

SALTED ORANGE FULL EVENT MENU



SALTED ORANGE

More than just food, we are here to elevate and evolve cuisine to the next level.

Established in 2014, Salted Orange has become a leader in the event catering industry.

With a collective experience of over 30 years we are proud to innovate from small intimate parties to large spectacular events

We pride ourselves on excellence in all aspects of our service, with the touch that is needed for when your event matters the most.

We offer a fully bespoke service along with our guided dishes for you to have the best event possible.

CANAPÉS

POTATO HASH WITH SOUR CREAM AND CAVIAR

-

TEMPURA HALLOUMI WITH PEPPER KETCHUP

-

BLACK TREACLE GLAZED PORK BELLY, APPLE BUTTER

-

FOSTERS' SAUSAGE WITH SOY AND HONEY, SESAME & SPRING ONION

-

QUAIL SCOTCH EGGS, BLACK SALT

-

ROASTED ONION VELOUTE WITH GOAT'S CHEESE BONBON

-

FISH AND CHIP CONES, PEA PUREE

-

POACHER CHEESE AND TRUFFLE GOUGERÉS

-

BEEF CHEEK CROQUETTES, AVOCADO AND PICKLED RED ONION

-

FISHCAKE WITH CHIMMICHURRI MAYONNAISE

-

BURRATA WITH TOMATO

-

OXTAIL ON DRIPPING BRIOCHE, GARLIC SAUCE AND EGG YOLK

-

HAY SMOKED MACKEREL CROQUETTE, APPLE & HORSERADISH

-

'SFC' CHICKEN THIGH, BUTTERMILK & KIMCHI

-

SALMON, CUCUMBER TACO WITH WASABI

-

DUCK CONFIT TACO, PICKLED CUCUMBER & PLUM

VEGAN

WHIPPED SMOKED TOFU, COURGETTE ROLL & BBQ SEEDS

-

SWEET POTATO & CUMIN CAKE, RED PEPPER KETCHUP

-

TERIYAKI MUSHROOM TACO, SPRING ONION & SESAME

-

COMPRESSED CUCUMBER, MOROCCAN HOUMOUS

-

ONION BAHJI, HAY SMOKED MAYO

-

BEETROOT TARTARE, VEGAN FETA & CHILLI

-

BEETROOT FALAFEL, SOUR CUCUMBER & YOGHURT

-

CHICKPEA FRITTER, CHILLI COMPOTE

-





DESSERT

LEMON MERINGUE, GREEN TEA

-

CHOCOLATE BOMB, BITTER ORANGE

-

WHITE CHOCOLATE CHOUX, POMEGRANATE

-

MOCHI

-

BROWNIE, CHERRY, PISTACHIO

-

STRAWBERRY, CHEESECAKE, MINT

-

BANOFFEE CONES, CASHEW CRUMB

-

FLAVOURED MACAROONS

-

STICKY TOFFEE, MISO CARAMEL

SALTED ORANGE

THREE COURSE MENU



STARTERS

SOUP

PEA SOUP WITH TRUFFLE AND PARMESAN

ASPARAGUS

ASPARAGUS, POACHED EGG, HOLLANDAISE, SOURDOUGH CROUTE

CHICKEN LIVER

CHICKEN LIVER PARFAIT, CANDIED WALNUTS, CURED EGG YOLK, CRUSHED BRIOCHE, TEXTURES OF PEAR

HAM TERRINE

PRESSED TERRINE OF SALTED ORANGE HAM WITH TEXTURES OF PEAS, QUAILS EGG

SALMON

TRIO- BEETROOT CURED, SMOKED & MOUSSE WITH SAMPHIRE, LEMON AND ROQUETTE

BEEF CHEEK

BEEF CHEEK WITH WILD MUSHROOMS, WHIPPED HOLLANDAISE & WATERCRESS

CRAB

CRAB, SAMPHIRE, PEPPER, LEMON AND ROQUETTE

HALLOUMI

BAKED HALLOUMI WITH LEMON AND THYME CRUST, TOMATO JAM, AGED BALSAMIC & GREENS

STARTERS...CONTINUED

BURRATA

BURRATA, SEMI DRIED TOMATOES, AGED BALSAMIC, PESTO

WILD MUSHROOM

WILD MUSHROOM FRICCASSE, EGG YOLK, EGGY BREAD, HERB OIL

PRAWN

PRAWN AND CHORIZO ARANCINI WITH SPICED TOMATO
AND HERBS

SWEETCORN

SWEETCORN VELOUTE WITH POPCORN, CHILLI OIL AND BURNT ASH



MAIN COURSE

BLADE

LINCOLNSHIRE BEEF, BACON, WILD MUSHROOMS, BALSAMIC ONIONS, TRUFFLE POTATO & THYME JUS

LAMB

BRAISED SHOULDER OF SALT MARSH LAMB, GREENS, DAUPHINOISE POTATO & ROSEMARY JUS

PORK

SALTED ORANGE OWN PORK WELLINGTON WITH GARLIC MASHED POTATO, SAGE JUS

CHICKEN

FREE RANGED CHICKEN BREAST WITH GRILLED ASPARAGUS, CHIMICHURRI AND CRISP POTATO

FISH

DUO OF SALMON & PLAICE, SPINACH, POMMES ANNA, LEMON SAUCE & CRUSHED PEA, ASPARAGUS

VENISON

VENISON HAUNCH, BRAISED BONBON, SPICED CABBAGE & PORT SAUCE

HAKE

FILLET OF HAKE WITH ROASTED BROCCOLI, PEAS AND GREEN BEANS FINISHED WITH WHITE WINE SAUCE

SUNDAY LUNCH

SPIT ROASTED LINCOLNSHIRE BEEF, YORKSHIRE PUDDING, DRIPPING POTATOES

MAIN COURSE...CONTINUED

COD

