MENUS

Saffron®

At Saffron Catering, we've built our reputation on delivering delicious, beautifully presented food with a friendly, personal touch. Based in the heart of the Midlands, we're proud to work with the very best local and seasonal produce, allowing us to craft dishes that are as fresh and vibrant as they are indulgent.

Whether you're planning an intimate gathering or a large celebration, this menu pack is designed to give you a taste of what we can offer. From weddings and private parties to corporate events and everything in between, we're here to help make your occasion unforgettable – one bite at a time.

Our talented team of chefs and event staff are passionate about creating food that reflects your vision. No two events are the same, which is why we offer a bespoke service in addition to our set menus – we adapt and shape them around your ideas, themes, and preferences. Whether it's elegant canapés on arrival, a showstopping main course, street food, sharing platters, or a relaxed brunch the next day, we'll make sure every detail feels just right.

We're also constantly exploring new flavours, trends, and styles – so if you have something in mind, just let us know. We love a challenge and take pride in crafting menus that are unique and full of personality.

Please make us aware of any allergies, intolerances, or dietary requirements. Every guest is important to us, and we'll always ensure these are carefully and thoughtfully catered for.

We look forward to working with you and bringing your event to life through exceptional food and service.

Let's make something unforgettable.

Saffron®

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

BREAKFAST

A TASTY START TO YOUR DAY, WITH A GREAT CHOICE OF OPTIONS

SOFT ROLLS OR BAGUETTES

£4.75 PER PERSON

SELECT FROM EITHER:

Crispy Bacon or Sausage

Scrambled Egg and Mushrooms (V)

TRADITIONAL FULL ENGLISH

£17.50 PER PERSON (MINIMUM 15 PAX)

Bacon, Sausage, local Black Pudding, Beans, Grilled Tomatoes
and Free Range Fried or Scrambled Eggs

Toast and Preserves

Tea/Coffee

CONTINENTAL BREAKFAST

£9.50 PER PERSON

Danish Pastries and Croissants with Fruit Preserves

Pain Au Chocolate and Brioche

Fresh Fruit and Yoghurts

FRUIT JUICES

£2.35 PER PERSON

SELECTION OF PASTRIES

£2.35 PER PERSON

(V) Suitable for vegetarians (Ve) Suitable for vegans (DF) Dairy free (GF) Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

CHAMPAGNE AND CANAPÉS

OFFERING A WIDE RANGE OF CANAPÉS TO ACCOMPANY YOUR CHOICE OF FIZZ

CHAMPAGNE AND PROSECCO

PROSECCO

£6.50 PER GLASS

PINK PROSECCO

£6.50 PER GLASS

CHAMPAGNE

£9.75 PER GLASS

TRADITIONAL CANAPÉS

(SET RANGE /SAMPLE MENU -
PRICING BASED ON 4-5 CANAPÉS PER PERSON)

£7.25 PER PERSON

Blini Sandwich with Cream Cheese, Smoked Salmon and Lemon

Cream Cheese with Basil and Prawn on Spinach Bread

Cream Cheese with Horseradish and Crayfish on Lemon Basil Cake

Bresaola and Cheese with Mustard, Honey and Sesame Seeds on Granary Bread

Semi Dried Cherry Tomato, Goat's Cheese and Pecan Nut on Walnut Bread

Courgette, Mini Cheese and Ham Roll and Red Pepper on Tomato Bread

Comte Cheese, Semi Dried Apricot and Almond Poppy Seed Profiterole

Crab, Cucumber and Trout Roe Poppy Seed Profiterole

Fig, Brie and Pea Semolina on Spiced Bread

BESPOKE CANAPÉS

MIX HOT AND COLD TO SUIT

5 CHOICES – £10.25 PER PERSON
6 CHOICES – £12.75 PER PERSON
7 CHOICES – £14.50 PER PERSON

COLD CANAPÉS

Smoked Mackerel Rillette Topped Bruschetta

Bacon, Brie and Red Onion Crostini

Smoked Salmon Blini with Lemon and Black Pepper Crème Fraiche

Tomato and Ricotta Skewers (V)

Guacamole, Sweet Pepper and Pancetta

Goats Cheese, Baked Bell Pepper and Pesto Tartlets (V)

