canapes Per Person – When Selecting The Ones You Want From The Above Menu
or
A Chefs Choice of 3 Per Person – A Mix of Meat, Fish & Vegan Options

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

Main Course

Two Options Served From A Buffet Station or Family Service*
(*Which Is A Buffet On Guest Tables)

Trio of Pork Sausage, Buttery Mash Potato & Peas with Onion Gravy
Chicken, Chorizo & Seafood Paella with Mixed Leaf Salad
Mild Chicken Curry with Rice, Indian Selection
'Hog & Salads' Slow Roast Joints of Pork, New Potato Salad, Mixed Leaf Salad & Coleslaw
Chilli Con Carne with Rice, Guacamole & Sour Cream

Vegan Alternative Provided For The Option You Choose

Dessert

The Happy Couples Wedding Cake Buffet Station or Family Service
With Bowls of Berries & Jugs of Cream
*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*

Tea & Coffee

Tea & Coffee Station with Freshly Brewed Filter Coffee & Tea Assortment
Based on 50% of Adult Guests

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Menu Two - £43.95 per person *Two Course Sit Down Meal*

Canapes

A Selection of 2 Canapes Per Person – When Selecting The Ones You Want From The Above Menu
or
A Chefs Choice of 3 Per Person – A Mix of Meat, Fish & Vegan Options

Bread

Flavoured Bread Selection served with Butter & Balsamic Oil

Main Course

Price Is Based On Two Meat or Fish Option Plus One Vegetarian Option Offered To Guests.

Braised Local Beef & Button Mushroom Casserole, Creamy Mashed Potatoes & Green Beans
Chicken Breast, Creamy Mash Potatoes, Vegetables & Forestiere Jus
Flavoured Sausages, Mash Potatoes, Peas & Rich Onion Gravy
Slow Roast Pork Belly, Creamy Mash, Green Bean Mix & Rich Jus
Salmon Fillet, New Potatoes, Vegetables & Creamy Fish Sauce
Fishermans Pastry Pie, Roasted New Potatoes, Vegetables & Sauce
Roasted Vegetable & Halloumi Pastry (V)
Leek, Mushroom & Chestnut Parcel (VE)
Spiced Cauliflower & Lentil Pie & Coconut Curried Sauce (VE)

Dessert

Double Chocolate Brownie with Clotted Cream & Berries
Tangy Lemon Tartlet
Vanilla Cheesecake with Berry Compote
Fresh Fruit Pavlova with Clotted Cream & Coulis
A Duo of Dessert – incorporating Couples Wedding Cake
Plus Many More Options!

Tea & Coffee

Freshly Brewed Filter Coffee & Tea Assortment
Included in Menu Price For 50% of Guests – Served At A Side Station

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Menu Three - £49.95 per person

Canapes

A Selection of 3 Canapes Per Person – When Selecting The Ones You Want From The Above Menu

or

A Chefs Choice of 4 Per Person – A Mix of Meat, Fish & Vegan Options

Bread

Flavoured Bread Selection served with Butter & Balsamic Oil

Starter

Balsamic Roasted Tomato & Mozzarella Bruschetta

Melon & Parma Ham

Stour Valley Rich Balsamic Tomato Soup

Terrine with Rocket Salad

Chicken Liver Pate with Red Onion Jam

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

Smoked Salmon with Black Pepper & Lemon Dressing

Main Course

Price Is Based On Two Meat or Fish Option Plus One Vegetarian Option Offered To Guests.

Suffolk Chicken Breast, Creamy Pomme Puree, Fine Beans with Sauce Forestiere;

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

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

Lamb Rump with Minted Pomme Puree, Vegetables & Jus

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

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

Dessert

Duo or Trio of Dessert – from any of the menus

Tea & Coffee

Freshly Brewed Filter Coffee & Tea Assortment

Included in Menu Price For 100% of Adult Guests – Served At Guests Tables

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Knife & Fork Buffet Menu - £39.95 per person

Canapes

A Selection of 3 Canapes Per Person – When Selecting The Ones You Want From The Above Menu
or
A Chefs Choice of 4 Per Person – A Mix of Meat, Fish & Vegan Options

The Main – Pick Three

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 or Family Service.
Prices May Vary If Being Served To Individual Tables.

Tea & Coffee

Tea & Coffee Station with Freshly Brewed Filter Coffee & Tea Assortment
Based on 50% of Adult Guests

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BBQ Menu – £42.95 per person

Canapes

A Selection of 3 Canapes Per Person – When Selecting The Ones You Want From The Above Menu
or

A Chefs Choice of 4 Per Person – A Mix of Meat, Fish & Vegan Options

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 or Create A Duo or Trio of Dessert

Price is Based on Being Served From a Buffet Station or Family Service Of BBQ Menu and Plated Dessert. 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

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Children's Menu - £26.00 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 £4.25 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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