

SINCE 2001

SALTS

CATERING

CORPORATE LUNCH

CM1 SELECTION OF SANDWICHES	5.50 PER HEAD
CM2 SANDWICHES, INDIVIDUAL PACKET OF CRISPS, CANNED DRINK	7.25 PER HEAD
CM3 SANDWICHES, 2 NIBBLES, CAKE	8.25 PER HEAD
CM4 SANDWICHES, 2 NIBBLES, FRUIT	8.25 PER HEAD
CM5 SANDWICHES, 2 NIBBLES, CAKE, FRUIT	9.50 PER HEAD
CM6 SANDWICHES, 2 NIBBLES, CAKES, FRUIT, BAGS OF CRISPS, CANS	12.25 PER HEAD
CM7 SANDWICHES, 4 NIBBLES, CAKES, FRUIT	12.50 PER HEAD
CM8 SANDWICHES, 4 NIBBLES, CAKES, FRUIT, BAGS OF CRISPS, CANS	15.25 PER HEAD
CM9 SANDWICHES, 4 NIBBLES, CAKES, FRUIT, MEAT AND CHEESE PLATTERS, SALADS	19.95 PER HEAD



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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 _____ 25.95-14.95

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

SAL2 _____ 20.95-12.95

CLASSIC CAESAR SALAD

SAL3 _____ 25.95-14.95

CLASSIC CAESAR WITH CHICKEN AND BACON

SAL4 _____ 24.95-14.95

THAI BEEF SALAD

SAL5 _____ 30.95

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

SAL6 _____ 23.95-14.95

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

SAL7 _____ 21.95-13.95

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



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SAL8 _____ 27.45-15.45

SALMON, FENNEL, AND POTATO SALAD WITH DILL AND SOUR CREAM DRESSING

SAL9 _____ 25.45-14.95

SMOKED TROUT, BEETROOT AND HORSERADISH SALAD

SAL10 _____ 20.95-12.95

BLACK EYED BEAN SALAD WITH BACON, ROAST PEPPER AND CHILLI

SAL11 _____ 23.95-13.95

MINI FALAFEL AND SPICED BULGUR WHEAT WITH GOAT'S CHEESE, CHICKPEAS, AND BUTTERNUT SQUASH

SAL12 _____ 21.45-12.45

SPICED COUS COUS, ROASTED VEGETABLES, FETA, ALMONDS WITH A HARISSA AND LEMON DRESSING

SAL13 _____ 12.45-8.25

SIMPLE GREEN SALAD WITH FRISEE LETTUCE, ROCKET, CHERRY TOMATO, CUCUMBER AND DIJON VINAIGRETTE

SAL14 _____ 23.95-13.95

FRENCH GREEN BEAN SALAD WITH ROCKET, GARDEN CRESS, DIJON VINAIGRETTE AND CAPERS

SAL15 _____ 22.95-13.95

SEASONAL LEBANESE SALAD, MARINATED FETA, WATERMELON, RADISH, CUCUMBER, PEARL COUS COUS AND MINT

SAL16 _____ 12.95-8.75

ROCKET AND PECORINO SALAD WITH BALSAMIC DRESSING



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ADD ONS

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| AM1 | NEW POTATO AND CHIVE SALAD | £16.95/PLATTER |
| AM2 | SALT'S HOMEMADE TRADITIONAL CRUNCHY COLESLAW | £14.95/PLATTER |
| AM3 | ASIAN COLESLAW WITH GINGER, CHILLI AND CORIANDER | £18.45/PLATTER |
| AM4 | SIX CHEESE "BOARD" WITH ARTISAN CRACKERS, CHUTNEY, AND GRAPES | £25.95/PLATTER |
| AM5 | ANTIPASTI PLATTER OF HOME COOKED MEATS AND ARTISAN CURED MEATS | £29.95/PLATTER |
| AM6 | VEGETARIAN ANTIPASTI PLATTER OF OLIVES, SUN DRIED TOMATO, ROASTED MEDITERRANEAN VEGETABLES, BALSAMIC ONIONS, FETA STUFFED PEPPERS, CARAMELISED RED ONION | £27.95/PLATTER |
| AM7 | CIABATTA PLATTER | £5.50/PLATTER |



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DRINKS AND CRISPS

DC1	_____	1.40 PER BOTTLE
HARROGATE STILL SPRINGWATER 500ML		
DC2	_____	1.40 PER BOTTLE
HARROGATE SPARKLING SPRINGWATER 500ML		
DC3	_____	1.60 PER CAN
SAN PELLEGRINO CANNED DRINKS 330ML ORANGE, LEMON OR BLOOD ORANGE OR CAWSTON PRESS SOFT DRINKS 330ML		
DC6	_____	3.50 PER CARTON
APPLE JUICE OR FRESH ORANGE JUICE 1 LITRE		
DC7	_____	£1.60 PER BAG
PIPER'S POTATO CRISPS (INDIVIDUAL 40G BAGS) £1.60 / BAG		
DC8	_____	11.25 PER HEAD
PIPER'S POTATO CRISPS (150G PLATTER) £6.50 / PLATTER		
DC7	_____	1.40 PER BAG
PIPER'S POTATO CRISPS INDIVIDUAL 40G BAGS		
DC8	_____	6.50 PER PLATTER
PIPER'S POTATO CRISPS (150G PLATTER)		
DC9	_____	9.50 PER PLATTER
PIPER'S POTATO CRISPS (300G PLATTER)		



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MIDDLE EASTERN PLATTERS

160 -APPROX. 12-15 PEOPLE

ADDITIONAL PEOPLE IN MULTIPLES OF 5 - 50

GRILLED MARINATED CHICKEN KEBAB
MEDITERRANEAN CHOPPED SALAD
SPICED RED CABBAGE COLESLAW
BABA GANOUSH
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

