

Banqueting

Options

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	X	Pimms	Bucks Fizz	House Cocktail or Prosecco	Free Flow Prosecco (for 1 hour)
Canapés	X	X	X	4 Options	7 Options
Wedding Breakfast	Banquet Menu	Casual Dining 2 Course Menu (Main Course and Dessert)	Banquet Menu	Banquet Menu	Banquet Menu
Wine Selection	X	X	House Wine Half Bottle	House Wines Half Bottle	Premium Wines Half Bottle
Toast Drink	X	Prosecco	Prosecco	Prosecco	Prosecco
After Dinner Drink	Tea and Coffee	X	Tea and Coffee	Tea, Coffee and Petit Fours	Tea, Coffee, Macarons and Truffles
Chef's Choice Course	X	X	X	Intermediate Course	Cheese Course
Table Linen	Included	Included	Included	Included	Included
Waiting Assistants	Included	Included	Included	Included	Included
Price (per person)	£51	£59	£72	£90	£115

There is the option to upgrade to include additional items with all packages – please ask.
Select package Elegant or Exquisite to receive our free cash bar hire service

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 01530 273879
info@saffroncatering.co.uk / www.saffronoutsidecatering.co.uk

Exceptional

Canapés

THE PERFECT WAY TO START YOUR DAY. ENJOY OUR DELICIOUS RANGE OF HOT AND COLD CANAPÉ OPTIONS

Cold Canapés

- Smoked Mackerel Rilletto Topped Bruschetta
- Bacon, Brie and Red Onion, Toasted Crouton
- Smoked Salmon Blini with Lemon and Black Pepper Crème Fraîche
- 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

Hot Canapés

- Red Onion and Bubbly Rarebit Bites
- Fish, Chips and Mushy Peas with Tartar Top
- Chicken Satay Skewer Shots
- Mini Beef Burger Crostini
- 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
- Steak and Stilton Rosti

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Many options
available for gluten
free and dairy diets.
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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

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 
- Aubergine Summer Tower with Basil Leaves and Vine Tomatoes  
- Smoked Chicken Tian, Confit Peppers, Dressed Rocket
- Leek and Potato Soup, Herb Oil 

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
- Lamb Shank, Pomme Purée, Carrots and Courgettes
- Mediterranean Vegetarian Wellington, Spiced Tomato Salsa  
- Leentil and Vegetable Moussaka  

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)

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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 **V Ve**

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 Ve**
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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