

SALT AND SLATE CATERING MENUS





CANAPÉS

MENUS

Canapés are the perfect way to welcome guests, spark conversation, and set the tone for your event. At Salt & Slate, we craft bite-sized creations that are as beautiful as they are delicious, combining fresh, seasonal ingredients with thoughtful presentation. Whether it's an intimate reception, a wedding drinks party, or a corporate networking event, our canapés are designed to impress while keeping the mood relaxed and enjoyable.

CANAPÉS MENU

MEAT:

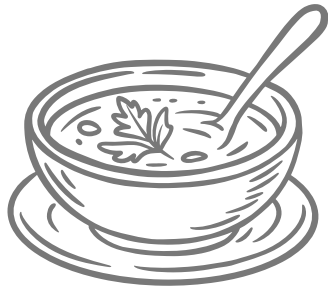
Lamb kofta with garlic yogurt and pomegranate
Smoked beef tartar with watercress and shallot
Vietnamese beef and vegetable wraps
Lamb kofta garlic yogurt and pomegranate
Spice lamb samosas with raita
Classic shepherds' pies with thyme crumb
Chicken and ginger gyoza with soy and lime dip
New York style hot dogs

FISH:

Prawn and black sesame toast with sweet-and-sour sauce
Tempura of tiger prawns
Mini deli smoked salmon bagels
Smoked mackerel pate and rye crackers
Tuna sashimi Wasabi ginger, and pineapple
Oysters and shallot vinaigrette

VEGETARIAN:

Herb falafel with coconut garlic yogurt
Mini Focaccia pizzas
Parmesan and truffle choux pastry



BOWL FOOD

MENUS

At Salt & Slate, we create beautifully balanced bowls that are both comforting and contemporary, showcasing seasonal ingredients and inspired combinations.

Whether it's a wedding celebration, a private dinner, or a corporate gathering, our bowl food is designed to impress without formality — allowing your guests to mingle, enjoy, and savour every bite.

BOWL FOOD MENU

MEAT:

Beef massaman curry with sticky rice
Beef rang dang jasmine rice
Lancashire hotpot
Peanut and chilli chicken noodles
Thai chicken curry
Lamb tajine and boozy apricots

FISH:

Salmon with apple and chicory salad
Tuna steak niçoise
Classic king prawn cocktail

VEGETARIAN:

Feta and roast aubergine with cumin onions
Quorn chilli, sour cream and avocado
Pumpkin cream, mushroom and sage rigatoni
Moroccan chopped salad and flatbreads
Halloumi with ratatouille

DESERT

Chocolate, caramel, Banana and sesame
Apple and cinnamon fool
Classic Eaton mess



BBQ FOOD

MENU

At Salt & Slate, we craft smoky, vibrant dishes that showcase seasonal ingredients and bold, delicious flavours, all expertly cooked on the grill.

Whether it's a winter gathering, a spring celebration, or a festive summer party, our BBQ menu brings people together, sparks conversation, and creates a relaxed, unforgettable dining experience.

BBQ FOOD MENU

MEAT:

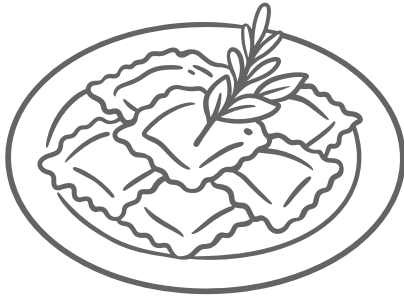
Classic beef burgers with lettuce, onion, tomato and gherkin
Sirloin steaks with chimichurri or horseradish
Chicken breast with lemon and thyme
Moroccan lamb leg with hot mint sauce
Lamb cutlets with salsa Verde
Cumberland sausage hotdogs
Mild Spiced Jerk Chicken Thighs

FISH:

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

VEGETARIAN:

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



HOT BUFFET

MENUS

A hot buffet is the perfect way to bring people together — offering warmth, generosity, and flavour in every dish. At Salt & Slate, we create hot buffet menus that feel both comforting and refined, with freshly prepared dishes served beautifully and efficiently.

Whether you're planning a wedding, corporate event, family celebration, or wake, our hot buffets are designed to make every guest feel looked after.

HOT BUFFET MENU:

MEAT:

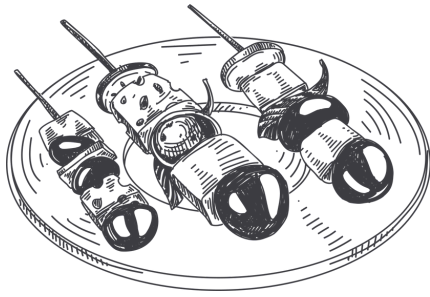
- Chicken Chasseur button mushrooms confit tomatoes, creamed mashed potatoes and tarragon jus
- Beef bourguignon pancetta pearl onions Pomme puree and red wine jus
- Jerk chicken (medium heat) rice and peas, jerk gravy, and yoghurt Jamaican slaw
- Massaman, beef curry, toasted coconut, sticky lime rice, coriander, and spring onions
- Classic rich beef lasagna Olive focaccia and mixed leaf salad
- Spiced mutton curry mint yoghurt and scented rice

FISH:

- 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

VEGETARIAN:

- Spanakopita and stewed Turkish beans in a rich tomato sauce
- Mozzarella and burrata with chilli and fried bread
- Fried aubergine with buttered alliums and green chilli



COLD BUFFET

MENU

At Salt & Slate, we create vibrant, beautifully presented dishes that highlight seasonal ingredients and bold flavours — all served chilled for convenience and elegance. Perfect for weddings, corporate events, or casual gatherings, our cold buffet menu offers a relaxed, versatile dining experience that allows guests to explore, savour, and enjoy at their own pace.

COLD BUFFET MENU:

MEAT:

Rare roast sirloin of beef with horseradish dripping
Bronze Turkey and stuffing
Honey and mustard glazed gammon
A selection of home-made quiches
Home-made Hummus with crispy lamb and a selection of breads

FISH:

Smoked salmon with lemon and capers
A selection of home-made quiches

VEGETARIAN:

Home-made Hummus with caramelised onions and pine nuts with a selection of breads
Mozzarella and Burrata with chilli and fried bread
Aubergine purée with mixed herbs preserved lemon and selection of bread
A selection of home-made quiches



SALAD

MENU

At Salt & Slate, we craft thoughtfully balanced salads using seasonal, high-quality ingredients, combining textures, colours, and tastes that are as pleasing to the eye as they are to the palate.

Perfect for weddings, corporate events, or casual gatherings, our salad menu offers a light, refreshing option that's satisfying, versatile, and designed to complement any occasion.

SALADS MENU:

Beetroot, Goats Cheese Walnut and Orange

Moroccan chopped Salad with Cumin and spiced Yoghurt

Old world Panzanella

Broad Bean pilaf with spiced Butter

Broccoli Chilli and fried Garlic

Potato Salad plain or Curry Mayo

Couscous mixed Herbs

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 chick pea

Spice fried cauliflower and caramelised shallots

Rainbow slaw

Seasonal mixed leaf and Dijon vinaigrette

SALT AND SLATE

READY TO DISCUSS YOUR NEXT EVENT?

Whether you're planning a party, wedding, commercial event, or funeral, we will take care of everything that's needed to make your event a success. Get in touch with us today, and let's start planning the event of your dreams!

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