
saltire
HOSPITALITY
CHRISTMAS COLLECTION
NOW LIVE





A MAGICAL CHRISTMAS

A season made for gathering...

We love Christmas here at Saltire Hospitality, and we've carefully created our Christmas Collection to make your festive season truly memorable. Christmas is all about bringing people together – and we believe great food should be at the heart of it.

From relaxed office lunches and festive drinks to beautifully catered celebrations, our Christmas Collection makes entertaining effortless. Whether you're celebrating in your own office or looking for the perfect venue, expect generous seasonal flavours, fresh local Scottish produce and a little Saltire magic in every detail.

How are we celebrating?....

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FESTIVE DELIVERIES

SANDWICH PLATTERS

The Classic Christmas Platter - £35.00
Roast turkey, sage and onion stuffing, cranberry relish
Smoked salmon, cucumber and lemon cream cheese
Honey glazed ham, Brie, cranberry relish and baby leaves
(Contains 12 mini rolls)

The Plant Based Christmas Platter (VG) - £36.50
Maple roasted squash, chestnut and stuffing with cranberry relish and rocket
Roasted sweet potato and festive coleslaw with pickled red cabbage and mustard dressing
Plant-based cheese and cranberry with rocket and caramelised onion
(Contains 12 mini rolls)

FESTIVE TREATS

Christmas Indulgence Collection - £39.00
Gingerbread caramel Millionaire's shortbread
Chocolate orange brownie
White chocolate, cranberry and pistachio blondie
(Contains 24 bite-sized traybakes)

Christmas Cheesecake Selection - £42.00
Black forrest; dark chocolate, cherry and vanilla
White chocolate, cranberry and pistachio
Gingerbread and salted caramel
(Contains 24 mini cheesecakes)

Freshly baked homemade Mince Pies - £31.50
Choose from traditional sweet spiced fruit pies or
Whisky and cranberry mince pies
(Contains 9 items)

FINGER FOOD PLATTERS

Artisan Charcterie Platter - £50.00
A selection of sliced cured meats, fine Scottish cheeses, oatcakes, crackers, homemade chutney, freshly baked sourdough and more!
(Feeds 6-8)

Cheese Lovers Board (V) - £50.00
A selection of hand-picked Scottish cheeses served with oatcakes, crackers, homemade chutney, seasonal fresh fruit and quince
(Feeds 6-8)

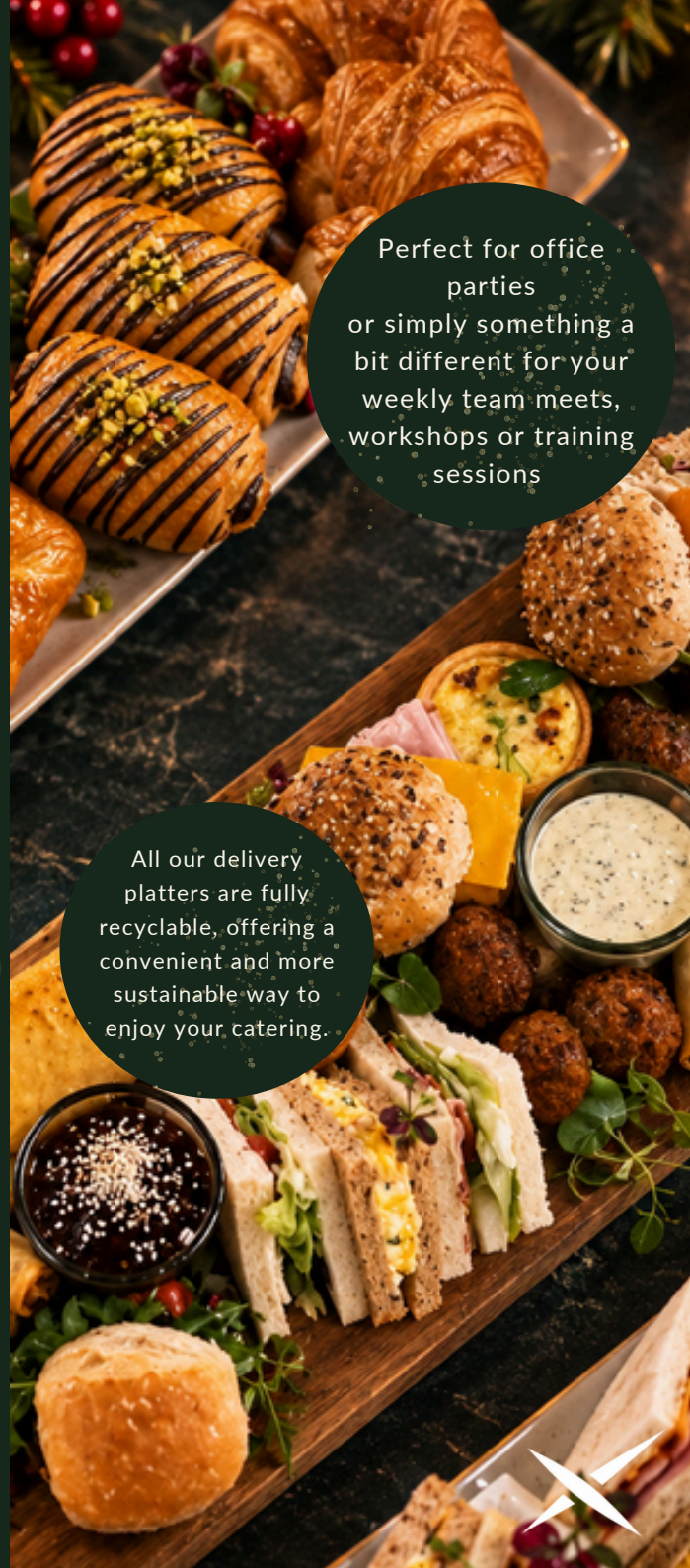
Festive Savoury Tart Collection - £44.00
Smoked salmon, beetroot and goat's cheese
Smoked bacon and Stilton cheese, spiced pear chutney
(Contains 12 tartlets)

