

Evening Formal Dining

A great way to celebrate with a traditional sit down meal with your guests

£43.95 PER PERSON

SELECT 1 OPTION FROM EACH COURSE

All served with Seasonal Vegetables

Dietaries accommodated / (supplement charged for choice menu of 3, 3, 3)

Please feel free to contact our team to discuss your event

STARTERS

Chicken Liver Parfait, Red Onion Marmalade

Ham Hock and Pea Terrine, Golden Piccalilli

Lemon and Lime Cured Salmon, Remoulade, Fresh Herb Garnish

Tomato and Basil Soup, Garlic Crouton **V**

Cherry Tomato, Spring Onion Crostini, Dressed Roquette **Ve**

Cashew, Pepper and Lentil Pate, Red Onion Chutney **Ve**

Spiced Cauliflower Soup, Herb Croutons **Ve**

MAIN COURSE

Wine Poached Chicken, Fondant Potato, Tender Stem Broccoli, Fennel Cream

Rump of Lamb, Dauphinoise Potatoes, Pea and Onion Fricassee, Red Wine Jus

Lemon and Thyme Salmon, Garlic and Black Olive Baby Potatoes, Tarragon Hollandaise

Pan Fried Chicken Supreme, Garlic Butter Sauce, Parmentier Potatoes, Buttered Carrots

Slow Braised Pork Belly, Baby Leeks, Roasted Carrots, Apple Compote, Sage Mashed Potatoes, Jus

Salt and Pepper Braised Derbyshire Beef, Spring Onion Dauphinoise, Baby Carrots, Burgundy Wine Jus

Sweet Potato, Butternut Squash Filo Parcel, Tomato Salsa **Ve**

Wild Mushroom Risotto, Aged Balsamic **Ve** **Gf**

Carrot and Cashew Wellington, Minted Yoghurt Dressing **Ve**

Moroccan Spiced Chickpea Pie, Gravy **Ve**

DESSERTS

Dark Chocolate and Raspberry Delice, Vanilla Cream, Chocolate Tuile

Sticky Toffee Pudding, Vanilla Anglaise, topped with Berries

Lemon and Ginger Cheesecake, Berry Compote, White Chocolate Tuile

Chocolate and Cinder Toffee Brownie, Strawberry Coulis **Ve** **Gf**

Raspberry and Almond Tart, Coconut Cream **Ve** **Gf**

Chocolate and Coconut Tart, Red Berry Coulis **Ve** **Gf**

Vanilla and Raspberry Cheesecake, Topped with Summer Fruits **Ve**

Many options available for gluten free and dairy diets. Please contact the team for further information

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
info@saffroncatering.co.uk / www.saffronoutsidecatering.co.uk