Sicilian Gazpacho Soup (V)

Galloping Horses, Marinated Pineapple with Coriander and Confit Shallot

Cherry Tomato and Basil Pesto Topped Bruschetta (V) (Ve)

Beetroot and Goats Cheese Crostini (V)

Watermelon Gazpacho (V) (Ve)

Pea and Prawn Crostini

Smoked Salmon, Cream Cheese, Rye Bread

Crushed Pea and Mint, Toasted Bread (V) (Ve)

Roquefort and Peach Topped Bruschetta (V)

Stilton Choux Buns (V)

Fig and Glazed Goats Cheese Tart (V)

HOT CANAPÉS

Red Onion and Bubbly Rarebit Bites (V)

Chicken Satay Skewer Shots

Mini Beef Burger Crostini

Mini Pork Leg Kofta Kebab and Tzatziki

Falafel and Cool Mint (V) (Ve)

Croque Monsieur

Sticky Honey and Mustard Sausages, Sweet Chilli Dip

Mini Lamb Kebab Skewers, Tzatziki Dip

Mini Potato Cakes, Garlic Mayo Dip (V)

Potato Skins, Sour Cream Dip (V)

Prawn Toast, Sweet Chilli

Mini Spicy Chicken Skewers

Black Pudding, Red Onion Marmalade and Crispy Bacon

Mini Yorkshire Puddings, Rare Roast Beef and Horseradish Cream

Szechuan Pepper Chicken Skewers and Sweet Chilli Jam

SWEET CANAPÉS

FROM £7.25 PER PERSON

Chocolate Dipped Strawberries

Shortbread

Mini Victoria Sponges

Mini Chocolate Brownies

CANAPÉS AVAILABLE SUBJECT TO EQUIPMENT REQUIREMENTS

(V) Suitable for vegetarians (Ve) Suitable for vegans (DF) Dairy free (GF) Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

BEVERAGE & BAR PACKAGES

ALONG WITH OUR STANDARD PACKAGES BELOW, WE ALSO OFFER TAILOR-MADE OPTIONS WHICH CAN BE ADAPTED TO YOUR REQUIREMENTS

BEVERAGE PACKAGES

PACKAGE A

£13.25 PER PERSON

Glass of Bucks Fizz on arrival

Glass of house wine with meal

Sparkling wine toast

PACKAGE B

£16.35 PER PERSON

Sparkling wine arrival drink

Half bottle of house wine with meal

Sparkling wine toast

PACKAGE C

£22.00 PER PERSON

Cocktail drinks reception on arrival
(including strawberries and homemade shortbread)

Half bottle of wine with meal

Sparkling wine toast

PACKAGE D

£39.00 PER PERSON

Free flowing Prosecco reception
(including Traditional Canapés) (1 hour)

Free flowing Wine and Soft Drinks with Meal (1.5 hours)

Upgraded Sparkling Wine toast

BAR HIRE

STANDARD HOUSE BAR

£400.00

Guests pay for drinks

ACCOUNT BAR

£350.00

All drink supplied by us and is served
free of charge to your guests

Client pays full tab at the end of the evening

CLIENT BAR

£550.00

All drink supplied by client and is served for free to guests

OUR BARS INCLUDE ALL POLYCARBONATE GLASSWARE, PHYSICAL BAR, SUNDRIES AND ICE, SPECIFIC DRINKS CAN BE REQUESTED AND OUR STANDARD HOUSE PRICE TARIFF APPLIES.

SHOULD YOU BOOK YOUR 3-COURSE WEDDING BREAKFAST WITH US, WE CAN OFFER A DISCOUNTED RATE FOR THE CASH BAR HIRE OPTION

RECEPTION DRINKS

HOUSE RED, WHITE OR ROSÉ WINE

£19.00 PER BOTTLE

PIMMS

£4.75 PER GLASS

COCKTAILS

FROM £7.95 PER GLASS

PROSECCO

£6.50 PER GLASS

PINK PROSECCO

£6.50 PER GLASS

CHAMPAGNE

£9.75 PER GLASS

BOTTLED BEER

£4.25 PER BOTTLE

GLASS OF WINE

£5.95 PER GLASS

V Suitable for vegetarians Ve Suitable for vegans DF Dairy free GF Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

