

WELCOME TO WESTON HOMES STADIUM

Home to Peterborough United Football Club and one of the city's most memorable venues. The Weston Homes Stadium is the perfect place for celebration of life events, wakes or memorials.

At Peterborough Events we care about the food we create and believe in creating unforgettable dining experiences for our guests. Our commitment to using the highest-quality ingredients is reflected in the outstanding flavours of our dishes. From canapés to buffets to banquets, we deliver blends of flavours and spices that promise to truly enhance and elevate your experience of your event.

All our menus are produced using sustainable and ethical ingredients, from small, local and independent suppliers wherever possible.

Please get in touch if there's anything we can help with.





BUFFET

(Minimum quests 40)

Traditional sandwiches

Selection of freshly prepared sandwiches, seasonal whole fruit and crisps.

Sample menu:

- Classic BLT
- Roast chicken salad
- Tuna, sweetcorn and cucumber
- Mature cheddar and salad (V)
- Mexican bean and avocado (VE)

Hand-filled sandwiches

Selection of freshly prepared breads, seasonal whole fruit and crisps.

Sample menu:

- Moroccan hummus and peperonata wrap (VE, GF)
- Mozzarella, basil pesto, beef tomato focaccia (V)
- Tuna, cucumber, yoghurt, lemon and chives baguette
- Chargrilled chicken Caesar wrap
- Roast beef, horseradish and rocket baguette

£10 Finger foods

Choose three items:

- Chilli beef arancini with arrabbiata dip

£10

f6

- Sausage and caramelised onion rolls
- Hot honey paneer and roasted pepper skewer(V)
- Mini cheeseburgers with bacon jam, salad and pickles
- Crispy coated buffalo cauliflower (VE)
- Homemade onion bhaji, fresh mango chutney (V)

£15 Side dishes

Choose from:

- Roast heritage carrots, rose harissa, hazelnuts
- Roast beetroot, Za'atar, hazelnuts, goat's cheese
- Roast aubergine, sorrel yogurt, pickled radish
- Kohlrabi with mint, red onions, sumac
- Heirloom tomato, wasabi Mascarpone, pickled shallots, basil
- Fennel with orange, pomegranate, roasted vegan Feta

dishes

- Roast beef, horseradish and



V - VEGETARIAN | VE - VEGAN

- PETERBOROUGH UNITED - EVENTS ----

CAMBRIDGESHIRE LARDER BUFFET £20

(Minimum guests 40)

- Roast beetroot, Za'atar
- Edamame, pea and fève salad with mixed seeds and vegan feta

Finest British charcuterie from Cobble Lane

Fennel and garlic salami, sliced Bresaola, sliced Coppa, Soppressata salami

Selection of Cambridge cheeses

Stilton Blue, Poacher Cheddar, Baron Bigod All served with grapes, celery, onion and cider chutney

Artisan breads

Selection of sweet treats



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AFTERNOON TEA AND SHARING BOARDS

£20

(Minimum quests 40)

Afternoon tea

Freshly brewed Community Blend coffee, English breakfast tea and a selection of herbal infusions

Finger sandwiches (sample menu)

- Ham mustard mayo
- Cucumber, minted butter
- Smoked salmon, cream cheese
- Egg mayo, Hampshire watercress

Sweet treats (sample menu)

- Mini sultana scone, clotted cream, strawberry jam
- Selection of mini sweet bites

Sharing board (Serves 4 to 6 quests)

Antipasti platter:

 Marinated bocconcini, chargrilled vegetables, marinated olives, baba ghanoush, hummus and toasted pita

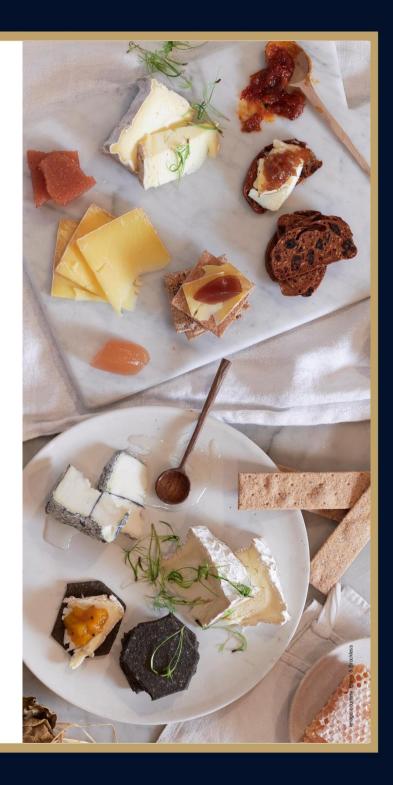
£30

British artisan cheese platter:

