



Canapés

Allowing 1 of each item per person

Hot canapés

- Haggis balls with an Arran mustard dip
Small bites of the great chieftain o' the puddin' race with a wholegrain mustard dip (vegetarian haggis available)
- Seared tiger Prawns
Seared tiger prawns served with parsley and chill butter
- Marinated chicken skewers
Strips of chicken marinated in olive oil, garlic and rosemary- skewered and flash roasted (gluten free)
- Potato scone with black pudding and apple
Base of potato scone with seared black pudding topped with caramelised apple
- Croustade of smoked applewood and cranberry (v)
Baked pastry base topped with smoked applewood cheese and cranberry
- Honey glazed pork and apple sausages
Pork, apple and cider sausages glazed with heather honey and sesame seeds
- Croustade of Aberdeen Angus
Seared Petit fillet of Aberdeen Angus with horseradish cream on a croustade topped with a pesto dressing
- Goats cheese and lemon pithivers (v)
Puff pastry parcels filled with lemon infused goats cheese glazed with a lemon marmalade
- Mini soupsum (v)
Shot glass filled with warm vegetarian soup
- Marinated king scallop in lime and chilli
Sliced king scallop marinated in lime juice with chilli and ginger, lightly seared and served with a wedge of lime (served in a Chinese spoon)
- Hot chickpea chips with a refreshing tomato salsa
Deep fried falafel style chick pea fritters
- Salmon tikka served with a riatia dip
Salmon marinated in spiced yoghurt, served in a Chinese spoon
- Mini duck parcels
Confit duck wrapped in filo pastry served with a hoi sin dip
- Seared fillet of border lamb with a mint crème fraiche
Tender fillet of lamb seared and served on a bread crouton topped with mint crème fraiche

Cold canapés

- Mini Yorkshire pudding with shredded beef and horseradish
Small Yorkshire pudding with shredded roast beef, horseradish and mayonnaise with chervil
- Savoury shortbread with tomato and feta cheese (v)
Parmesan and rosemary shortbread rounds, topped with cherry tomato and feta cheese
- Scottish smoked salmon on a mini oatcake
Fine Scottish smoked salmon on a mini oatcake with cream cheese
- Tartlet of guacamole and quails egg (v)
Pastry tartlet filled with guacamole and garnished with half a quails egg and chervil
- Barquette topped with shellfish and medallions of lobster
Barquette of scallop and prawn with a light lemon mayonnaise topped with a medallion of lobster
- Strips of smoked duck with caramelised onion croustade
Croustade filled with caramelised onion and smoked duck, finished with an orange segment and flat leaf parsley
- Mini prawn cocktail
Prawns bound in a marie rose sauce served in a pastry cup
- Red mullet brochette
Red mullet served on a crouton of bread with a tomato and basil concasse
- Carpaccio of venison with rocket and pear chutney
- Skewers of basil mozzarella with cherry tomato
Skewer of baby mozzarella and cherry tomatoes with a basil oil dressing
- Sun blushed tomato and garlic croustade
Garlic crouton topped with sun blushed tomatoes, finished with a rockette pesto
- Half quails egg with keta caviar and green salsa
Chinese spoon filled with spicy green salsa, quails egg, topped with salmon caviar
- Mini fruit skewer
- Dainty lemon tarts
- Dainty chocolate tarts
- Mini passion fruit tart
- Mini walnut tart

All canapés are prepared fresh by our brigade of chefs. Hot canapés are finished at your venue to ensure quality and freshness. Clients are advised that products from our kitchens could contain nuts or nut related ingredients transferred from other products. We have been assured by all our suppliers there are no GM related products in any of the dishes we provide. As a company we are aware of the many allergies involved in the production of food for events, if you are at all unsure of the make up of any of our dishes please, do not hesitate to contact us.

SALTIRE HOSPITALITY

Tel: 0131 303 0191 Fax: 0131 303 0190
Email: sales@saltirehospitality.co.uk
www.saltirehospitality.co.uk



Sample Wedding Breakfast Menu

Menu A

Shallot tart tatin with goats cheese
Red pepper dressing

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Roast duck with a port rhubarb jus  
Served with rosti potato and purple broccoli

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Black forest style trifle
With cherries in a kirsch syrup

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Freshly brewed filter coffee with chocolate truffles

### Menu B

Butternut squash and gruyere tart  
With a rosemary cream

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Partridge roasted with shallots, pancetta,
Roasted turnip and potato

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Fig tart tatin  
With a honeyed ricotta cheese

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Freshly brewed filter coffee with chocolate truffles



Menu C

Chicken and duck confit roulade
Served with sweet pickled red cabbage

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Roasted Sea bream  
Served on a bed of lemon and parsley mash potato  
With smoked bacon and seasonal vegetables

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Apple and pear strudel
With a toffee sauce

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Freshly brewed filter coffee with chocolate mint

## Menu D

Leek, gorgonzola and rosemary soup  
Topped with toasted walnuts

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Minted Scottish lamb with parsnip gratin,
Roasted peppers and a redcurrant jus

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Spiced rice pudding with rhubarb crumble tart  
Finished with a rhubarb compote

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Freshly brewed filter coffee with Scottish tablet



Evening Buffet Selector

Unless otherwise stated allowing 1 of each item per person.

