

Banqueting Options

Please feel free to contact our team to discuss your event

Our package options are the perfect way to ensure you have everything in place for your day

Package Options	Package 1: Banqueting	Package 2: Relaxed	Package 3: Gourmet	Package 4: Elegant	Package 5: Exquisite
Drinks Reception	×	Pimms	Bucks Fizz	House Cocktail or Prosecco	Free Flow Prosecco (for 1 hour)
Canapés	×	×	×	4 Options	7 Options
Live Cooking	×	×	×	×	Optional
Wedding Breakfast	Banquet Menu	Casual Dining 2 Course Menu (Main Course and Dessert)	Banquet Menu	Banquet Menu	Banquet Menu
Wedding Breakfast Supplements	×	×	×	×	All Banquet Menu Options Available
Wine Selection	×	×	House Wine Half Bottle	House Wines Half Bottle	Premium Wines Half Bottle
Toast Drink	×	Prosecco	Prosecco	Prosecco	Prosecco
After Dinner Drink	Tea and Coffee	×	Tea and Coffee	Tea, Coffee and Petit Fours	Tea, Coffee, Macarons and Truffles
Chef's Choice Course	×	×	×	Intermediate Course	Cheese Course
Table Linen	Included	Included	Included	Included	Included
Waiting Assistants	Included	Included	Included	Included	Extended Waiting Included
Price (per person)	£32	£37	£47	£57	£77

There is the option to upgrade to include additional items with all packages – please ask.

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
saffroncateringsolutions@inbox.com / www.saffronoutsidecatering.co.uk

Exceptional Canapés

The perfect way to start your day. Enjoy our delicious range of hot and cold canapé options

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Cold Canapés

Smoked Mackerel Rilette Topped Bruschetta
Bacon, Brie and Red Onion, Toasted Crouton

Smoked Salmon Blini with Lemon and Black Pepper Crème Fraiche

Tomato and Ricotta Skewers

Guacamole, Sweet Pepper and Pancetta Goats Cheese, Baked Bell Pepper and Pesto Tartlets

Sicilian Gazpacho Soup

Galloping Horses, Marinated Pineapple with Coriander and Confit Shallot

Chicken Liver Parfait, Red Onion Chutney, Brioche

Tomato and Basil Bruschetta

Roasted Red Pepper Shots

Mini Parma Ham and Pesto Bagels

Mini Pork Pie with Pickle

Hot Canapés

Red Onion and Bubbly Rarebit Bites
Fish, Chips and Mushy Peas with Tartar Top

Chicken Satay Skewer Shots

Tiny Lamb and Feta Burgers, Minty Yoghurt

Thai Salmon Fish Cakes, Lemon and Lime Salsa

Halloumi and Pineapple Skewers

Arancini (Parmesan Risotto Balls)

Mini Pork Leg Kofta Kebab and Tzatziki

Falafel and Cool Mint

Croque Monsieur

Bangers and Mash Eclaires

Mini Chicken and Bacon Pies

Mini Yorkshire Puddings, Rare Roast Beef and Horseradish Cream

Mini Pizza Pockets

Steak and Stilton Rosti

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Exceptional Banquets

Our Banquet Menus are created using the finest ingredients from carefully chosen local suppliers, combining unique flavours with excellent presentation – all dietaries accommodated

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SELECT 1 OPTION FROM EACH COURSE

STARTERS

Ham Hock Terrine, Golden Beetroot Piccalilli
Anti Pasti Board, Marinated Mozzarella, Salami, Milano Salami, Tomatoes, Baby Peppers, Stuffed Vine Leaves, Olives, Virgin Olive Oil and Balsamic, Focaccia
Terrine of Chicken and Pork Belly, Caramelised Red Cabbage
Chicken Liver Parfait, Red Onion Marmalade
Cherry Tomato and Red Onion Bruschetta, Aged Balsamic
Tomato and Basil Soup, Chive Crème Fraîche
Cream of Vegetable Soup, Garlic Herb Croutons
Smoked Chicken Tian, Confit Peppers, Dressed Rocket
Leek and Potato Soup, Herb Oil

SUPPLEMENT:

Confit Duck Leg, Wilted Greens, Mango Coulis

MAIN COURSE

Pan-Fried Chicken Supreme, Braised Red Cabbage, Fondant Potato
Rack of Pork, Apple Cooked Potato, Caramelised Apple Sauce
Slow Cooked Feather Blade of Beef, Bourgeois Sauce
Steamed Salmon Supreme, Crushed New Potato and Red Onion, Chive Cream
Chicken Supreme, Pesto Flavoured Ratatouille, Garlic and Rosemary New Potatoes
Confit Belly of Pork, Bubble and Squeak, Apple and Cider Jus
Braised Lamb Shoulder, Pomme Puree, Carrots and Courgettes
Wild Mushroom Ravioli, Butter and Parmesan Sauce

