

SH

SALTIRE HOSPITALITY

CHRISTMAS COLLECTION 2025





DRINKS PACKAGES

Let's Get Merry!

Mulled Wine or Cider

Two glasses of homemade mulled wine or mulled cider with a festive soft drink alternative

Prosecco

Two glasses of Prosecco per person or festive soft drink alternative

Upgrade to champagne

Bespoke Cocktails

Bespoke cocktails served by our very own team of Mixologists, served throughout your event.

All drinks packages include a soft drink option of your choice:

Fresh Orange or Apple juice

Elderflower Pressé

Raspberry Lemonade

Cranberry & Lime Fizz

Strawberry Mojito

Apple, Orange, Ginger and Rosemary twist



D R I N K S R E C E P T I O N



Let's raise a glass to the festive season with our Drinks Reception Collection!

Choose from our delicious bowl food options or delightful canapés, perfect to enjoy whilst socialising.

Canapés

Mini festive sausage roll

Beetroot and orange-cured Scottish salmon blini

Goat's cheese and caramelised onion filo tartlet (v)

Seared tuna, sesame

Turkey skewers with sweet chilli and cranberry dip

Chorizo and herb arancini, aioli

Maple glazed roasted parsnip and chestnut tartlet (v)

Ham hock, coated with nuts and a pork crackling crumb

Mini prawn cocktail, Bloody Mary salsa

Black pudding and apple bonbon

Chicken liver pâté with spiced plum chutney

Beef carpaccio with a horseradish crème

Scottish salmon terrine, asparagus, pickled mustard

Bowl Food

Mini festive sausage roll

Beetroot and orange-cured Scottish salmon blini

Goat's cheese and caramelised onion filo tartlet (v)

Seared tuna, sesame

Turkey skewers with sweet chilli and cranberry dip

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Scottish salmon terrine, asparagus, pickled mustard



Your Choice of Drinks Package with a selection of Festive Canapés or Bowl Food.

All dietary requirements will be catered for if known in advance.



H O T F O R K B U F F E T

Hot and hearty! Our Hot Fork Buffet offers a more casual way to enjoy festive flavours.

From Traditional Turkey with all of the trimmings to Plant-based/Vegetarian alternatives, a Hot Fork Buffet, can be a great way to celebrate Christmas with your team!

Mains

Traditional Christmas turkey with gravy & cranberry sauce

served with all the trimmings

Honey glazed gammon with cider jus

served with all the trimmings

Plant-based alternative:

Beetroot and vegan feta wellington,
seasonal vegetables, bright parsley sauce

Trimmings

Choose 4

- Roast potatoes
- Chestnut Brussel sprouts
- Braised red cabbage
- Honey-glazed parsnips and heritage carrots
- Pigs in blankets
- Mini yorkshire puddings

Desserts

- Homemade mince pies served with a homemade brandy cream (v)
- Classic Christmas pavlova with winter berries (v)
- Vegan Christmas trifle with compote, sponge, and dairy-free cream (pb)

*Looking for something a bit different?
Get in touch with our team for a Bespoke Menu*

All dietary requirements will be catered for if known in advance.



Your Choice of Drinks Package with a Hot Fork Buffet.



A F T E R N O O N T E A

Festive and fabulous!

Our Christmas Afternoon Tea adds a touch of seasonal charm to your celebrations. It's a wonderful way to celebrate the festive season with your friends, family or team!

Sandwiches

Freshly prepared ribbon sandwiches and mini brioche rolls with a selection of fresh fillings;

Roast turkey and homemade sage and onion stuffing

Sliced egg, cress, cracked black pepper (v)

Honey glazed gammon, spiced pear chutney, seasonal leaves

Creamy brie and red currant jelly (v)

Savouries

Warm homemade rosemary and sea salt sausage roll

Homemade brie and cranberry tart (v)

Scottish salmon terrine, asparagus, pickled mustard

From our Patisserie

Homemade mince pies

Mini spiced fruit and plain scones with clotted cream and strawberry preserves

Christmas mini pie

Spiced apple cheesecake

Chocolate trio mousse

With your choice of freshly brewed filtered Italian Aroma coffee or loose-leaf tea.

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3 COURSE DINNER

To Start

Spiced lentil, parsnip and apple soup (pb)

Ham hock, thyme and apricot terrine, soda bread, apple and fig chutney,
balsamic dressing

Beef carpaccio, crispy capers, parmesan crisp, shallot, truffle oil

Lemon and dill-cured salmon gravlax, capers, sour cream, pickled
cucumber, chopped egg white and shallot

The Main

Traditional Christmas turkey served with homemade sage and onion
stuffing, pigs wrapped in maple bacon, dauphinoise potatoes, maple
glazed carrots and parsnips, turkey gravy and cranberry sauce

Chicken & Parma ham ballotine, potato croquette, cauliflower purée,
chargrilled cauliflower Madeira jus

Mulled wine braised feather blade of beef, parsnip purée, smoked bacon
brussel sprouts, maple glazed carrots with a mulled wine jus

Cauliflower steak, textures of cauliflower, pomegranate (pb)

Salt-baked beetroot wellington, maple glazed carrot, green beans and
parsley sauce (pb)

To Finish

Dark chocolate ganache, passionfruit sorbet, salted caramel and hazelnut
brittle (v)

Raspberry crème brûlée vanilla shortbread, citrus orange salad (v)

Toffee apple, rum and raisin crumble, dark sugar ice cream (v)

Sticky toffee and pudding with a Christmas spiced drizzle and traditional
vanilla ice cream (v)

Coffee and mascarpone cheesecake, chocolate streusel, cherry

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*Freshly baked Saltire Patisserie bread roll
with Edinburgh Butter Co. butter to start*

*Served with freshly brewed tea and Italian
Aroma filtered coffee with homemade festive
mince pies*

S T R E E T F O O D



Our vision for your event is to create a relaxed and informal vibe, offering a delicious Christmas market of street food.

Food stations will be 'fun' and vibrant with various offerings for guests to graze and enjoy throughout your event!

Menu

Select 5 options from below

Crispy turkey & cranberry chilli

Sausage burger with bacon jam and stuffing

Turkey & redcurrant sausage roll

Gourmet pork sausage roll

Christmas Flammkuchen slices

(similar to pizza without the tomato sauce, with thyme and nutmeg)

Bratwurst in a crusty roll, with caramelised onion, sauerkraut & mustard

Christmas bridie

Pear & blue cheese tartlets (v)

Sweet potato & apricot loaf (v)

Cranberry and whipped brie profiteroles (v)

(vegan, vegetarian and gluten free alternatives available)

Sweet Treats

CranaChristmas (v)

(made from deconstructed mince pies)

Classic gingerbread biscuits (v)

Christmas rocky road (v)

Chocolate profiteroles with brandy whipped cream (v)

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