3-COURSE SAFFRON BANQUET

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

FROM £32.95 PER PERSON (MINIMUM 40 PAX)

SELECT 1 OPTION FROM EACH COURSE – ALL GUESTS ENJOY THE SAME MENU CHOICE WITH DIETARIES ACCOMMODATED

STARTERS

Parma Ham, Sliced Peach, Rocket, Crumbled Feta, Honey and Balsamic Glaze GF

Chicken Liver Parfait, Tomato and Chilli Chutney, Crostini, Baby Watercress

Ham Hock and Apricot Terrine, Heritage Tomato Chutney, Pea Shoots and Pickled Shallots GF

Chicken and Leek Terrine, Grain Mustard Dressing, Pickled Vegetables, Pea Shoots GF

Mackerel Pâté, Pickled Beetroot, Toasted Sourdough, Horseradish Cream

Smoked Salmon, Dill Crème Fraiche, Pickled Cucumber and Lemon Oil GF

Pea, Broad Bean and Ricotta Salad, Shaved Radish, Lemon Oil and Baby Mint V GF

Roasted Red Pepper and Whipped Feta Salad, Charred Courgette, Basil Oil, Crisp Flatbread V

MAINS

Roast Chicken Supreme, Fondant Potato, Buttered Greens, Wild Mushroom and Tarragon Cream Sauce GF

Herb-Roasted Chicken Breast, Thyme and Garlic Roasted New Potatoes, Honey-Glazed Carrots, Green Beans, Red Wine Shallot Jus GF

Slow-Roasted Crispy Pork Belly, Celeriac Purée, Braised Red Cabbage, Fondant Potato and Apple and Thyme Jus GF

Braised Lamb Shank, Creamy Mashed Potato, Honey-Glazed Carrots, Tenderstem Broccoli, Red Wine and Rosemary Jus GF ***£5.00 supplement**

Slow-Braised Beef Shoulder Daube, Creamy Thyme Mash, Maple Roasted Carrots, Tenderstem Broccoli and Red Wine, Thyme and Garlic Jus GF

Oven-Roasted Salmon Fillet, Lemon and Herb Quinoa, Roasted Asparagus, Baby Spinach and Dill Beurre Blanc

Butternut Squash Filo Tart, Roasted Cherry Tomatoes, Charred Red Peppers, Olive and Basil Dressing V DF

Stuffed Aubergine, Quinoa, Roasted Peppers, Spinach and Tomato Coulis, Thyme Mash and Roasted Baby Vegetables Ve DF GF

DESSERTS

Double Chocolate Brownie, Honeycomb, Caramel Drizzle and Fresh Raspberries Ve

Classic Lemon Tart, Chantilly Cream, Fresh Seasonal Berries

White Chocolate and Raspberry Cheesecake, Fresh Raspberries, Raspberry Coulis, White Chocolate Shard

Mixed Berry Eton Mess, Raspberry Jus, Whipped Cream GF

Strawberry Cheesecake, Lemon Curd, Chocolate Soil

Chocolate and Lemon Tart, Chantilly Cream

Poached Pear with Spiced Syrup and Orange Mascarpone, Dark Chocolate Shavings GF

A 3 OPTION CHOICE MENU IS AVAILABLE FOR A SUPPLEMENTAL CHARGE

V Suitable for vegetarians Ve Suitable for vegans DF Dairy free GF Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

HOT BUFFET

OUR HOT BUFFET MENUS COME WITH THE RELEVANT SIDE DISHES FOR THE SELECTED MAIN COURSE.
THE PRICING INCLUDES A CHOICE OF UP TO THREE DISHES

FROM £15.35 PER PERSON

MINIMUM 40 PAX

Roasted Lemon and Garlic Chicken, Herb Roasted New Potatoes, Mediterranean Vegetables

Paprika Chicken and Mixed Vegetable Stir fry, Sweet Noodles, Soy and Sesame Sauce

Slow Cooked Pulled Beef, Peppers and Harissa, Sauté Potatoes, Mediterranean Vegetables

Braised Lamb, Colcannon Mashed Potato, Celery, Carrots and Peas

Cajun Chicken Pasta, Roasted Vegetables, Garlic Bread

Teriyaki Chicken, Red Peppers, Shallots, Spicy Rice, Garlic Bread

Pulled Beef Chilli, Red Onions, Green Peppers, Kidney Beans, Boiled Rice, Garlic Bread

