

Banqueting Options

OUR PACKAGE OPTIONS ARE THE PERFECT WAY TO ENSURE YOU HAVE EVERYTHING IN PLACE FOR YOUR DAY

Package 1: Banqueting

Banquet Menu

Tea & Coffee

Table Linen

Waiting Assistants

Package 2: Relaxed

Pimms Reception

Casual Dining 2 Course Menu
(Main Course & Dessert)

Prosecco Toast

Table Linen

Waiting Assistants

Package 3: Gourmet

Bucks Fizz Reception

Banquet Menu

House Wine Half Bottle

Prosecco Toast

Tea & Coffee

Table Linen

Waiting Assistants

Package 4: Elegant

House Cocktail or Prosecco Reception

4 Canapé options

Banquet Menu

House Wines Half Bottle

Prosecco Toast

Tea, Coffee and Petit Fours

Intermediate Course

Table Linen

Waiting Assistants

Package 5: Exquisite

Free Flow Prosecco
(for 1 hour)

7 Canapé options

Live Cooking Option

Banquet Menu

Premium Wines
Half Bottle

Prosecco Toast

Tea, Coffee, Macarons
& Truffles

Cheese Course

Table Linen

Waiting Assistants with
Extended Waiting included

THERE IS THE OPTION TO UPGRADE TO INCLUDE ADDITIONAL ITEMS WITH ALL PACKAGES – PLEASE ASK OUR TEAM
SELECT PACKAGE ELEGANT OR EXQUISITE TO RECEIVE OUR FREE CASH BAR HIRE SERVICE

CLICK HERE FOR MORE
INFORMATION AND
UPDATED MENUS

ASK US ABOUT ALLERGENS
AND INTOLERANCES

Exceptional Canapés

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

Cold Canapés

Smoked Mackerel Rillettes 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

Mini Pork Pie with Pickle

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 (V) (Ve)

Croque Monsieur

Bangers and Mash Eclaires

Mini Chicken and Bacon Pies

Mini Yorkshire Puddings, Rare Roast Beef
and Horseradish Cream

Steak and Stilton Rosti



Exceptional Banquets

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, Caramalised Red Cabbage

Chicken Liver Parfait, Red Onion Marmalade

Cherry Tomato and Red Onion Bruschetta, Aged Balsamic (V) (Ve)

Tomato and Basil Soup, Chive Crème Fraîche (V)

Aubergine Summer Tower with Basil Leaves and Vine Tomatoes (V) (Ve)

Smoked Chicken Tian, Confit Peppers, Dressed Rocket

Leek and Potato Soup, Herb Oil (V)

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, Bourgigion 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 (V) (Ve)

Lentil and Vegetable Moussaka (V) (Ve)

Boards to Share

PER TABLE, CHOOSE TO CARVE YOURSELF FAMILY SERVED VEGETABLE AND POTATOES

Roasted Leg of Lamb, Honey Roast Vegetables

Topside of Beef, Yorkshire Pudding

Roast Rack of Pork, Bubble and Squeak

Roast Breast of Turkey, Crushed Parsley Potatoes

Desserts

Chocolate and Raspberry Tart, Berry Compote

Brioche Pasquier 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)

OUR BANQUET MENUS ARE CREATED USING THE FINEST INGREDIENTS FROM CAREFULLY CHOSEN LOCAL SUPPLIERS, COMBINING UNIQUE FLAVOURS WITH EXCELLENT PRESENTATION – ALL DIETARIES ACCOMMODATED

CLICK HERE FOR MORE
INFORMATION AND
UPDATED MENUS

Casual Dining

SELECT ONE OF OUR CASUAL DINING OPTIONS FOR A DELICIOUS WAY TO OFFER AN INFORMAL FEEL TO YOUR DAY

ASK US ABOUT ALLERGENS
AND INTOLERANCES

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)

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

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)

Cesar Salad, Shaved Parmesan

Mixed Leaf Salad (V)

Mediterranean Flavoured Cous Cous (V)

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



For the most updated menus, and
T&C's, please visit:

SAFFRON CATERING WEBSITE