SUPPLEMENTS:

Fillet of Beef, Dauphnoise Potatoes, Baby Carrots
Beef Wellington, Pomme Puree, Saute Greens
Herb Crusted Rack of Lamb, Anna Potatoes, Courgette and Carrot Bundle

BOARDS TO SHARE

PER TABLE, CHOOSE TO CARVE YOURSELF FAMILY SERVED VEGETABLE AND POTATOES

Roasted Leg of Lamb, Honey Roast Vegetables
Topside of Beef, Yorkshire Pudding
Roast Rack of Pork, Bubble and Squeak
Whole Sea Bass, Crushed Parsley Potatoes

SUPPLEMENT:

Sirloin of Beef, Dauphnoise Potatoes

VEGETARIAN

Mediterranean Vegetable Wellington, Spiced Tomato Salsa **V Ve**
Goats Cheese, Spinach and Sweet Potato Pie **V**
Asparagus, Broad Bean and Roasted Garlic Risotto **V**

DESSERTS

Chocolate and Raspberry Tart, Berry Compote
Brioche Pasqueier and Raspberry Tart
Vanilla Bread and Butter Pudding, Vanilla Custard
Giant Scone, Sweetened Madagascan Vanilla Clotted Cream, Strawberries
Vanilla and Ginger Cheesecake
Sticky Toffee Pudding, Sauce Anglaise
Eton Mess
Trio of Desserts
Dessert Platter (Chocolate Brownie, Profiteroles, Vanilla and Ginger Cheese Cake)

SUPPLEMENT:

Assiette of Chocolate

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Delicious Casual Dining

Select one of our Casual Dining options for a delicious way to offer an informal feel to your day

MAIN COURSE BUFFET

Anti Pasti Platter, Olives, Sun-Dried Tomatoes
Wild Mushroom Puff Pastry Tart **V**
Whole Roasted Gammon, Honey and Mustard Glaze
Steamed Lemon and Herb Salmon
New Potatoes, Rosemary and Rock Salt **V**
Mixed Leaf Salad, Olive Oil Dressing **V**
Mediterranean Pasta and Black Olive Salad **V**
Roasted Vegetable Cous Cous **V**
Freshly Baked Bread, Balsamic Oil or Butter **V**

ROAST MEATS/HOG OR LAMB ROAST

SELECT 1 MEAT OPTION

Roasted Whole Chicken, spiced to your liking
Hog Roast, Hand Carved to order, Crackling and Apple Sauce
(minimum 80 guests)
Whole Roasted Studded Lamb and Mint Sauce
(minimum 65 guests)
Stuffed Whole Gammon, Mustard and Honey Glaze
Rock Salt and Thyme Flavoured New Potatoes **V**
Roasted Seasonal Vegetables or a selection of your choice of
4 x Salads from our Salads Menu

MAIN COURSE BARBECUE

6oz Burgers
Jumbo Pork Sausage
Chicken Kebabs (marinated to your choosing)
Five Spiced Belly Pork
Buttered Corn On The Cob **V**
Roast New Potatoes and Garlic **V**
Caesar Salad, Shaved Parmesan
Mixed Leaf Salad **V**
Mediterranean Flavoured Cous Cous **V**

MAIN COURSE SLOW ROASTED

CHOOSE 2 MEAT/FISH AND 2 VEGETABLE OPTIONS

Roasted Whole Chicken (spiced to your liking)
Roasted Whole Leg of Lamb, Studded with
Garlic and Rosemary
Pork Loin, Apple Sauce and Crackling
Roasted Topside of Beef
Steamed Salmon Marinated and Lemon and Fresh Herbs,
Pesto Mayonnaise
King Prawn Skewers, Thai Spiced
Steamed Whole Seabass, Stuffed with Lime,
Dill and Garlic Cloves

VEGETABLE OPTION

Grilled Peppers Filled With Tomato Cous Cous **V**
Ratatouilli **V**
Roasted Whole Cherry Tomatoes in Virgin Olive Oil
and Black Pepper **V**
Roasted Seasonal Root Vegetables **V**
Steamed New Potatoes, Salted Butter **V**
Roasted New Potatoes, Garlic and Rock Salt **V**

DESSERTS

Eton Mess
Brioche Bread and Butter Pudding
Profiteroles, Salted Caramel Sauce
Apple and Blackberry Crumble
Tiramisu
Parkin and Berry Trifle
Sharing Boards of Chocolate Brownies, Vanilla and
Ginger Cheesecake, Strawberry Tarts and Lemon Mousse
Sharing Boards of Dessert Canapés
Afternoon Tea Mini Cake Stands
Dairy Ice Cream Tubs in various flavours

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