

SALT AND SLATE

CATERING

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We are a blank slate - therefore we can create anything we want

At Salt & Slate catering we offer our customers a fine food experience, whether it's in their own home or at a venue of choice.

At the heart of our product is our passion for seasonal offerings. We incorporate the best the land has to give, sourcing our produce locally and sustainably from independent suppliers and local farmers. That cuts down on food miles and delivers a fresher experience for our customers.

Delivering fine food and a discrete catering experience, our professional team create a solution specific to your needs.

At Salt and Slate, we understand that every event is unique. That's why we provide custom catering menus for each and every event we cater. Whether you're planning a party, wedding, commercial event, or funeral, we will work with you to create a menu that fits your exact tastes, desires, and budget.

Take a look at our fantastic choice of menus below; remember that every event will be a clean slate, and our menu is bespoke for you. If you can't find what you are looking for, get in touch, and we'll deliver a menu that you and your guests will love, no matter the occasion.

Buffet Menu

Starters

- Homemade gravlax cured with juniper and lemon thyme, soda bread and whipped butter
- Humous with crispy lamb, pine nuts and caramelised onions, homemade flat breads
- Mozzarella and burrata with chilli and fried bread
- Coriander tuna loin, pineapple, ginger, and wasabi dressing
- Blackened aubergine puree, fried onions herbs and pitta breads

Hot Mains

- Roast cornfed chicken legs burnt lemons, roast chickpeas and cauliflower with zaatar
- Glazed shin of beef on mashed potatoes, roast onions, and carrots
- Lamb cutlets with warm potato and spring onions, salsa Verde
- Confit duck leg, roast chicory, hazelnuts, and blood orange
- Pan fried pork chops, caramelised apples, black cabbage, and cider butter
- Chard sea bream, broad bean, and dill pilaf with lemon and saffron yogurt
- Poached red mullet with saffron risotto and aioli
- Curried monkfish with pumpkin, pearl onions and dukkha
- Fried halloumi and stewed peppers

Salads

- Roast heritage beet roots, goats' cheese, walnuts and orange dressing
- Cumin squash with burnt butter yogurt
- Spice fried cauliflower and caramelised shallots
- Moroccan chopped salad with tomato dressing
- Gammon and potato salad with piccalilli puree
- Fried aubergine with buttered alliums and green chilli
- Tomato, cucumber, avocado and sour dough
- Charred peppers with cucumber chorizo and caper dressing
- Mixed seasonal leaf

Desserts

- Autumn berry pavlova with cinnamon cream
- Malt chocolate cake with pistachio and honeycomb
- Apple slice, golden sugar, and raisin puree
- Giant profiteroles with candied hazelnut
- British and continental cheese

Cold Buffet Menu

Cold Buffet

- Hummus and flat breads
- Seeded Falafels and burnt Yogurt
- Gin and tonic cured smoked salmon
- Bruschetta and white balsamic
- Rare roast sirloin of beef with horseradish
- Bronzed turkey and stuffing
- Honey and mustard glazed gammon
- Chicken satay with Kaffir lime
- Lincolnshire sausage rolls
- Spinach, courgette, and ricotta frittata

Salads

- Beet root, goats cheese walnut and orange
- Moroccan chopped salad with cumin yogurt
- Panzanella
- Tuna loin niçoise with quail eggs
- Broad bean pilaf with spiced butter
- Textures of carrot, lime, coriander, and yogurt
- Broccoli, chilli, and fried garlic
- Potato salad and curry Mayo
- Couscous with mixed herbs
- Heritage tomato avocado and onion
- Classic Greek salad
- Aubergine cumin fried onion and chilli
- Roast butternut squash feta and lemon
- Chorizo roast pepper and tomato

Cold Finger Buffet Menu

Sandwiches

- Gin and Tonic cured smoked Salmon Bagels
- Seafood rolls with Mary Rose and lettuce
- Honey and Mustard glazed Gammon with Mustard and Gherkin
- Rare roast Beef, Rocket, and Horseradish
- Classic Egg and Cress
- Cheese and posh Pickle

Savouries

- Chicken Satay with Kafia Lime
- Lincolnshire Sausage Rolls
- Spinach and Feta Frittata
- Sough dough Pizza bites

Sweets

- Rich Chocolate Brownie squares
- Scones and Condiments

Canapes Menu

Starters

- Homemade gravlax cured with juniper and lemon thyme, soda bread and whipped butter
- Humous with crispy lamb, pine nuts and caramelised onions, homemade flat breads
- Mozzarella and burrata with chilli and fried bread
- Coriander tuna loin, pineapple, ginger and wasabi dressing
- Blackened aubergine puree, fried onions herbs and pitta breads

Hot Mains

- Roast cornfed chicken legs burnt lemons, roast chick peas and cauliflower with zaatar
- Glazed shin of beef on mashed potatoes, roast onions and carrots
- Lamb cutlets with warm potato and spring onions, salsa verde
- Confit duck leg, roast chicory, hazelnuts and blood orange
- Pan fried pork chops, caramelised apples, black cabbage and cider butter
- Chard sea bream, broad bean and dill pilav with lemon and saffron yogurt
- Poached red mullet with saffron risotto and aoli
- Curried monkfish with pumpkin, pearl onions and dukkah
- Fried halloumi and stewed peppers

Salads

- Roast heritage beet roots, goats cheese, walnuts and orange dressing
- Cumin squash with burnt butter yogurt
- Spice fried cauliflower and caramelised shallots
- Moroccan chopped salad with tomato dressing
- Gammon and potato salad with piccalilli puree
- Fried aubergine with buttered alliums and green chilli
- Tomato, cucumber, avocado and sour dough
- Charred peppers with cucumber chorizo and caper dressing
- Mixed seasonal leaf

Desserts

- Autumn berry pavlova with cinnamon cream
- Malt chocolate cake with pistachio and honey comb
- Apple slice, golden sugar and raisin puree
- Giant profiteroles with candied hazelnut
- British and continental cheese

Barbeque Menu

Meat

- Lamb cutlets with Salsa Verde
- Butterflied leg of Lamb and hot Mint sauce
- Moroccan Lamb shoulder
- Corn fed Chicken Breast with preserved Lemon and Thyme
- Garlic and Paprika Chicken legs
- Pork chops with Fennel and Balsamic
- Honey and Mustard glazed Pork loin steak
- Chorizo braised in Cider
- Sirloin Beef with Horseradish
- Sirloin steak with Chimichurri
- Classic Beef Burger, Lettuce Tomato and Gherkin

Fish

- Whole grilled Bream with Fennel
- Tuna steaks with Tomato and Basil
- Garlic King Prawns
- Citrus sword steaks

Veggie

- Halloumi burgers
- Grilled field Mushrooms and Onions
- Chilli Corn on the cob

Salads

- Beetroot, Goats Cheese Walnut and Orange
- Moroccan chopped Salad with Cumin and spiced Yoghurt
- Old world Panzanella
- Tuna Niçoise with Quail Eggs
- Broad Bean pilaf with spiced Butter
- Textures of Carrot, Lime, Coriander, and Yoghurt
- Broccoli Chilli and fried Garlic
- Potato Salad and Curry Mayo
- Couscous mixed Herbs Tomato
- Heritage Tomato Avocado and Onion
- Greek Salad barrel aged Feta and Vine Tomatoes
- Aubergine Cumin fried Onion and Chilli
- Roast Butternut Squash Feta and Lemon
- Chorizo roast Pepper and Tomato