



SALTED ORANGE FOOD COMPANY

Personal, bespoke caterers in Lincolnshire, Nottinghamshire and
Leicestershire



WE THINK DIFFERENTLY....

Your event is important to us we want you to have an experience to remember, this means thinking outside the box

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We love what we do and we like to make sure what we do is fresh, different and exciting

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From intimate private dining through to large scale event catering, we cater to your every requirement

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We are here for your 24/7, it is important to feel comfortable and reassured in the run up to your event

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Get in touch and let's see what magic we can create for you

Canapés

For that impressive touch

Pressed ham with pea

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Smoked salmon and chive cornets

-

Poacher cheese and red onion tartlets

-

Black treacle crispy pork belly

-

Fosters sausage with soy and honey

-

Stilton, pear and walnut

-

Fish and chip cones

-

Mac and cheese croquettes

-

Falafel with chilli compote (vegan)

-

Crab cakes with sriracha mayonnaise

-

Salmon ballotine with lemon hollandaise

-

Chickpea and asparagus fritters with truffled pea (vegan)

-

Shredded beef croquette with horseradish

-

Compressed cucumber with Moroccan hummus (vegan)

Starters

The beginning

Pea soup with truffle crème fraiche, aged parmesan

-

Lincolnshire Asparagus, crisp Parma ham, chive butter sauce,

-

Duck liver parfait with gingerbread, Lincolnshire cherry compote

-

Pressed terrine of ham, with 'egg and peas'

-

Lemon and black pepper cured salmon with sourdough, sour
crème and rocket

-

Shin of beef terrine, whipped horseradish hollandaise, wild
mushroom bread

-

Seafood thermidor, garlic bread

-

Goat's cheese mousse, candied walnuts and watercress

-

Twice baked Lincolnshire poacher cheese soufflé, red onion
marmalade

-

Crab salad with samphire, green beans, lemon and rocket

Main Course

Duo of Lincolnshire beef, horseradish potato, roast shallot and thyme jus

-

Braised shoulder of salt marsh lamb, dauphinoise potato and rosemary jus

-

Tasting of Lincolnshire pork with pressed potato and apple gravy

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Lincolnshire pork, red cabbage, grain mustard and spinach

-

Roasted free range chicken breast, confit leg, Anna potato, apricot

-

Duo of salmon and plaice, lemon buerre blanc, crushed peas

-

Venison haunch, braised bonbon, port sauce

-

Pan fried seabass, spinach and tiger prawn cream, confit potato

-

Spit roasted Lincolnshire beef, Yorkshire pudding, dripping potatoes

-

Foster's 28-day matured ribeye steak with hand cut chips, tomato and mushroom

-

Red onion, rocket and poacher cheese tart with roasted beetroot (V)

Desserts

Something sweet

Death by chocolate with raspberry and vanilla

-

Sticky toffee, caramel sauce, blowtorched banana

-

Roasted apple pannacotta with brandy snap and Lincolnshire honey

-

Lemon posset, candied lemon and blackberries

-

Chocolate brownie with pistachio and cherry

-

Chocolate fondant, salt caramel and mascarpone ice cream

-

Tiramisu made with Lincolnshire coffee co.

-

Vanilla crème brûlée with strawberry shortbread

-

Lemon tart with meringue, green tea and berry

-

Cannot choose? Let's do a trio

Sharing

That informal way of enjoying your event

Starter

Selection of fresh bread, olive oil and balsamic, cured and cooked meats, olives, tomato and mozzarella, Mediterranean vegetables

Main

Ploughman's - Homemade coleslaw, rocket and parmesan salad, potato salad, tomato and red onion salad

-

Foster's picnic pies, sausage rolls, old school scotch eggs with pickles

-

Lincolnshire poacher cheese, brie, pickles and chutney

Home comforts - braised beef with onion and bacon, horseradish mash, vegetables, breads and salads

Greek - Baba ghananoush, Falafel, marinated feta cheese, houmous, lamb kofka, fresh breads, Olives, sliced meats, Tabbouleh, rocket, tzatziki

Dessert

Build your own - dessert table with mixed ideas and flavours

Miniature cakes and puddings - loads of choices for the undecided

Afternoon Tea

High tea, casual or informal perfect for any occasion

Sandwiches

Smoked salmon and cucumber

-

Ham and wholegrain mustard

-

Egg mayonnaise, cress

-

Cheddar cheese and pickle

Cakes and pastries

Buttermilk scones

-

Lemon drizzle

-

Chocolate brownie with salted caramel

-

Eclairs

-

Carrot cake, lemon frosting

-

Battenberg cake

-

Macaroons

-

Lemon meringue pie

-

Street Food

Something different, casual or evening food

we pull up, pitch up and serve different fun and delicious

choose 1, 2 or 3 items you can add the garnishes for each or an overall mix

Pulled pork buns, gherkins, onion and tomato

-

Chicken, coconut and spinach korma

-

Chilli cheese fries (v)

-

Falafel, sriracha mayonnaise, wraps

-

Junkyard fries – fries smothered in a sauce with so much in it, it can only be described as a delicious junkyard

-

Mini beef burgers with poacher cheese, pickles and homemade ketchup

-

Mac and cheese

-

Moroccan chickpea stew

-

Beef chilli made with smoked tomato

-

Spit roasted beef buns

-

Hog Roast

We do it better...

Slow roasted on a spit for 8 hours this succulent free range Lincolnshire pork is first brined with apple juice and cooked on site.

All hog roasts come with a choice of 3 salads, soft white baps, stuffing a selection of condiments and a vegetarian dish for the not so lovers of hog.

Salads

Proper coleslaw

Waldorf

Celeriac remoulade

Tomato, onion and balsamic

Marinated courgette

Garden salad

New potato salad

Pesto pasta salad

Why not add warm potatoes, chips or wedges?

BBQ

Casual evening or event

Grill

Lincolnshire sausages

-

Beef burgers / poacher cheeseburger

-

Minute steaks

-

Coconut and coriander pork chops

-

Black treacle pork belly

-

Gammon and pineapple

-

Jerk chicken

-

Salmon skewers with lime

-

Moroccan lamb kebab

Sides

Proper coleslaw

-

Tomato, red onion

-

Pasta pesto salad

-

Potato salad

-

Caramelised onions

Wood Fired Pizza

Our wood fired pizza oven is ideal for large scale events such as street food, evening food, corporate parties and many more.

We offer two choices:

Build your own pizza – we bring lots of different toppings for you to customize your own pizza

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

Other services

Bar hire

-

Cocktail bars / gin bars

-

Linen hire

-

Crockery hire - vintage and traditional

-

Event décor

-

Morning after / night before package

-

Delivered service

-

Staff hire

-

Equipment hire

-

Glass hire

-

Event management

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