

SINCE 2001

SALTS

CATERING

CORPORATE LUNCH

CM1	SELECTION OF SANDWICHES	5.25 PER HEAD
CM2	SANDWICHES, INDIVIDUAL PACKET OF CRISPS, CANNED DRINK	6.75 PER HEAD
CM3	SANDWICHES, 2 NIBBLES, CAKE	7.75 PER HEAD
CM4	SANDWICHES, 2 NIBBLES, FRUIT	7.75 PER HEAD
CM5	SANDWICHES, 2 NIBBLES, CAKE, FRUIT	8.75 PER HEAD
CM6	SANDWICHES, 2 NIBBLES, CAKES, FRUIT, BAGS OF CRISPS, CANS	11.25 PER HEAD
CM7	SANDWICHES, 4 NIBBLES, CAKES, FRUIT	10.95 PER HEAD
CM8	SANDWICHES, 4 NIBBLES, CAKES, FRUIT, BAGS OF CRISPS, CANS	13.25 PER HEAD
CM9	SANDWICHES, 4 NIBBLES, CAKES, FRUIT, MEAT AND CHEESE PLATTERS, SALADS	18.95 PER HEAD

100%
HAND
MADE



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SALADS

TWO PRICES DENOTE LARGE AND SMALL SIZES. PLEASE GIVE 2 DAYS' NOTICE FOR SALAD ORDERS. LARGE SALADS ARE ROUGHLY 8-10 PORTIONS, SMALL 4-5 PORTIONS. IF PART OF A LARGER BUFFET SALADS WILL STRETCH A LOT FURTHER.

SAL1 _____ 12.95-23.95

CHICKEN, SMOKED PANCETTA, AVOCADO AND CHERRY TOMATOES
WITH CAESAR SALAD

SAL2 _____ 12.95-23.95

CLASSIC CAESAR SALAD

SAL3 _____ 12.95-23.95

CLASSIC CAESAR WITH CHICKEN AND BACON

SAL4 _____ 12.95-23.95

THAI BEEF SALAD

SAL5 _____ 12.95-23.95

FRESH TUNA NICOISE WITH EGGS, OLIVES, ANCHOVIES, PEPPERS
AND TOMATOES WITH A LEMON AND OLIVE OIL DRESSING

SAL6 _____ 12.95-23.95

SMOKED MACKEREL, POTATO, BEETROOT, WATERCRESS AND
CHERRY TOMATO SALAD

SAL7 _____ 12.95-23.95

BUTTERNUT SQUASH, SEMI DRIED TOMATO, BROCCOLI AND PEARL
BARLEY SALAD WITH A BALSAMIC VINAIGRETTE



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- SAL8** 13.45-25.45
SALMON, FENNEL, AND POTATO SALAD WITH DILL AND SOUR CREAM DRESSING
- SAL9** 12.95-24.45
SMOKED TROUT, BEETROOT AND HORSERADISH SALAD
- SAL10** 10.95-18.95
BLACK EYED BEAN SALAD WITH BACON, ROAST PEPPER AND CHILLI
- SAL11** 11.95-21.95
MINI FALAFEL AND SPICED BULGUR WHEAT WITH GOAT'S CHEESE, CHICKPEAS, AND BUTTERNUT SQUASH
- SAL12** 10.45-19.45
SPICED COUS COUS, ROASTED VEGETABLES, FETA, ALMONDS WITH A HARISSA AND LEMON DRESSING
- SAL13** 6.25-10.45
SIMPLE GREEN SALAD WITH FRISEE LETTUCE, ROCKET, CHERRY TOMATO, CUCUMBER AND DIJON VINAIGRETTE
- SAL14** 11.95-21.95
FRENCH GREEN BEAN SALAD WITH ROCKET, GARDEN CRESS, DIJON VINAIGRETTE AND CAPERS
- SAL15** 11.95-20.95
SEASONAL LEBANESE SALAD, MARINATED FETA, WATERMELON, RADISH, CUCUMBER, PEARL COUS COUS AND MINT
- SAL16** 6.45-10.95
ROCKET AND PECORINO SALAD WITH BALSAMIC DRESSING

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ADD ONS

AM1	NEW POTATO AND CHIVE SALAD	13.45-25.45
AM2	SALT'S HOMEMADE TRADITIONAL CRUNCHY COLESLAW	13.45-25.45
AM3	ASIAN COLESLAW WITH GINGER, CHILLI AND CORIANDER	13.45-25.45
AM4	SIX CHEESE "BOARD" WITH ARTISAN CRACKERS, CHUTNEY, AND GRAPES	13.45-25.45
AM5	ANTIPASTI PLATTER OF HOME COOKED MEATS AND ARTISAN CURED MEATS	13.45-25.45
AM6	VEGETARIAN ANTIPASTI PLATTER OF OLIVES, SUN DRIED TOMATO, ROASTED MEDITERRANEAN VEGETABLES, BALSAMIC ONIONS, FETA STUFFED PEPPERS, CARAMELISED RED ONION	13.45-25.45
AM7	CIABATTA PLATTER	13.45-25.45

100%
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DRINKS AND CRISPS

DC1	_____	1.30 PER BOTTLE
HARROGATE STILL SPRINGWATER 500ML		
DC2	_____	1.30 PER BOTTLE
HARROGATE SPARKLING SPRINGWATER 500ML		
DC3	_____	1.30 PER CAN
SAN PELLEGRINO CANNED DRINKS 330ML ORANGE, LEMON OR BLOOD ORANGE OR CAWSTON PRESS SOFT DRINKS 330ML		
DC4	_____	3.50 PER CARTON
APPLE JUICE OR FRESH ORANGE JUICE 1 LITRE		
DC5	_____	8.75 PER HEAD
SANDWICHES, 2 NIBBLES, CAKE, FRUIT		
DC6	_____	11.25 PER HEAD
SANDWICHES, 2 NIBBLES, CAKES, FRUIT, BAGS OF CRISPS, CANS		
DC7	_____	1.40 PER BAG
PIPER'S POTATO CRISPS INDIVIDUAL 40G BAGS		
DC8	_____	5.00 PER PLATTER
PIPER'S POTATO CRISPS 150G PLATTER		
DC9	_____	8.00 PER PLATTER
PIPER'S POTATO CRISPS 150G PLATTER		



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MIDDLE EASTERN PLATTERS

**160 -APPROX. 12-15 PEOPLE
ADDITIONAL PEOPLE IN MULTIPLES OF 5**

**GRILLED MARINATED CHICKEN KEBAB
MEDITERRANEAN CHOPPED SALAD
SPICED RED CABBAGE COLESLAW
HOMEMADE FALAFEL- PEARL COUS COUS WITH SAFFRON, GARLIC AND CUMIN
TOMATO AND CUCUMBER SALAD
ROASTED MEDITERRANEAN VEGETABLES
HUMMUS WITH CUMIN AND CORIANDER
PITTA BREADS
RED PEPPER AIOLI, SKHUG, YOGHURT WITH MINT AND CUCUMBER
SUMAC ONIONS
KALAMATA OLIVES**

