



PETERBOROUGH UNITED
EVENTS

PROM & GRADUATION EVENTS

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WELCOME TO WESTON HOMES STADIUM

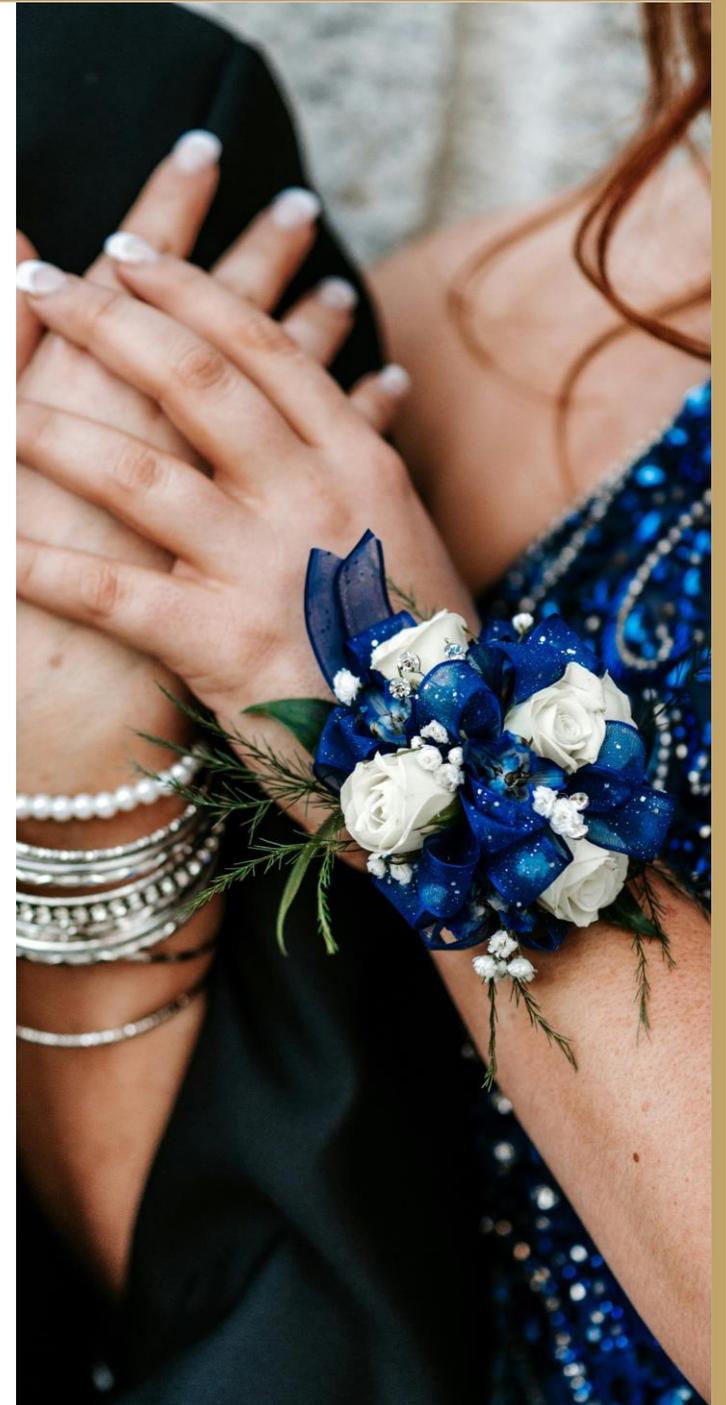
Home to Peterborough United Football Club and one of the city's most memorable venues. The Weston Homes Stadium is the perfect place for your prom or graduation ball.

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.

We hope to see you at the Weston Homes Stadium soon.

Please get in touch if there's anything we can help with – we'd be delighted to hear from you!



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PARTY PROM PACKAGE £20

Includes room hire, mocktail on arrival, and a selection of street food

Chargrilled beef burger, cheddar, pickles, burger sauce, glazed bap OR
Spicy bean burger, pickles, chilli jam, glazed bun (V)

Grilled chicken skewers, garlic mayonnaise, chilli sauce, shredded lettuce, toasted pitta OR
Grilled mushroom and aubergine skewers, garlic mayonnaise, chilli sauce, shredded lettuce, toasted pitta (V)

Smoked frankfurter hotdog,, ketchup, mustard, crispy onions, glazed bun OR
Smoked vegan dog, ketchup, mustard, crispy onions (VE)

Seasoned fries

DESSERT

Chocolate chip brownie, whipped cream
Donut wall

V - VEGETARIAN | VE - VEGAN

For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator. All prices are per person and exclude VAT. Please note that our menu offerings are subject to seasonal availability and may change.



