

Saffron

LUXURY BANQUET MENUS

Select from our range of banquet options



CANAPES

Select 5 canapes - £5.95 per person + VAT
Select 6 canapes - £6.95 per person + VAT
Select 7 canapes - £7.95 per person + VAT

Polenta, Parma Ham and Chips served with Tomato Sauce

Beetroot Cured Salmon

Salmon and Cucumber Twists, Crème Fraiche

Chorizo and Prawn Skewers

Mini Cheeseboard Sticks

Meatballs and Mozzarella Skewers

Smoked Salmon and Cucumber Pinwheels

Mini Seared Tuna Loin with Poppy Seeds

Cherry Tomato Bruschetta brushed with Olive Oil

Mini Chicken Tikka Skewer, Naan Bread

Pigs in Spiced Gilets

THREE COURSE MENUS

Our luxury menus are priced per person plus VAT and exclude linen, glassware and staffing, we work with our clients to provide a bespoke quote for each event and meet individual requirements. We can also provide bespoke menus should they be required, please contact us for details.

OPTION 1 - £29.95 per person + VAT

Starters

Chicken and Smoked Bacon Terrine, Piccalilli

Pea, Mint and Spring Onion Soup, Parmesan Shavings (v)

King Prawn and Cucumber Salad, Rocket, infused with a Citrus and Sweet Chilli Dressing

Aubergine Summer Tower, Basil Leaves and Vine Tomatoes (v)

Lemon and Lime Cured Salmon, Fennel Remoulade, Fresh Herb Garnish

Mains

Mustard Stuffed Chicken Breast, wrapped in Streaky Bacon, Brandy Cream Sauce, Fondant Potato

Rack of Pork with a Honey Glaze, Apple Fondant, French beans

Braised Shoulder of Lamb served Hot Pot style

Poached Salmon Supreme, warm Thai Vegetable and Beansprout Salad

Nottinghamshire Farmhouse Sausage, Sweet Potato and Parsley Mash, Red Cabbage and a Port Gravy

Desserts

Strawberry and Elderflower Trifle

Traditional Key Lime Pie

Lemon Tart with Clotted Cream and Berries

Dark Chocolate Mousse, Madagascan Vanilla Cream

Lemon Posset, Lemon Shortbread

All prices are quoted per person and exclude staffing, delivery and VAT. All menus are samples only.

FOR MORE INFORMATION CONTACT 07989 985401

e: saffroncateringsolutions@inbox.com

www.saffronoutsidecatering.co.uk

Ask about
allergens and
intolerances

OPTION 2 - £34.95 per person + VAT

Starters

Smoked Salmon, Prawns, Horseradish Cream, Lime Vinaigrette

Duo of Salmon Tian, Pickled Cucumber

Pressed Ham Hock Terrine, Toasted Brioche, Balsamic Glaze

Leek and Potato Soup, White Truffle Oil (v)

Confit of Duck leg, Wilted greens, Mango Jus

Mains

Warm Poached Salmon, Thai Vegetable Salad

Belly of Pork, Crispy Crackling, Leek Mashed Potato and a rich Cider Jus

Braised Shank of Lamb, Braised Cabbage, Pesto infused Mash

Braised Shoulder of Beef, Fondant Potato and Shallots, in a rich Red Wine Jus

Stuffed Pork Fillet, Apricot and Thyme filling, Apple Fondant

Desserts

Layered Shortbread, Fruits of the Forest Berries, Vanilla Cream

Vanilla Panacotta, Berries, Black Pepper Shortbread

Banoffee Eton Mess

Trio of Chocolate Brownie, Salted Caramel and Balsamic Strawberries

Assiette of Chef's Desserts

OPTION 3 - £39.95 per person + VAT

Starters

Carpaccio of Beef, Banana Shallots, Parmesan Parsley Jus

Smoked Duck, Cherry and Watercress Salad

Twice baked Goats Cheese Soufflé, Apple and Walnut Salad (v)

Tian of Smoked Chicken and Spring Onions, Watercress dressing

Salmon Fishcake, Thai Spiced Mayonnaise

Mains

Beef Wellington, Horseradish flavoured Fondant, Rosemary and Red Wine Jus

Braised Shank of Lamb, braised Cabbage, Pesto infused Mash

Seabass with sizzled Ginger, Chilli and Spring Onions

Duo of Pork, belly and fillet, Leek Mash and a Madeira Jus

Corn fed Chicken, Parma ham, Colcannon

Desserts

Chocolate Orange Trifle

Saffron and Rhubarb Crème Brulee with homemade Shortbread

Madagascan Vanilla and Ginger Cheesecake

Brioche Bread and Butter Pudding, Vanilla Anglaise

Sticky Toffee Pudding, Vanilla Clotted Cream

VEGETARIAN MAIN COURSES

Mushroom Tart, Rocket garnish

Cherry Tomato Risotto, Balsamic vinaigrette

Wild Mushroom and Pecorino Ravioli, Fresh Olive Oil

Lentil and Vegetable Moussaka

Vegetable Tagliatelle, Lemon and Chive Sauce (V)

Baked Aubergine stuffed, Spiced Chick Peas (V)

Additional cheese course £5.95 per person
Petit fours and coffee £3.95 per person



Many options available for gluten free and dairy diets

Please contact the team for further information



DELICIOUS OPTIONS

Beautifully Presented