Beef Goulash with Capsicum, Sour Cream, Long Grain Rice

Chilli Con Carne, Fluffy Rice and Tortilla Chips

Spicy Meatballs with a Rich Herby Tomato Sauce, Fresh Spaghetti, Garlic Bread

Cheesy Cottage Pie with Homemade Gravy and Fresh Seasonal Vegetables

Italian Lasagne with Rocket Salad, Coleslaw and Garlic Bread

Marinated Chicken Tikka Masala, Pilau Rice and Mini Naan

Caribbean Jerk Chicken Curry, with Rice and Peas

Tarragon Beef Stir Fry, Sticky Sauce, Sweet Noodles

Chicken Enchiladas and Spicy Rice

Thai Lemon Chicken, Rich Coconut Sauce and Basmati Rice

Lamb Jalfrezi with Rice and Chapatis

Pork, Cider, Sage and Mustard Casserole with Mashed Potato, Panache of Vegetables

Classic Fish Pie, with Seasonal Vegetables

Aromatic Chicken, Katsu Sauce, Braised Rice

VEGAN

Chickpea and Coriander Casserole, Braised Rice (Ve) (DF) (GF)

Tofu and Chickpea Curry, Basmati Rice, Naan Bread (Ve) (DF)

Five Bean, Spinach and Tomato Ragu, Garlic Bread (Ve) (DF)

Wild Mushroom and Pepper Fricassee, Long Grain Rice, Garlic Bread (Ve) (DF)

Cheese and Chive Potato Bake, Carrots, Peas, Rustic Bread (Ve) (DF)

Spicy Butternut Squash and Chickpea Tagine (Ve) (DF) (GF)

Creamy Mushroom and Shallot Stroganoff, Basmati Rice, Garlic Bread (Ve) (DF) (GF)

Spiced Sweet Potato and Okra Lentil Dhal, Chermoula Dressing (V) (GF)

(V) Suitable for vegetarians (Ve) Suitable for vegans (DF) Dairy free (GF) Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

COLD BUFFET

ENJOY ONE OF OUR CLASSIC BUFFET PLATTERS, WITH A WIDE RANGE OF OPTIONS TO CHOOSE FROM!

GOURMET

£7.25 PER PERSON

Selection of Sandwiches
Sausage Rolls
Crisps
Sliced Fruit Platter
Mini Cake Selection

CUISINE

£8.50 PER PERSON

Selection of Sandwiches
Split Tikka Skewer
Margarita Pizza with Rocket (V)
Pasta Salad (Ve)
Chef's Salad (V)
Crisps
Mini Cake Selection

CLASSIC

£9.25 PER PERSON

Selection of Wraps
Anti-Pasti Skewers
Savoury Scone, Cream Cheese, Pesto and Onion Chutney (V)
Lamb and Mint Sausage Roll
Crispy Chicken
Rocket, Tomato and Feta Salad
Mini Flowerpot Muffins

HERITAGE

£9.75 PER PERSON

Selection of Wraps
Gala Pie
Pork & Apple Sausage Rolls
Pakora, Sweet Chilli Dip (Ve)
Deep Fried Potato Skins, Crème Fraiche, Sliced Mature Cheddar (V)
Chef's Salad
Mini Flowerpot Muffins

SIGNATURE

£12.25 PER PERSON

Select One from either – Sandwiches, Rolls or Wraps
Anti-Pasti Skewer
Pork, Cheese and Onion Sausage Roll
Marinated Chicken Skewer
Green Mixed Leaf Salad (V)
Chocolate Brownie
Home Baked Cookie
Fresh Fruit Platter
Mini Flowerpot Muffins

SUPPLEMENT YOUR MENU WITH ANY OF THE ADDITIONAL ITEMS AT £1.55 EACH

Vegetable Spring Rolls, Chilli Dip (V) (Ve)
Chicken Skewers
Assorted Mini Quiche
Sweet Potato Chunks, Sour Cream (V)
Homemade Pork and Apple Sausage Rolls
Duck Spring Rolls, Hoi Sin Dip
Vegetable Pakora, Sweet Chilli Sauce (V)
Filled Potato Skins, Crème Fraiche (V)
Roasted Red Pepper Cous Cous (V)
Sauté Potatoes, Capers (V)
Fusilli Pasta, Salsa Dressing, Mixed Vegetables (Ve)