MISO GLAZED COD LOIN, CRAYFISH CROQUETTE, PEA PUREE, CAVIAR OIL

DUCK

DUCK TWO WAYS, BEETROOT TART, PLUM PESTO

LOBSTER

SALMON BALLOTINE, LOBSTER THERMIDOR, SAMPHIRE, ASPARAGUS



DESSERT

DEL ICÉ

CHOCOLATE AND SALTED CARAMEL DELICÉ, ORANGE GEL & ITALIAN MERINGUE

STICKY TOFFEE

STICKY TOFFEE, MISO CARAMEL, CLOTTED CREAM

LEMON

LEMON TART, FRESH BERRIES AND GREEN TEA ELEMENTS

BROWNIE

CHOCOLATE BROWNIE, SOUR CHERRIES & PISTACHIO TEXTURES

TIRAMISU

TIRAMISU MADE WITH UNCONVENTIONAL RUM

CREMÉ BRULÉE

VANILLA CRÈME BRULÉE WITH BAKED WHITE CHOCOLATE & STRAWBERRIES

PANNACOTTA

ORANGE & CARDAMOM PANNACOTTA, BISCOFF, PUMPKIN SEEDS & 90% DARK CHOCOLATE

MALTED MILK

MALTED MILK PANNACOTTA, BUTTER SHORTBREAD, ORANGE & DARK CHOCOLATE

EGG CUSTARD

EGG CUSTARD TART WITH BERRIES AND CINNAMON SUGAR

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APPLE TART TATIN

APPLE TART TATIN WITH VANILLA CREAM

DESSERT...CONTINUED

TRIO'S

CHOCOLATE

CHOCOLATE DELICE WITH ORANGE, CHOCOLATE BROWNIE WITH PISTACHIO, WHITE CHOCOLATE MOUSSE WITH BAKED CHOCOLATE

CLASSIC

VANILLA CREME BRULEE, LEMON TART WITH BERRIES, CHOCOLATE BROWNIE WITH SALTED CARAMEL

SUMMER

STRAWBERRY ETON MESS, BRIOCHE AND BERRY PUDDING, LEMON MERINGUE

WINTER

STICKY TOFFEE, MALTED MILK PANNACOTTA, CHERRY BAKEWELL



A close-up photograph of three golden-brown falafel balls arranged on a white plate. Each ball is topped with a dollop of bright red sauce and garnished with fresh green herbs. The background is softly blurred, showing a wooden bowl containing more of the same dish. The text 'SALTED ORANGE' and 'CASUAL EATING' is overlaid on the image.

SALTED ORANGE

CASUAL EATING

STREET FOOD

MEXICAN

CHILLI, VEGAN BEAN CHILLI, TACOS, NACHOS, TORTILLA, SALSA, GUACAMOLE, SOUR CREAM, CHEESE, JALAPENO, LETTUCE, TOMATO, CUCUMBER

BURGER SHACK

BEEF BURGERS, SKIN ON FRIES, PICKLES, LETTUCE, TOMATO, SAUCES, BACON, CHEESE

BANH MI

VIETNAMESE BAGUETTES WITH PORK, CUCUMBER, RADISH, CORIANDER, PATE, PICKLED CARROT

CURRY

THAI GREEN VEGETABLES, LAMB MADRAS, CHICKEN KORMA, RICE, ONION BAHJI, NAAN BREAD, CHUTNEY, YOGHURT

BAO BUNS

STEAMED BAO, CRISPY SHREDDED DUCK, BRAISED PORK, PULLED JACK FRUIT, PICKLED CARROT, CUCUMBER, HERBS, SAUCES

HOT DOGS

LINCOLNSHIRE HOTDOGS, SUB ROLL, FRIED ONIONS, SAUCES, FRIES, PICKLES, CHEESE SAUCE

Have it your way. Tell us what you want, we can do anything!

£12+VAT per person

WOOD FIRED PIZZA

OUR WOOD FIRED PIZZA OVEN IS IDEAL FOR STREET FOOD, EVENING FOOD, CORPORATE PARTIES AND MUCH MORE.

PRE-SELECTION - YOU CHOOSE 3 OPTIONS FROM THE LIST BELOW AND WE COOK THEM FRESH FOR YOUR GUESTS

MARGARITA

-

SAUSAGE, RED ONION AND THYME

-

PARMA HAM, GOAT'S CHEESE AND ROCKET

-

CHICKEN AND PESTO

-

VEGGIE DELIGHT

-

SPICY BEEF / VEGETARIAN

-

HAM AND PINEAPPLE

-

FETA, ROCKET AND OLIVE

-

GOAT'S CHEESE, CARAMELISED ONION AND SPINACH

-

FOUR CHEESES

£14+VAT per person

GRAZING TABLE

Graze the night away

CURED MEATS

SELECTION OF SOFT AND HARD CHEESES

CRACKERS & BREAD

PICKLES & CHUTNEYS

BABY LEAF AND ROQUETTE

PORK PIE

VEGETABLE CRUDITÉS

SAUSAGE ROLL

SEASONAL FRUITS

OLIVES

BALSAMIC & OIL DIPPING POTS

VEGAN AND GLUTEN FREE AVAILABLE UPON REQUEST

£14+VAT per person



CONES

Design to be cost effective, funky and interesting. Our cones are the perfect offering for the evening or for your popup event

SFC

Fried chicken with hot honey, fries and gerkhin

BEEF

Braised beef, truffle fries with parmesan

SAUSAGE

Austrian Sasuage with curry ketchup, fries

TRUFFLE

Truffle fries, grated parmesan, parsley

FISH

Beer battered fish with chips and pea puree

HALLOUMI

Fried halloumi, lemon and parsley fries

£6+VAT per person