

3 Course

Saffron Banquet

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

FROM £26.95 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 V_e**
- Cherry Tomato, Spring Onion, Crostini, Dressed Roquette **V V_e**

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 Shank with Pomme Purée and Vichy Carrot, 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, Carrots, Braised Green Leaf Cabbage, 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**
- Sweet Potato, Butternut Squash Filo Parcel, Tomato Salsa **V V_e**

DESSERT

- Lemon Curd Cheesecake and Red Berry Compote
- Fresh Strawberries, Chocolate Profiteroles and Cream
- Tart Au Citroen with Crème Chantilly
- White Chocolate and Forest Fruit Cheesecake
- Rich Milk Chocolate Brownie, Salted Caramel Sauce, Chocolate Tuille
- Vanilla and Raspberry Cheesecake topped with Summer Fruits **V V_e**

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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