(V) Suitable for vegetarians (Ve) Suitable for vegans (DF) Dairy free (GF) Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

BUFFET SELECTIONS

CHOOSE FROM A WIDE VARIETY OF TASTY BUFFET SELECTIONS, FROM CLASSIC PLOUGHMANS TO SPICY ASIAN SELECTIONS

£14.50 PER PERSON (MINIMUM 10 PAX)

SELECT 1 OPTION FROM THE CHOICES BELOW

PLOUGHMANS

Platter of Ham with English Mustard
Homemade Cheddar, Leek and Thyme Tart (V)
A Selection of Local Cheeses
Homemade Chunky Coleslaw (V)
Potato with Fresh Herbs (V)
Green Salad (V)
Melton Mowbray Pork Pie with Pickles
Chef's Pâté Selection
A Selection of Fresh Breads and Butter (V)

MEDITERRANEAN

Platter of Cured Meats and Salami
Pizzata with Pesto, Feta and Cherry Tomatoes
Pasta Salad (V)
Tomato, Mozzarella and Basil Salad (V)
Olives, Breadsticks and Hummus (V)
Lemon and Oregano Chicken Skewers with Tzatziki
Ciabatta Bread and Dipping Oils (V)

GALA

Homemade Stilton and Broccoli Quiche (V)
Hand Carved Honey Roast Ham and Chutney
Chef's own recipe Coronation Chicken
Potato Salad with Mustard Dressing (V)
Mixed Green Leaf Salad (V)
Tomato and Red Onion Salad with Fresh Pesto (V)
Selection of Rustic Breads (V)
Homemade Creamy Coleslaw (V)
Assorted Homemade Mini Cakes
Moist Chocolate Fudge Brownie (V)
Chocolate Profiteroles and Strawberries (V)
Seasonal Fresh Fruit Platter (V)

CLASSIC

Dressed Platter of Roast Meats and Relishes
Homemade Quiche Selection
Cajun Chicken Skewers
Indian Platter
Tomato and Olive Breads with Flavoured Oils (V)
Selection of Flatbreads (V)
Watercress and Rocket Salad – Classic French Dressing
Tomato, Mozzarella and Basil Salad (V)
Homemade Luxury Coleslaw (V)
Chocolate Brownie (V)
Prepared Fresh Fruit Platter (V)

ITALIAN

Homemade Artisan Breads, Balsamic Vinegar, Olive Oil (V)
Mixed Olives and Marinated Vegetables (V)
Platter of Italian Cured Meats and Sun Blush Tomatoes
A La Greque Mushrooms and Roasted Vegetable Platter (V)
Italian Cheese Platter (V)
Vine Tomato, Red Onion and Fresh Pesto Salad (V)
Rocket, Watercress and Lolo Rosso Leaf Salad (V)
Penne with Tomato and Tapenade Dressing (V)
Tiramisù

ASIAN

Chicken Tikka Skewers with Mint Dip
Chicken Satay Skewers with Peanut Dip
Vegetable Samosas and Onion Bhajis with Chilli Dip (V)
Vegetable Spring Rolls with Sweet Chilli Dip (V)
Noodle Salad (V)
Prawn Crackers
Poppadoms and Pickles (V)
Asian Slaw (V)
Coronation Naan Bread (V)

SELECT 1 OF THE MENUS TO BE SERVED GRAZING TABLE STYLE FOR AN ADDITIONAL £5.50 PER PERSON (BESPOKE OPTIONS AVAILABLE)

(V) Suitable for vegetarians (Ve) Suitable for vegans (DF) Dairy free (GF) Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

SALADS

SELECT FROM OUR WIDE RANGE OF REFRESHING AND DELICIOUS SALADS

SELECT 1 SALAD FOR £1.95 PER PERSON OR CHOICE OF 3 SALADS FOR £4.50 PER PERSON

TRADITIONAL SALADS

POTATO SALAD
Potatoes, Spring Onion, Parsley and Mayonnaise

GREEN LEAF SALAD
Mixed Seasonal Leaves, Cucumber, Green Beans, Spring Onions and Peas

