

Saffron



OUR LOCALLY SOURCED **SAFFRON BANQUET**

Enjoy a deliciously tasty, freshly
cooked 3 course meal, with
produce from local suppliers.



MENU

STARTERS

Home dried tomato salad, Brie & bruschetta V
Chicken Liver Pate, seasonal leaves, wafer crostini's
Classic Prawn cocktail, baby leaves
& Marie rose sauce
Smoked Salmon, dressed leaves,
lemon mayo, roll & butter
Trio of Melon Balls, mint dressing

MAIN COURSE

Chicken Supreme wrapped in pancetta, braised green
leaf cabbage, pan fried carrots & courgette with a
wine sage reduction & potato fondant

Stuffed shoulder of lamb with apricots & pistachios,
rich Madeira jus & apricot chutney, with fondant
potato, pan fried courgettes & carrot batons

Slow cooked belly pork on bubble & squeak, rich cider
jus, candid apple puree, seasonal vegetables

Jointed free range chicken cooked with lardons, baby
onions & mushrooms in a deep red wine sauce, potato
fondant, pan fried carrots & courgettes

Tornado of Derbyshire beef, bourguignon garnish
Fondant potato, courgettes & carrots, thyme jus

Lemon infused supreme of salmon, herby rice and a
lemon & dill butter sauce, seasonal vegetables

Sautéed gnocchi with spring onions, leeks, parmesan
with a special tomato fondue seasonal vegetables V

Wild mushroom & pecorino Ravioli, lemon cream
sauce pan fried carrots & courgettes V

DESSERT

Lemon curd cheesecake & red berry compote
Fresh Strawberries, Chocolate Profiteroles & Cream
Tart au Citroen with crème Chantilly
White chocolate & forest fruit cheesecake
Chocolate Fudge Cake & Cream

FROM **£24⁵⁰**

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