

# Saffron

EXCEPTIONAL

## Gala Dinners

Whatever the size and scale of your event, our Saffron chefs treat each and every plate with the same dedication and attention to detail. We can provide catering solutions for all types of functions, from multi-course taster menus and five course banquets – to bowl food and specialist themed event menus. Inspired by creative techniques and exceptional taste, we are determined to exceed your expectations on every level.



### 3 Course Menus Bespoke Canapés

From £34.95 (+VAT)  
From £5.95 (+VAT)

Red onion and bubbly rarebit bites  
Fish, chips & mushy peas with tartar top  
Chicken satay skewer shots  
Galloping horses-Thai pineapple and chilli  
Tiny lamb & feta burgers, minty yoghurt  
Tomato & ricotta skewers  
Mini Yorkshire puddings, rare roast beef and horseradish cream  
Guacamole, sweet pepper & pancetta  
Sicilian gazpacho soup

### STARTERS

Ham hock terrine, leaf salad, toasted brioche  
Carpaccio of beef, shallots, shaved parmesan, white truffle oil  
Smoked chicken tian, chive and shallot mayonnaise, dresses rocket  
Slow roasted vine tomatoes, basil creme fraiche, garlic croutons  
Salmon fish cake, caper and lemon mayonnaise  
Watercress and chive soup, smoked haddock

### MAIN COURSE

Roast sirloin of beef, thyme flavoured fondant potato, mushrooms and roasted onion juice  
Fillet of seabass, confit tomato, garlic and chilli, parsley jus  
Confit duck leg, wilted young spinach, mango jus  
Slow roasted shank of lamb, celeriac mash, roasted carrots, rosemary jus  
Confit belly of pork, bubble and squeak, apple and cider jus  
Roasted sweet potato risotto, filo pastry, watercress jus

### DESSERTS

Rich dark chocolate mousse, vanilla cream  
Saffron and rhubarb creme brulee  
Vanilla panacotta, shortbread  
Assiette of desserts  
Lemon and champagne trifle  
Vanilla and ginger soft scoop cheesecake

### Midlands fine cheese course (from £4.95 plus VAT)

Midlands fine cheese selection served with artisan chutneys, cheese biscuits and salted butter, celery and grapes beautifully presented on a wooden board.

Tea and coffee with Petit Fours

(please enquire about our Gluten Free, Vegan and Vegetarian Banqueting options)

Included in our menu price is staffing (if booking over 50 covers), white linen table cloths, white linen napkins, white crockery and cutlery, glasswear, chefs and equipment. All additional requirements are priced on application.



Many options available for gluten free and dairy free diets.

Please contact the team for further information.

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

FOR MORE INFORMATION CONTACT 07989 985401

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Ask about  
allergens and  
intolerances