



**SALT'S**  
CATERING

Email: [orders@saltscatering.co.uk](mailto:orders@saltscatering.co.uk)

Call: 0113 243 5453

Web: [www.saltscatering.co.uk](http://www.saltscatering.co.uk)

## CANAPÉS

### Meat

- Rare roasted beef onglet crostini with Colston Bassett stilton, baby rocket and port infused red onion marmalade
- Asian chicken skewers with Malaysian Spices
- King prawn & chorizo skewer with a red wine & thyme glaze
- Bubble & squeak rosti with quails egg, pancetta & fruity sauce
- Chicken liver parfait on toasted brioche with rhubarb and date chutney
- Chorizo and roasted red pepper empanaditas with avocado relish
- Teriyaki fillet beef with stem ginger, sesame seeds and wasabi rice cracker
- Mini Caesar salad en croustade with quails egg and dry-cured bacon
- Thyme infused sweet potato, French black pudding and pea puree
- Ham hock terrine crostini with a celeriac remoulade and piccalilli
- Char sui barbecue pork with five spice and chilli in a wonton cup
- Duck liver parfait in a filo cup with Cumberland jelly
- Seared duck breast on brioche with port jelly and caramelised quince
- Carpaccio of beef on polenta with rocket, parmesan and truffle oil
- Classic Italian focaccia topped with balsamic onion confit, goat's cheese and prosciutto
- Glazed smoked duck breast on a potato rosti with elderberry jelly and crispy ginger

### Fish

- Seared tuna with classic Niçoise salad and dressing in a pastry box
- Crab and avocado tart with rouille and a Nero tart case
- North Yorkshire smoked salmon on a potato pancake with beetroot relish and set sour cream
- Salted cod fish cakes with aioli
- Anchovy crostini served with a classic Spanish frittado sauce
- Portuguese prawn rissoles with homemade aioli
- Thai tuna with soy ginger and lychee with a mango and chilli dip on a chilli spoon
- Potted shrimp on toast
- Peeled prawn skewers with chipotle chilli and a garlic and lime mayonnaise
- Glazed smoked duck breast on a potato rosti with elderberry jelly and crispy ginger



## Vegetable Canapés

- Semi-dried tomato, bocconcini mozzarella and olive, drizzled with basil oil (v)
- Baby red pepper stuffed with cream cheese and chives (v)
- Classic Italian bruschetta with fresh herbs and olive oil (v)
- Asparagus with a sherry hollandaise in a pastry barquette (seasonal only) (v)
- Roasted cherry tomato on parmesan short bread with baked garlic confit (v)
- Beetroot and goats cheese mousseline on parmesan and poppy seed short bread (v)
- Goat's cheese and shallot tarte tatin with homemade autumn tomato chutney (v)
- Filo tartlet filled with Lemon roasted fennel and Yorkshire blue (v)
- Char grilled courgette strips filled with ricotta and semi-dried tomato (v)
- Mini arancini risotto balls with goat's cheese and chilli jam (v)

## Sweet Canapés

- Miniature lemon meringue pies
- Chocolate and raspberry eclairs
- Mini chocolate and mango tarts
- Mini peanut butter brownies
- Maple and pecan tarts
- White and dark Belgian chocolate-dipped strawberries
- Miniature Italian baked lemon tart with glazed raspberries
- Raspberry and vanilla cheesecake
- Toffee and mascarpone tartlets
- Banana and banoffi crumbles
- Carrot and walnut cake
- Bitter chocolate and orange mousse in a chocolate cup
- Hazelnut chocolate brownie with strawberry and cream

N.B. All of our menu items may contain one or more of the 14 allergens which, by law, we must now make you aware of. Specifically gluten, crustaceans e.g. prawns, eggs, fish, peanuts, soya, milk, nuts, celery, mustard, sesame, sulphur dioxide preservative, lupin and molluscs. Please let us know in advance if you require specific allergen information or a specific meal to cover your requirements and we will be happy to help.

(v) suitable for vegetarians

(gf) gluten free

## Hot Canapés

- Miniature Yorkshire puddings with roast beef, caramelised red onions and horseradish
- Mini chorizo sausage 'hot-dog' with rocket and piquillo pepper
- Chilli crab cakes with tomato remoulade
- Stuffed mushrooms with Yorkshire blue and steamed spinach (v)
- Miniature jacket potatoes with applewood smoked cheddar and fresh garden herbs (v)
- Mini cheeseburgers with corn relish and house baked sesame seed buns (veggie burger option available)
- Mini cottage pie with rich onion gravy and cheddar mash
- Fillet of lamb marinated in Yorkshire heather honey and shallot, roasted pink and served on Rosemary skewers
- Baby Jersey Royal potato filled with 7 hour outdoor reared pulled pork, spring onion and leeks
- Mini quiche with smoked haddock and spinach

N.B. Please note that hot canapés are not available without staff service. Please also note that a hot canapé event tends to be more expensive than a cold canapé event, with more equipment and chefs required.

