

# Saffron

## LUXURY BANQUET MENUS

### Select from our range of banquet options

Our luxury menus are priced per person plus VAT, based on a single choice menu (1 x starter, 1 x main and 1 x dessert)



#### CANAPES

Select 5 canapes - £6.45 per person + VAT  
Select 6 canapes - £7.45 per person + VAT  
Select 7 canapes - £8.95 per person + VAT

**Polenta, Parma Ham and Chips served with Tomato Sauce**

**Beetroot Cured Salmon Strips**

**Salmon and Cucumber Twists, served with Crème Fraiche**

**Chorizo and Prawn Skewers**

**Mini Cheeseboard Sticks**

**Beef Meatballs with 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 with Naan Bread**

**Pigs in Spiced Gilets**

#### THREE COURSE MENUS

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, served with Piccalilli**

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

**King Prawn and Cucumber Salad, on a bed of Rocket, infused with a Citrus and Sweet Chilli Dressing**

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

**Lemon and Lime Cured Salmon, with a Fennel Remoulade, Fresh Herb Garnish**

##### Mains

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

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

**Braised Shoulder of Lamb served Hot Pot style**

**Supreme of Poached Salmon, warm Thai Vegetable and Beansprout Salad**

**Nottinghamshire Farmhouse Sausage, with 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 with Madagascan Vanilla Cream**

**Lemon Posset, Lemon Shortbread**

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

**FOR MORE INFORMATION CONTACT 07989 985401**

**e: [saffroncateringsolutions@inbox.com](mailto:saffroncateringsolutions@inbox.com)**

**[www.saffronoutsidecatering.co.uk](http://www.saffronoutsidecatering.co.uk)**

Ask about  
allergens and  
intolerances

## OPTION 2 - £34.95 per person + VAT

### Starters

Smoked Salmon, with Prawns, in a Horseradish and Cream Lime Vinaigrette

Duo of Salmon Tian, served with Pickled Cucumber

Pressed Ham Hock Terrine served with Toasted Brioche and a Balsamic Glaze

Leek and Potato Soup topped with White Truffle Oil (v)

Confit of Duck leg, Wilted greens, Mango Jus

### Mains

Warm Poached Salmon, served with a Thai Vegetable Salad

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

Braised Shank of Lamb, served with braised Cabbage and a Pesto infused Mash

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

Stuffed Pork Fillet, with an Apricot and Thyme filling, Apple Fondant

### Desserts

Layered Shortbread, with Fruits of the Forest Berries and a 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



Many options available for gluten free and dairy diets

**Please contact the team for further information**

## OPTION 3 - £39.95 per person + VAT

### Starters

Carpaccio of Beef, served with Shallots, Parmesan and a Parsley Jus

Smoked Duck, Cherry and Watercress Salad

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

Tian of Smoked Chicken and Spring Onions in a Watercress dressing

Salmon Fishcake with a Thai Spiced Mayonnaise

### Mains

Beef Wellington, served with a Rosemary and Red Wine Jus

Braised Shank of Lamb, braised Cabbage and a Pesto infused Mash

Seabass with sizzled Ginger, Chilli and Spring Onions

Duo of Pork, belly and fillet, served with a 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 with Vanilla Anglaise

Sticky Toffee Pudding, Vanilla Clotted Cream

## VEGETARIAN MAIN COURSES

Mushroom Tart with a Rocket garnish

Cherry Tomato Risotto with a Balsamic vinaigrette

Wild Mushroom and Pecorino Ravioli with Fresh Olive Oil

Lentil and Vegetable Moussaka

Vegetable Tagliatelle with a Lemon and Chive Sauce (V)

Baked Aubergine stuffed with Spiced Chick Peas (V)

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



# DELICIOUS OPTIONS

Beautifully Presented