RICE SALAD
Rice, Peas, Red Pepper, Celery, Cucumber, Tomato and Fresh Herbs in an Onion Vinaigrette

COLESLAW
Red and White Cabbage, Carrot, Spring Onion and Mayonnaise Dressing

RED PEPPER PASTA SALAD
Pasta with Roasted Red Peppers and Chopped Fresh Herbs in a Balsamic Vinaigrette

ITALIAN SALADS

INSALATA CAPRESE
Mozzarella, Tomato and Basil

PESTO RICE SALAD
Arborio Rice Mixed with Fresh Basil Pesto and Garnished with Basil Leaves, Spring Onions and Parmesan Shavings

ROCKET AND PARMESAN SALAD
Rocket Leaves and Parmesan Tossed with Extra Virgin Olive Oil and Balsamic Vinegar

POTATO, CAPER AND ANCHOVY SALAD
New Potatoes and Rocket, tossed with Capers, Anchovies, Olive Oil and Lemon Juice

MIDDLE EASTERN SALADS

TABBOULEH
Classic Salad of Bulgur Wheat, Flat Leaf Parsley, Mint, Tomato, and Spring Onion

CUCUMBER AND YOGHURT SALAD
Salted Cucumber Mixed with Yoghurt, Garlic and Finely Chopped Mint

CHICKPEA SALAD
Chickpeas, Red Onion, Flat Leaf Parsley Dressed with Lemon and Olive Oil

COUSCOUS SALAD
Couscous, Chickpeas, Tomatoes, Red Onion, Mint, Coriander and Flat Leaf Parsley with Olive Oil and Preserved Lemon Dressing

AMERICAN SALADS

CAESAR SALAD
Croutons, Cos Lettuce, Caesar Dressing and Parmesan Shavings

ICEBERG LETTUCE WITH BLUE CHEESE
Iceberg Wedges Drizzled with Creamy Blue Cheese Dressing

CAJUN RICE
Rice, Smoked Bacon, Onion, Green Pepper, Celery, Garlic, Cayenne, Spring Onions and Kidney Beans

WALDORF SALAD
Apples, Celery, Walnuts and Mayonnaise

ASIAN SALADS

ORIENTAL COLESLAW
Red Cabbage, Carrots, Spring Onions and Coriander with a Sesame Oil, Soy Sauce, Honey and Lime Dressing

CRUNCHY HOT AND SOUR SALAD
Bean Sprouts, Mangetout, Water Chestnuts, Cashew Nuts and Coriander in a Hot and Sour Chilli and Rice Wine Vinegar Dressing

THAI HERB AND MANGO SALAD
Fresh Mango, Lemon Grass, Red Chilli, Sugar Snap Peas, Spring Onions, Bean Sprouts with Fresh Coriander, Mint, in a Sugar and Lime Dressing

THAI NOODLE SALAD
Rice Noodles, Sugar Snap Peas, Cashew Nuts, Carrots, Spring Onions, Bean Sprouts in a Chilli, Sesame Oil, Soy and Lime Dressing

MODERN BRITISH SALADS

PEAS, PEA SHOOTS AND BROAD BEANS
Fresh Summer Salad of Peas, Broad Beans and Pea Shoots with Rocket and Fresh Mint in An Olive Oil and Lemon Dressing

SUMMER VEGETABLE SALAD
Mixed Green Vegetables such as Green Beans, Peas, Sugar Snap Peas, Asparagus, Broad Beans, Broccoli, Cucumber with Flat-Leaf Parsley in a Sherry Vinegar Vinaigrette

TOMATO AND SHALLOT SALAD
Finely Sliced Tomatoes with Finely Chopped Shallots, Capers, Olive Oil and Red Wine Vinegar

