

# 3-Course

# Saffron Banquet

ENJOY A DELICIOUSLY TASTY, FRESHLY COOKED THREE COURSE MEAL, WITH PRODUCE FROM LOCALLY-SOURCED SUPPLIERS

**FROM £32.95 PER PERSON**

**SELECT 1 OPTION FROM EACH COURSE**

## Starters

Ham Hock and Apricot Terrine, Piccalilli, Minted Pea Purée **DF GF**

Chicken Liver Parfait, Balsamic Cherries, Brioche Toast, Herb Oil **DF can be GF**

Smoked Salmon, Citrus Pickled Vegetables, Rocket Leaves, Micro Herb Garnish **DF GF**

Sliced Tomatoes, Buffalo Mozzarella, Pickled Cherry Tomato, Fresh Basil Leaves, Olive Oil **GF**

Toasted Crostini, Crushed Broad Beans, Minted Pea Purée, Feta, Aged Balsamic **V**

Prosciutto, Roasted Vine Tomatoes, Chargrilled Red Pepper Mousse, Basil Oil, Herb Toast

## Mains

Roasted Chicken Supreme, Wild Mushroom, Smoked Garlic and Shallot Farce, Confit Potato, Roast Carrot, Celeriac Purée **DF GF**

Slow Roasted Pork Belly, Glazed Apple, Parmentier Potatoes, Seasonal Greens, Pan Jus **DF GF**

Ale Braised Daube of Beef, Horseradish Creamed Potato, Thyme Roasted Vegetables, Caramelised Onion **DF GF**

Lemon Infused Supreme of Salmon, Herby Rice, Vichy Carrots, Minted Peas, Lemon and Dill Butter Sauce **DF GF**

Minted Lamb Shank, Spinach Pomme Purée, Rosemary and Garlic Roasted Carrot, Red Wine and Rosemary Jus **DF GF** \*£5.00 supplement

Thyme Butter Roasted Chicken Breast, Creamy Olive Mashed Potato, Charred Asparagus, Pan Glazed Jus **DF GF**

Butternut Squash Filo Tart, Tender Stem, Braised Carrot, Roasted Tomato Salsa **V DF**

Stuffed Sweet Peppers, Seasonal Vegetables, Spring Onions, Blue Cheese Sauce **V GF**

Sweet Potato, Red Onion Marmalade Tart, Rustic Tomato and Basil Sauce **Ve DF GF**

Gnocchi, Courgette, Sundried Tomatoes, Spring Onion **Ve DF GF**

## Desserts

Key Lime Pie, Fresh Raspberries, Zesty Coulis, Shortbread

Orange Posset, Orange Gel, Chocolate Tuile **GF**

Strawberry Cheesecake, Crushed Amaretti Biscuits, Textured Strawberries **Ve**

Double Chocolate Brownie, Goopy Caramel Sauce, Fresh Raspberries **Ve**

Dark Chocolate and Raspberry Delice, White Chocolate Sauce, Fresh Mint

Tarte au Citron, Chantilly Cream, Seasonal Berries

Lemon Meringue, Red Berry Coulis

Rhubarb and Almond Tart, Chantilly Cream

ASK ABOUT  
ALLERGENS AND  
INTOLERANCES

PLEASE FEEL  
FREE TO CONTACT  
OUR TEAM TO  
DISCUSS YOUR  
EVENT

Saffron®

**V** Suitable for vegetarians **Ve** Suitable for vegans **DF** Dairy free **GF** Gluten free  
Dietary alternatives available / All prices exclude staffing, delivery and VAT / All menus are samples only

**FOR MORE INFORMATION CONTACT 01530 273879**  
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