

SALT & FOOD

CATERING

MENU





SALT & LÖÖD

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S&L

Cold

Smoked salmon blinis, dill crème fraîche
 Parma ham, goat's cheese & pear
 Smoked paprika, cheese & chive puffs
 Chicken liver parfait on toasted sourdough, red onion chutney
 Tomato, basil & black olive tapenade bruschetta (Vg)
 Rare Kent steer beef, horseradish, crispy onions
 Mackerel pate, pickled cucumber, rye croute

Hot

Popcorn tofu, sriracha mayonnaise (Vg)
 Pork & fennel sausage rolls, rhubarb ketchup
 Mozzarella & basil arancini, arrabbiata sauce
 Teriyaki & sesame seed chicken skewers
 Fish goujons, tartare sauce
 Cauliflower fritters, curried mayonnaise

S&S

CANAPÉS

3 Canapés £10 | 5 Canapés £15

Mains

28 day aged beef burger

Rare breed pork & apple sausages

Spinach, chickpea & garlic burger

Jerk chicken thighs

Halloumi & Mediterranean vegetable kebab

Salads

New potato, spring onion & crème fraîche

Moroccan vegetable cous cous

Fennel & tarragon coleslaw

Toasted pitta bread with tzatziki or hummus

Desserts

Strawberry cheesecake

Dark chocolate eclairs

S&F

£35 per person

TEXAS STYLE BBQ MENU

Mains

12 hour slow cooked Texas smoked beef brisket with a Texan rub
Texas BBQ pulled pork cooked slow with a BBQ glaze
Buffalo chicken wings , buffalo sauce
St Louis pork ribs smoked basted with a dry rub then coated in a sticky sauce

Sides

Southern style slaw
Texas potato salad
Cajun corn on the cob

Desserts

Strawberry cheesecake
Dark chocolate eclairs

SWF

SALT & WOOD

TEXAS
STYLE BBQ

£38 per person

HOG ROAST MENU

6

Traditional Hog Roast Package

An orchard fed whole pig, seasoned and slowly cooked on a spit-roast. Served in a fresh bread roll with sage and onion stuffing, crackling and apple sauce. Accompanied with warm new potatoes roasted in garlic and rosemary.

Choose 2 Sides

Moroccan spiced vegetable cous cous

Rocket, tomato, parmesan and pine nuts

Penne pasta, green pesto, sun-dried tomatoes, basil and capers

New potatoes, spring onions, chives and mayonnaise

Feta cheese, black olives, red onion, mixed leaf and cherry tomatoes

Desserts

Dark chocolate eclairs

Lemon meringue pie

Sticky toffee pudding, toffee sauce, vanilla ice cream (VE*)

Vegan Hog Roast

We have created a unique vegan and vegetarian hog roast for your guests which is exactly like a hog roast, so they won't miss out! Enjoy Pulled jackfruit, served on a fresh bread roll, with sage and onion stuffing, vegan 'crackling' and apple sauce.

THREE COURSE MEAL

Starters

Tomato & basil soup, sourdough croutes, basil oil

Pressed ham hock terrine, piccalilli, crackling, mustard dressing

Prawn & avocado cocktail, baby gem, Marie Rose sauce

Salad of poached pear, Kentish blue cheese & candied walnuts

Chicken liver pâté, red onion marmalade, crispy chicken skin

Thai fish cakes, sweet chilli sauce, sesame & cucumber pickle

Mains

Confit pork belly, creamed mash, glazed carrots, apple butter, crackling

Grilled sea bass, spinach, confit lemon, new potatoes, warm tomato & herb dressing

Pan roasted chicken breast, fine green beans, fondant potato, wild mushroom & tarragon sauce

Garlic butter gnocchi, purple sprouting broccoli, spinach pesto, toasted pine nuts

