

3 Course

Saffron Banquet

Enjoy a deliciously tasty, freshly cooked 3 course meal, with produce from locally-sourced suppliers

FROM £25.75 PER PERSON

SELECT 1 OPTION FROM EACH COURSE

STARTERS

- Home Dried Tomato Salad, Brie and Bruschetta **V**
- Chicken Liver Pâté, Seasonal Leaves, Wafer Crostinis
- Classic Prawn Cocktail, Baby Leaves and Marie Rose Sauce
- Smoked Salmon, Dressed Leaves, Lemon Mayo, Roll and Butter
- Trio of Melon Balls, Mint Dressing **V** **Ve**

MAIN COURSE

- Chicken Supreme Wrapped in Pancetta, Braised Green Leaf Cabbage, Pan Fried Carrots and Courgette with a Wine Sage Reduction and Potato Fondant
- Minted Lamb Shoulder with Pomme Purée and Vichy Carrot Batons, with a Red Wine and Rosemary Jus
- Slow Cooked Belly Pork on Bubble and Squeak, Rich Cider Jus, Candid Apple Purée, Seasonal Vegetables
- Jointed Free Range Chicken cooked with Lardons, Baby Onions and Mushrooms in a Deep Red Wine Sauce, Potato Fondant, Pan Fried Carrots and Courgettes
- Tornado of Derbyshire Beef, Bourguignon Garnish Fondant Potato, Courgettes and Carrots, Thyme Jus
- Lemon Infused Supreme of Salmon, Herby Rice and a Lemon and Dill Butter Sauce, Seasonal Vegetables
- Sautéed Gnocchi with Spring Onions, Leeks and Parmesan, with a Special Tomato Fondue Seasonal Vegetables **V**
- Wild Mushroom and Pecorino Ravioli, Lemon Cream Sauce, Pan Fried Carrots and Courgettes **V**

DESSERT

- Lemon Curd Cheesecake and Red Berry Compote
- Fresh Strawberries, Chocolate Profiteroles and Cream
- Tart Au Citrouen with Crème Chantilly
- White Chocolate and Forest Fruit Cheesecake
- Rich Milk Chocolate Brownie, Salted Caramel Sauce, Chocolate Tuille

Please feel free to contact our team to discuss your event

ASK ABOUT ALLERGENS AND INTOLERANCES

Saffron[®]

Dietary alternatives available / All prices exclude staffing, delivery and VAT. All menus are samples only.

FOR MORE INFORMATION CONTACT 07989 985401
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