GRAZING TABLE OPTION

FANTASTIC SELECTION SERVED TO EACH TABLE FOR EVERYONE TO SHARE

£24.00 PER PERSON

Dressed Platter of Roast Meats and Relishes
Platter of Cured Meats and Salami
Italian Cheese Platter
Selection of Fresh Breads and Butter (V)
Selection of Crackers
Breadsticks and Hummus (V)
Potato Salad with Mustard Dressing (V)
Tomato, Mozzarella and Basil Salad (V)
Rocket, Watercress and Lollo Rosso Leaf Salad (V)
Penne with Tomato and Tapenade Dressing (V)
Mixed Pickles and Olives
Selection of Savoury and Sweet Scones
Assorted Mini Cakes
Chocolate Brownies
Fresh Fruit Platter

(V) Suitable for vegetarians (Ve) Suitable for vegans (DF) Dairy free (GF) Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

DESSERTS

CHOOSE FROM OUR SELECTION OF BEAUTIFULLY PRESENTED DESSERTS!

INDIVIDUALLY SERVED

£6.50 PER PERSON

SELECT 1 OPTION FROM THE BELOW

Lemon Curd Cheesecake and Red Berry Compote
Fresh Strawberries, Chocolate Profiteroles and Cream
Triple Chocolate Brownie and Cream
Tart Au Citroen with Crème Chantilly
White Chocolate and Forest Fruit Cheesecake
Chocolate Almond Delice and Cream
Vanilla and Ginger Cheesecake
Tiramisu

HOT DESSERTS

£6.65 PER PERSON

SELECT 1 OPTION FROM THE BELOW

Traditional Bread and Butter Pudding served with Custard
Chocolate Bread and Butter Pudding served with Cream
Apple Crumble served with Custard
Sticky Toffee Pudding served with Cream
Peach Cobbler served with Custard

LARGE SHARING BOWLS AND DESSERT PLATTERS

£7.25 PER PERSON

SELECT 1 OPTION FROM THE BELOW

Strawberry and Mint Eton Mess
Lemon Mousse
Profiteroles with Salted Caramel Sauce
Strawberries, Chocolate Brownies and Cream
Traditional Pavlova

PETIT FOURS + TEA/COFFEE

£4.75 PER PERSON

V Suitable for vegetarians Ve Suitable for vegans DF Dairy free GF Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

AFTERNOON TEA

A CLASSIC TREAT – WHAT COULD BE MORE TRADITIONAL THAN A BRITISH AFTERNOON TEA!

TRADITIONAL MENU

£23.50 PER PERSON

DELICATE FINGER SANDWICHES

SELECT 6 FROM THE OPTIONS BELOW:

Smoked Salmon, Cream Cheese and Dill
Prawn, Lemon Mayonnaise and Rocket
Egg Mayonnaise (V)
Brie and Cranberry (V)
Balsamic Glazed Cucumber (V)
Coronation Chicken
Honey Roast Ham and English Mustard
Pesto, Mozzarella and Black Olive (V)
Hummus, Carrot and Plum Chutney (V)

SAVOURY NIBBLES

CHOICE OF 2

Sausage Rolls
Mini Pork Pies
Cheese and Onion Rolls (V)
Mini Savoury Tarts
Mini Quiche
Mini Scotch Eggs

HOMEMADE SCONES

WITH JAMS AND CLOTTED CREAM

Plain
Sultana
Cherry

A SELECTION OF CAKES

TEA AND COFFEE

English Breakfast
Earl Grey
Green Tea
A Range of Fruit Teas
Freshly Brewed Coffee

ADDITIONAL ITEMS

SAVOURY DELIGHTS

CHOICE OF 2
£2.75 PER PERSON

Sausage Rolls
Mini Pork Pies
Cheese and Onion Rolls (V)
Mini Savoury Tarts
Mini Scotch Eggs
Mini Quiche

FONDANT FANCIES

CHOICE OF 2
£2.75 PER PERSON

Mini Doughnuts
Shortbread Hearts
Dipped Strawberries
Mini Brownie Bites
Macaroons

MINI SHOT GLASS PUDDINGS

CHOICE OF 1
£1.75 PER PERSON

Classic Berry Eton Mess
Lemon Meringue Mess
Seasonal Fruit Salad
Elderflower and Berry Jelly
Retro Sherry Trifle
Lemon Posset
Chocolate Mousse

SWEET TREATS

CHOICE OF 1
£1.75 PER PERSON

Rocky Road
Chocolate Orange
White Chocolate
Vanilla Fudge
Maple Pecan

HOMEMADE LEMONADE

CHOICE OF 1
£1.75 PER PERSON

Cloudy Lemonade
Fragrant Rose
Apple and Elderflower
Cherry
Lavender
Strawberry and Basil

CREAM TEA

£11.95 PER PERSON

Selection of Fresh Scones served with Clotted Cream and Preserves Freshly brewed Coffee and a selection of Twinings Teas

(V) Suitable for vegetarians (Ve) Suitable for vegans (DF) Dairy free (GF) Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

BBQ

ENJOY A RELAXED DINING EXPERIENCE WITH OUR DELICIOUS BBQ OPTIONS!