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TRADITIONAL PROM PACKAGE £25

Includes room hire, mocktail on arrival, seated starter and main followed by mini desserts

STARTERS

Crispy chicken bon bon, gem lettuce, parmesan, garlic mayonnaise

Slow roasted tomato soup, croutons, olive oil (V)

Farmhouse pate, red onion marmalade, crusty bread

Deep fried Cornish Brie, smoked chilli jam, crisp rocket (V)

MAINS

Poached chicken, creamed potato, honey glazed carrots, thyme jus

Slow braised beef shin, macaroni cheese, buttered greens, onion crumble

English pea risotto, prosciutto, radish, pea shoots (VE)

Sun blushed tomato and red pepper quiche, chargrilled courgettes, rocket and feta salad, olive oil (V)

V - VEGETARIAN | VE - VEGAN

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FORMAL PROM PACKAGE £30

Includes room hire, mocktail on arrival, seated starter, main, and dessert

STARTERS

English leek and potato soup
Chive, herb oil (V)

Smoked mackerel mousse,
pickled fennel, lemon, seeded cracker,
roasted English beets,
whipped feta, honey, hazelnut (VE)

Salmon and haddock fishcake,
English pea puree, tartare sauce

Pressed chicken and ham terrine,
house piccalilli, toasted farmhouse
bread

MAINS

Curried cauliflower steak, chickpea,
coriander and tomato salad, curry
sauce (VE)

English pea and leek risotto, Goats
cheese, radish, pea shoots (V)

Roasted supreme of British chicken,
duck fat Pomme Anna, cauliflower
cheese puree, chicken jus

Pressed shoulder of British lamb,
whipped potato, buttered cabbage,
mint jus

Pan fried cole, lemon and dill crushed
potatoes, wilted spinach, white wine
velouté

DESSERTS

Sticky toffee pudding butterscotch
sauce

Biscoff brownie slice,
whipped cream, popping candy

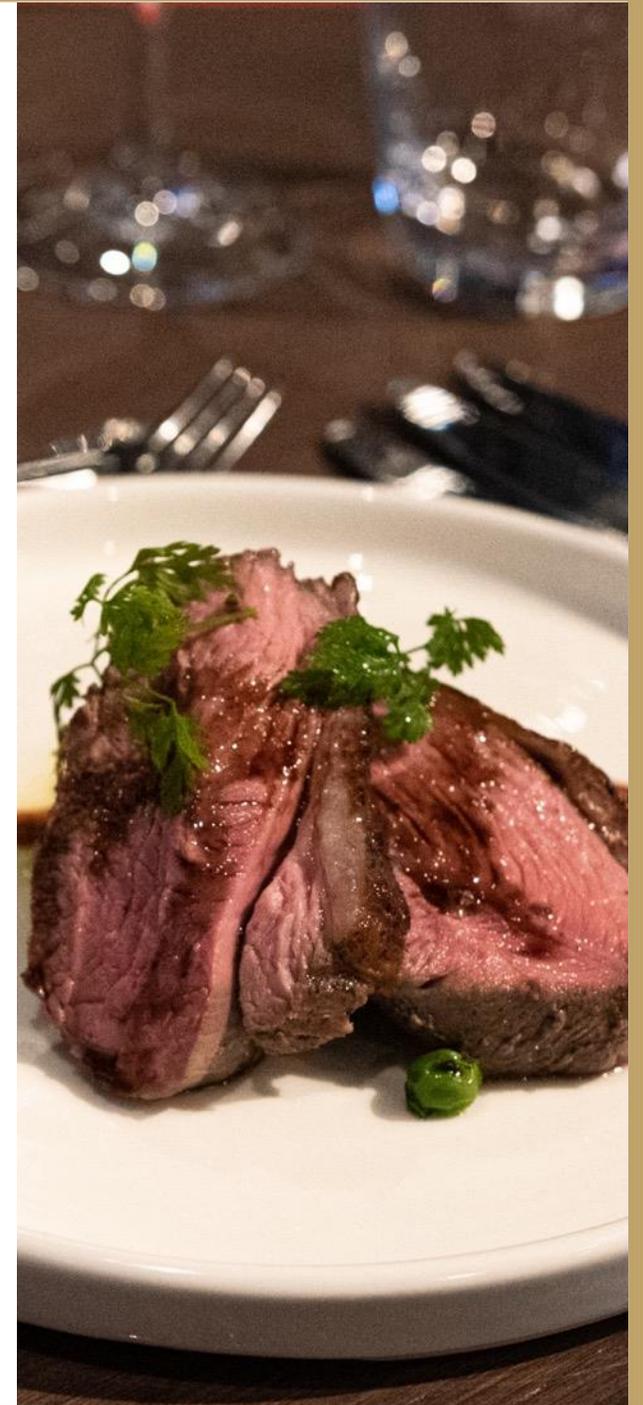
Apple crumble tart,
Crème anglaise

English strawberry fool, black pepper
shortbread

Set vanilla Pana Cotta, poached peach,
English raspberry, almond brittle

V - VEGETARIAN | VE - VEGAN

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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



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



PEANUT



SESAME



GLUTEN



CELERY



LUPIN

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



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FOR MORE INFORMATION

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