## 3 Course Saffron Banquet

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

FROM £25.75 PER PERSON SELECT 1 OPTION FROM EACH COURSE

## **STARTERS**

Home Dried Tomato Salad, Brie and Bruschetta 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 COC

## **MAIN COURSE**

Chicken Supreme Wrapped in Pancetta, Braised Green Leaf Cabbage, Pan Fried Carrots and Courgette with a Wine Sage Reduction and Potato Fondant

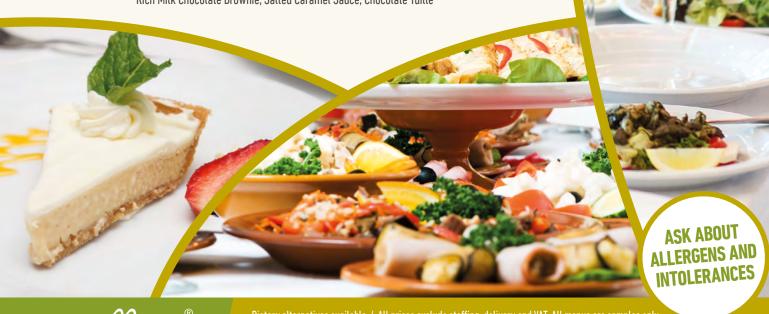
Minted Lamb Shoulder with Pomme Purée and Vichy Carrot Batons, with a Red Wine and Rosemary Jus Slow Cooked Belly Pork on Bubble and Squeak, Rich Cider Jus, Candid Apple Purée, Seasonal Vegetables Jointed Free Range Chicken cooked with Lardons, Baby Onions and Mushrooms in a Deep Red Wine Sauce, Potato Fondant, Pan Fried Carrots and Courgettes

Tornado of Derbyshire Beef, Bourguignon Garnish Fondant Potato, Courgettes and Carrots, 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
Wild Mushroom and Pecorino Ravioli, Lemon Cream Sauce, Pan Fried Carrots and Courgettes

## 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

Please feel free to contact our team to discuss your event



Saffron

Dietary alternatives available  $\it I$  All prices exclude staffing, delivery and VAT. All menus are samples only.

FOR MORE INFORMATION CONTACT 07989 985401 saffroncateringsolutions@inbox.com / www.saffronoutsidecatering.co.uk