Braised lamb shoulder, curly kale, dauphinoise potatoes, thyme jus

Desserts

Eton mess

Dark chocolate tart, crème fraiche, raspberries

Summer fruit crumble, vanilla custard

Kentish cheeses, grapes, rosemary digestives, plum & apple chutney

Lemon & lime cheesecake, blackberry sorbet, lemon curd

SuF

SALT & WOOD

THREE
COURSE
MEAL

£55 per person

& CHILDREN'S MENU

CHILDREN'S MENU

8

Starters

Grilled garlic bread

Tomato soup

Cantaloupe melon & mixed berries

Mains

Sausages, mash, peas & gravy

Fish fingers, chips & baked beans

Chicken breast, roast potatoes, seasonal veg

Margarita pizza & chips

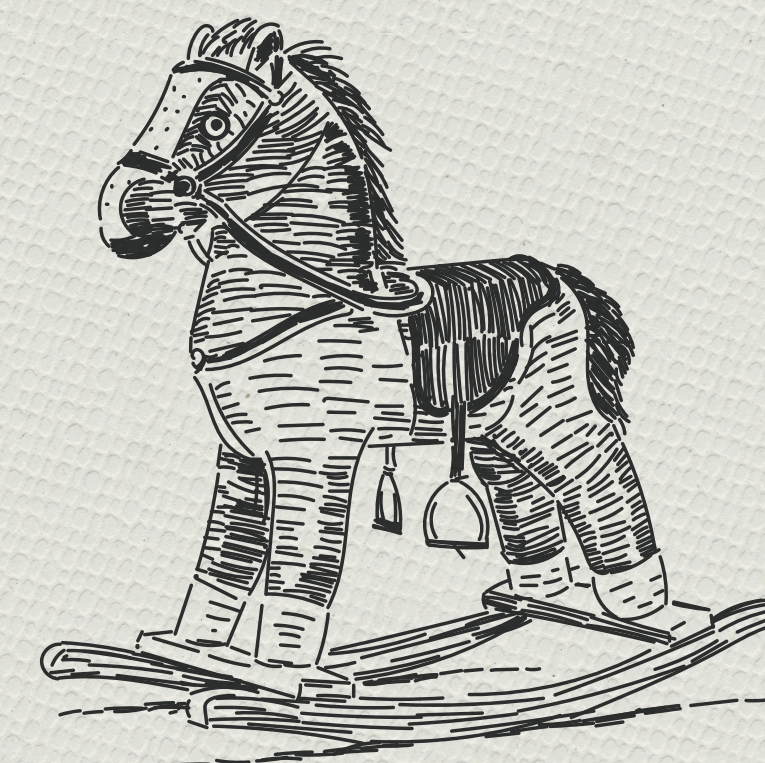
Desserts

Warm chocolate brownie, vanilla ice cream

Strawberry ice cream sundae

Fruit salad, berry coulis

S&W



ROAMING DESSERTS MENU

Elegantly presented in individual dessert boxes and served effortlessly by our roaming, impeccably dressed waiters as you mingle and enjoy the moment.

Tiramisu Box

A decadent layered Italian classic served in a box by our charmingly dressed waiters and handed to you in your very own mini dessert boxes.

Velvety mascarpone cream meets espresso soaked ladyfingers, dusted with fine cocoa powder for a rich finish.

Cannoli Cups

Delight your guests with freshly crafted cannoli cups, filled to order with creamy ricotta-based filling and topped with their favorite toppings. Watch as each bite sized treat is customized right before their eyes for an unforgettable interactive dessert station.

Topping Options

- Chopped Pistachios & Orange Zest.
- Mini Chocolate Chips
- Candied Cherries

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SALT & SUGAR

ROAMING
DESSERTS



Blini Bites with Caviar

Delicate blinis topped with crème fraîche, osetra caviar, and a micro sprig of dill.

Oysters on the Half Shell

Artfully presented on crushed ice with customizable toppings.

Topping Options

- Champagne Mignonette
- Caviar & Gold Flakes
- Spicy Jalapeno

BEAUTIFULLY PRESENTED BUFFETS

SAVOURY

- Blinis with creme fresh, caviar and fresh dill
- Blinis with creme fresh, smoked salmon and capers
- Bruschetta with ripe tomatoes, basil, and balsamic glaze (v)
- Mini crispy fried chicken burgers, cheese, secret sauce and crispy lettuce
- Marinated halloumi burgers, tzatziki, crispy lettuce and pickled red onions (v)
 - Crispy shrimp tempura cups with chili jam mayo
 - Parma ham, goat's cheese and pear
- Popcorn tofu cones, sriracha mayonnaise (vg)
- Homemade pork and fennel sausage rolls, rhubarb ketchup
- Mozzarella and basil arancini, arrabbiata sauce
 - Teriyaki and sesame seed chicken skewers
- Fish goujons, chip and tartar sauce served in cones
- Caprese croissants with salad, mozzarella, heirloom tomatoes and basil
 - Cauliflower fritters, curried mayonnaise (vg)
- Chicken wraps, parmesan, cesar dressing and baby gem
- Vegetable spring rolls with a honey, soy and lime sauce pepet (v)

SWEET

- Macarons in colors matching your event's theme
- Mini tiramisu cups
- Custom cakes and cupcakes decorated with delicate sugar flowers or edible flowers (£5pp supplement)
 - Cheesecake shooters to match your colour scheme
- Honey and Lavender Panna Cotta with a fresh berry compote
- Beautifully arranged fruit platter, using colours to match your events theme

BEAUTIFUL BUFFETS WITH PERFECT DRINK PAIRINGS

Our beautifully curated buffets are designed to delight both the eyes and the palate, combining exquisite flavors with stunning floral presentations.

Choose from our extensive selection of dishes, and we will expertly pair them with the perfect drinks to complement and enhance every bite. From refreshing botanical infused cocktails to sparkling spritzers, our drink pairings are here to elevate the experience.

Tailored to reflect your unique color palette and style, our buffet displays are paired with elegant floral arrangements, creating a breathtaking centerpiece for your event.

SALT & FOOD

BEAUTIFUL
BUFFETS

S&F

Choose 5 savoury and 3 sweet options | £25pp
Choose 7 savoury and 4 sweet options | £35pp

Our buffets are a minimum order for 50 people, if you have less guests we can still cater for you, it just means more food for everyone.

COCKTAIL MENU

COCKTAIL MENU

12

Old Fashioned

Bourbon, sugar, Angostura bitters, orange peel

Negroni

Gin, Campari, sweet vermouth

Manhattan

Rye whiskey, sweet vermouth, Angostura bitters

Martini

Gin (or vodka), dry vermouth, lemon twist or olive

Daiquiri

White rum, lime juice, simple syrup (choose your flavour)

Spicy Margarita

Tequila, lime juice, Cointreau, jalapeño, chili salt rim

Passion Fruit Martini

Vanilla vodka, passion fruit purée, lime juice, passion fruit liqueur, served with a side of Prosecco

Cosmopolitan

Vodka, Cointreau, cranberry juice, lime juice

Mojito

White rum, lime, mint, sugar, soda water

Aperol Spritz

Aperol, Prosecco, soda water

Moscow Mule

Vodka, lime juice, ginger beer

Paloma

Tequila, grapefruit soda, and a squeeze of lime.