Sandwiches (1 item equals 1 round per person)

Please select one from the following bread items:

Bloomer bread soft deli rolls wraps baguette ciabatta sandwich loaf

Then any five fillings from the following:

Chicken mayonnaise with salad	Roast beef, horseradish and caramelised onion
Honey roast ham with seasonal leaves	Chicken Caesar salad
Tuna mayonnaise	Honey ham salad
Honey roast ham and tomato	Prawn Mayo with shredded lettuce
Tuna and sweet corn	Traditional smoked salmon
Tuna and red onion	Cajun chicken
Roast beef salad	Pork and apple
Bacon, lettuce and tomato	Wild salmon and cucumber
Chicken salsa	Chicken and bacon with cracked black pepper mayo
Turkey and cucumber	Cheddar cheese with tomato chutney (v)
Mull cheddar with red onion marmalade (v)	Egg mayonnaise (v)
Aubergine, guacamole and salsa (v)	Cheese ploughman's (v)
Brie, grape and cranberry (v)	Cream cheese, chive and cucumber (v)
Cheddar cheese with coleslaw (v)	Two cheese savoury (v)

Hot finger food

- Goujons of chicken with caesar dip (allowing 2 per person)
- Thai vegetable money bags (v- allowing 2 per person)
- Selection of Indian savouries with a spicy tomato dip (allowing 2 per person)
- Tartlet of vegetarian haggis topped with smoked cheese (v)
- Miniature pizza topped with goats cheese and red pepper (v)
- Selection of pakoras with a salsa dip
- Bite sized tattie scone topped with black pudding and apple
- Mini vegetable spring rolls (v) (allowing 2 per person)
- Chicken tikka skewers
- Salmon teriyaki
- Mango and brie parcel (v)
- Salmon and asparagus tartlet
- Mini steak pies
- Mini Peking duck pancakes with a hoi-sin sauce
- Butterfly prawn with a hoi-sin dip
- Chipolata sausages with honey and sesame (allowing 3 per person)

Cold finger food

- Asparagus and parma ham roll
- Skewers of fresh melon and prosciutto
- Tartlet of asparagus and cherry tomato (v)
- Bagels filled with roasted red onions, goats cheese and chive (v- allowing ½ bagel per person)
- Tiger prawns with coriander and a crème fraiche dip
- Tartlet of cherry tomato and red pesto (v)
- Seared salmon bites with a watercress dip
- Blinis topped with prawns marinated in lemon and green onion
- Smoked salmon roulade with chive oil
- Cones of chorizo sausage with a cream cheese filling
- Cocktail prawns on a cocktail stick with a sweet chilli dip
- Cocktail sticks with cherry tomato olives, mozzarella cheese drizzled with basil oil.
- Mini bagels with smoked salmon, cream cheese and chive (allowing ½ bagel per person)
- Salmon and asparagus quiche
- Tandoori chicken skewers
- Yorkshire pudding with creamed horseradish and roast beef
- Yorkshire pudding with cream cheese and chives.

Sweets

- Mini cheesecake selection
- Mini lemon tart
- Mini fruit tarts
- Mini muffins

This is a sample of our extensive range of finger food items, further suggestions are always available. Clients are advised that products from our kitchens could contain nuts or nut related ingredients transferred from other products. We have been assured by all our suppliers there are no GM related products in any of the dishes we provide. As a company we are aware of the many allergies involved in the production of food for events, if you are at all unsure of the make up of any of our dishes please, do not hesitate to contact us.



Evening Buffet Sample Menus

Menu A

Selection of Sandwiches
(allowing 1.5 rounds per person)
Served with Tea, Coffee and Shortbread

Menu B

Hot Filled Bacon Rolls
(allowing 1.5 rounds per person)
Served with Tea and Coffee

Menu C

Haggis, Neeps and Tatties
Crusty Bread
Served with Freshly Brewed Tea and Coffee

Menu D

Traditional Scottish Stovies
Sliced Crusty Bread
Served with Freshly Brewed Tea and Filter Coffee

We would be delighted to serve your wedding cake with your evening buffet.
Please contact us to tailor your evening buffet menu to suit your requirements.



Sample Drinks Packages

Package A

2 Glasses of Sparkling wine on arrival

½ Bottle of House Wine with Dinner
½ Bottle of Mineral Water with Dinner

Package B

2 Glasses of Sparkling wine on arrival

½ Bottle of House Wine with Dinner
½ Bottle of Mineral Water with Dinner

Glass of Sparkling wine for Toast Drink
Or
After Dinner Liqueur

We would be delighted to tailor a drinks package to suit your requirements.

Please also contact us for full details in our after dinner bar facilities.