- Harvey & Brockless cheese selection, biscuits, chutney, celery and grapes

British charcuterie platter:

- Capreolus of Dorset artisan charcuterie with air-dried pork Ioin, Dorset Rosette salami, Dorset air-dried beef and Dorset Coppa served with caper berries, marinated olives, toasted ciabatta



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CHEESE BOARDS

Cambridgeshire Larder

(Minimum guests 40)

Selection of Cambridgeshire cheeses

- Stilton Blue
- Poacher Cheddar
- Baron Bigod

All served with grapes, celery and fruit chutney

£10 British classics

(Minimum guests 40)

- Somerset brie
- Costal Cheddar
- Clawson's Reserve Stilton

All served with grapes, celery and a red onion and cider chutney

£8

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FOOD STALLS

Our food stalls are a great alternative to a traditional seated lunch or dinner providing an interactive experience where our chefs will serve your guests from market stalls to provide a real sense of theatre and occasion. Our culinary team have developed these themed menus and food stalls from around the world. Some suggestions are given here, but we have many more ideas to suit your event, please just ask.

Choose one of the food stall options below, per 50 quests, plus the dessert stall £20 (Minimum quests 40)

Mexican

- Homemade beef chilli or roast vegetable chilli
- Homemade corn chips
- Charred corn, coriander and black bean salad
- Flourishes: sour cream and salsa

British classics

- Artisan breads and butter: bloomers and sourdough
- Mini meat or vegetable pies
- Mustard mash
- Seasonal vegetables
- Flourishes: selection of mustards and pickles

Italian

- Artisan breads and butter: focaccia and ciabatta
- Braised beef lasagne or roast vegetable lasagne
- Panzanella salad
- Garlic bread
- Flourishes: Parmesan, marinated olives, breadsticks

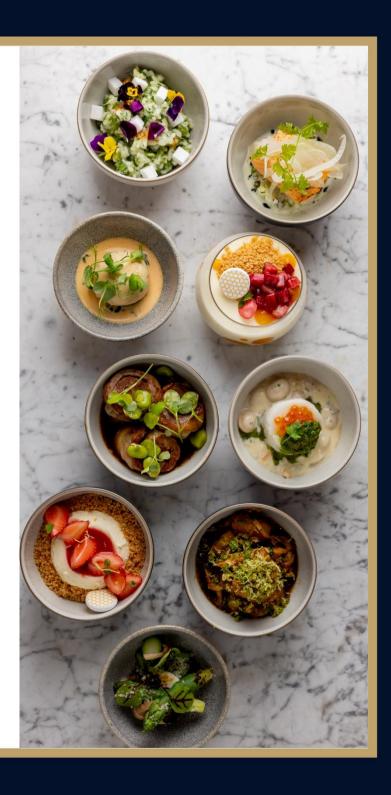
Indian

- Butter chicken curry
- Chana dahl curry
- Cardamon rice
- Selection of Indian bites: bhaji and samosa
- Flourishes: lime pickle, naan, mint yogurt, mango chutney

Dessert

Selection of mini tarts and cakes

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TEA, COFFEE & REFRESHMENTS

£2.50	Mineral water Still or sparkling (750ml hottle)	£4
Tea, coffee and biscuits £3	Still of Sparkling (7301111 bottle)	
	Juice	£7
	Choice of orange, cranberry or apple (per litre)	
	Soft drinks	£3
		Still or sparkling (750ml bottle) £3 Juice Choice of orange, cranberry or apple (per litre)

COMMUNITY BLEND

Every cup of coffee we serve is our Community Blend – sourced and hand-roasted by Union Hand Roasted in East London. This delicious coffee is grown at high altitudes in the hills of Peru by a group of 300 smallholder farmers. £2 is donated to Well Grounded for every kilo purchased, meaning every sip is helping someone in London find employment and a sense of purpose – while in Peru, Union's Direct Trade model means farmers are receiving a fair price for this fabulous coffee.







ALLERGENS

Do you have a food allergy or intolerance?

In advance of your event, allergen information can be provided by your Sales Executive on the 14 major allergens.

At your event, your Event Manager will be able to provide access to the allergen folder which holds all the information on which allergens are contained in your chosen menu and can help you make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know so we can better cater for them.

We are happy to provide further details on ingredients and how they were handled to allow you to make an informed decision as to whether the food is suitable for you.



MUSTARD



MOLLUSCS



NUT



CRUSTACEANS



FISH



FGG



SULPHUR DIOXIDE



SOYBEAN



MILI



PEANUT



SESAME



GLUTE



CELERY



LUPIN

If you have any concerns, please speak with a member of staff



FOR MORE INFORMATION

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