STREET BBQ

MEAT MAINS

Big Smoke Beef Burgers
Jumbo Pork and Sage Sausages
Cajun Clash Chicken
Flame-Grilled Prawn Stix
Satay Street Chicks
Kickin' Chicken Skewers
Pepper Pop Salmon

PLANT POWER PICKS

No-Bull Vegan Dawgs (Ve)
Cheesy Shrooms (V)
Rainbow Veg Stix (Ve)
Green Machine Burgers (V)
Stuffed Fire Peppers (V)
Halloumi Heat Skewers (V)

STREET SIDE SALADS AND SIDES

Garlic and Herb New Potatoes
Green Seasonal Leaves
Greek Feta, Olives, Tomato and Cucumber
Creamy Homemade Coleslaw
Charred Veg Couscous Jam
Waldorf Remix – Apples, Walnuts and Celery
Peppery Watercress and Rocket
Tomatoes and Sweet Red Onion with Pesto drizzle
Fluffy Fragrant Aromatic Rice
Street Spud Potato Wedges
Red Heat Penne Pasta Pot
Beetroot with Chorizo
Creamy Backyard Potato Salad
Peas, Beans and Mint

OPTION 1

CHOOSE 3 x MAIN COURSE + 2 SALADS
FROM £21.00 PER PERSON

OPTION 2

CHOOSE 4 x MAIN COURSE + 3 SALADS
FROM £23.50 PER PERSON

OPTION 3

CHOOSE 5 x MAIN COURSE + 4 SALADS
FROM £26.50 PER PERSON

TRADITIONAL BBQ

Derbyshire Beef Burgers, Pork Sausages, Veggie Burgers

FROM £12.00 PER PERSON

FULLY INCLUSIVE OF ALL EQUIPMENT, CHEFS, QUALITY DISPOSABLES, SOFT BREAD ROLLS AND CONDIMENTS (EXCLUSIVE OF STAFFING AND VAT)

TABLE SERVED BBQ

2 course BBQ

Includes 5 Meat choices, 2 Veggie choices, 3 Salads and 1 Potato option

Select 1 Dessert from: Strawberry and Mint Eton Mess, Traditional Pavlova, Triple Chocolate Brownies, Lemon Mousse

FROM £35.00 PER PERSON

CROCKERY, CUTLERY AND STAFFING INCLUDED

(V) Suitable for vegetarians (Ve) Suitable for vegans (DF) Dairy free (GF) Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

HOG ROAST

TRADITIONAL HOG ROAST COOKED FOR 8 HOURS AND CARVED ON SITE INTO WARMING PLATES, SERVED WITH ALL OF THE TRIMMINGS TO WOW YOUR GUESTS

WHOLE HOG ROAST

FROM £965.00

Caters for approximately 100 people

Served with freshly baked Bread Rolls and Wraps

Fruity Apple Sauce

Salty Crackling

Homemade Sage and Onion Stuffing

PULLED PORK BAPS

FROM £7.25 PER PORTION

Pulled Pork, Apple and Stuffing Baps,
served from chaffing dishes

ROSEMARY STUDDED ROASTED LAMB

FROM £915.00

Caters for approximately 40 people

Served with Homemade Sage and Onion Stuffing
and Zingy Mint Sauce

With freshly baked Bread Rolls, Pitta Breads and Wraps

SALADS

£4.25 PER PERSON

Potato Salad

Coleslaw

Green Leaf Salad

(V) Suitable for vegetarians (Ve) Suitable for vegans (DF) Dairy free (GF) Gluten free

Dietary alternatives available on all menus / All prices exclude staffing, delivery and VAT / All menus are samples only

Saffron®

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