



SALTED ORANGE FOOD COMPANY

Personal, bespoke caterers across the UK



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

'ham, egg and peas'

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Smoked salmon and caviar blinis with sour cream

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Poacher cheese and red onion tartlets

-

Black treacle pork belly

-

Fosters sausage with soy and honey

-

Watermelon with goat's cheese and aged balsamic

-

Fish and chip cones

-

Beetroot macaroons with poppy seed cream cheese (V)

-

Falafel with chilli compote (vegan)

-

Crab cakes with guacamole and coriander

-

Mini fish pie

-

Roasted aubergine caviar with truffle (vegan)

-

Shredded beef croquette with horseradish

-

Compressed cucumber with Moroccan houmous (vegan)

Starters

The beginning

Pea soup with truffle crème fraiche, aged parmesan

-

Baked asparagus, scamor's egg and sourdough finished with
pea shoots

-

Duck liver parfait with pomegranate, orange and watercress

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Pressed terrine of ham, with 'egg and peas'

-

Umami cured salmon with sourdough, sour crème and rocket

-

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

-

Scallops and bacon with chive and ocean liquor

-

Goat's cheese mousse, candied walnuts and watercress (V)

-

Butternut, caramelised red onion, feta cheese and spinach
tartlet(V)

-

Crab salad with samphire, green beans, lemon and rocket

-

Roasted beetroot with halloumi, rocket and aged balsamic (V)

Main Course

Lincolnshire Blade of beef, horseradish fondant potato, wilted spinach, roasted shallot and thyme jus

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

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Tasting of Lincolnshire pork with pressed potato and apple gravy

-

Free ranged chicken breast, truffle mashed potato, wild mushroom and chive cream sauce

-

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

-

Venison haunch, braised bonbon, spiced cabbage and port sauce

-

Fillet of hake with roasted broccoli, peas and green beans finished with white wine sauce

-

Spit roasted Lincolnshire beef, Yorkshire pudding, dripping potatoes

-

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

-

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

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Malted milk pannacotta with shortbread, orange and dark chocolate

-

Egg custard tart with berries and cinnamon sugar

Cannot choose? Let's do a trio

Sharing

That informal way of enjoying your event

This is best designed as a two-course meal leaving plenty of time for 'grazing'

Main

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

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

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Lincolnshire poacher cheese, brie, pickles and chutney

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

Greek - Baba ghanoush, Falafel, marinated feta cheese, houmous, lamb kofta, 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

Comes with vintage crockery as standard

Sandwiches

Smoked salmon and cucumber

-

Ham and wholegrain mustard

-

Egg mayonnaise, cress

-

Cheddar cheese and pickle

Cakes and pastries

Buttermilk scones with jam and clotted cream

-

Lemon drizzle

-

Chocolate brownie with salted caramel

-

Victoria sponge

-

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

Mexican stand – taco stand with soft tacos, chilli, all the traditional accompaniments, nachos and cheese

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American burger joint – build your own burger station with pulled pork & fries

-

Dirty boy – mac and cheese, fries, beef chilli

-

Curry truck – chicken, vegetable and lamb curry with rice and naans

-

Jackets – potatoes with funky toppings

-

Doghhouse – gourmet hotdogs with over the top toppings

-

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

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

Choose 3 or 4 from the grill along with 3 or 4 sides

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

-

Crockery hire - vintage and traditional

-

Morning after / night before package

-

Delivered service

-

Staff hire

-

Equipment hire

-

Glass hire

-

Linen hire

-

Event management

-

Summer Garden Slush Co.