Winter Garden Tart Collection (V) - £44.00
Brie and cranberry
Roasted maple glazed parsnip with Blue cheese and apple chutney
(Contains 12 tartlets)

Christmas Bites Board - £38.00
Maple and mustard Pigs in Blankets
Turkey, sage and cranberry stuffing bites
(Contains 18 items)

Festive Sausage Roll Collection - £35.00
Pork, sage and cranberry
Smoked chorizo and pork
Hog roast, apple and stuffing
(Contains 18 items)

AVAILABLE TO ORDER FROM THE 2ND NOVEMBER



DRINKS RECEPTION PACKAGES

Option One

A glass of prosecco or bottled beer or soft drink alternative per person

Barocco Prosecco Spumante
Choice of bottled beer
Sparkling elderflower pressé

Option Two

A choice of two cocktails per person

Cranberry Winter Mimosa
Cranberry and Clementine Spritz
Winter Berry Bramble
Christmas Espresso Martini
Mistletoe Mule
Festive French 75
Mulled Berry Royale

Cash / Card Bar Facility

We can offer full bar set-up's with cash/card payment facilities or if you prefer we can keep it on an account basis

Includes a bar unit, glassware and a selection of drinks. Our bar stock is subject to change due to stock rotation however below will give you an idea of what we can include.

House & Premium spirits
Selection of House wine & prosecco
Bottled Beers
Craft Scottish Beers
Selection of Soft Drinks



DRINKS RECEPTION

Canapés

Beetroot and orange cured Scottish salmon blini
Goat's cheese and caramelised onion filo pastry filo (v)
Seared tuna and sesame with a red wine reduction
Turkey skewers with a cranberry dip
Haggis bon bon with a whisky mayonnaise
Whipped feta crostini with pear, walnut and honey (v)
Turkey and sage croquette with a cranberry gel
Confit duck bon bon with cranberry and orange
Crispy pork belly with purée and a cider glaze
Smoked Scottish salmon blini with a dill crème fraîche and lemon
Wild mushroom arancini with truffle mayonnaise (v)

Bowl Food

Fillet of Scottish hake with a leek and white wine sauce
Gateau of haggis, neeps and tatties with a homemade whisky sauce
Braised oxtail with creamed potatoes and parsnip crisps
Tiger prawn and avocado cocktail with a Bloody Mary salsa
Creamy mac 'n' cheese with smoked pancetta
Winter vegetable and butterbean cassoulet with a herb crumb (vg)
Smoked duck salad with balsamic baby onions, mozzarella and quince
Slow cooked pork belly with spiced puy lentils and a red wine jus
Venison and red wine casserole served with root vegetables
Smoked haddock and leek chowder with a herb oil and sourdough crumb
Roast pumpkin risotto with crisp sage (vg)

Please enquire for pricing and further information



FINGER FOOD BUFFETS

Sample Menu

Selection of sandwiches, wraps and mini rolls with fillings;

- *Honey roasted ham with wholegrain mustard*
- *Mature Scottish cheddar with a spiced tomato chutney (v)*
- *Prawns in a marie rose sauce with shredded lettuce*
- *Roasted chicken with smoked bacon and homemade stuffing*

Stilton, walnut and broccoli tartlet (v)
Roast turkey, sage and onion stuffing and cranberry tartlet
Mini chipolatas wrapped in bacon with a mustard and maple glaze
Pork and rosemary homemade sausage rolls with cranberry ketchup
Mac & cheese bites (v)
Duck spring rolls with sweet chilli dip
Butternut squash and sage arancini with roasted garlic aioli (pb)
Smoked haddock croquettes with lemon and dill mayonnaise
Mini Yorkshire puddings with a horseradish cream
Chocolate and salted caramel tarlet
Mini mince pies with brandy cream

Please enquire for pricing and further information



HOT FORK BUFFET

Sample Two Course Menu

- Roast turkey with sage and onion stuffing, pigs in blankets and rich turkey gravy,with golden roast potatoes, honey-roasted carrots & parsnips and buttered Brussels sprouts.
- Slow-braised beef in red wine, with creamy mashed potato, roasted root vegetables and buttered seasonal greens.
- Roast chicken breast with cranberry and herb stuffing and a rich thyme gravy, rosemary-roasted potatoes, maple-glazed carrots and buttered green beans.
- Slow-roasted pork loin, caramelised apple and a rich cider gravy, with buttery mashed potato, roasted parsnips and braised red cabbage.
- Oven-baked salmon fillet finished with a creamy lemon, dill and white wine sauce, with herb-roasted baby potatoes, tenderstem broccoli and buttered green beans.
- Smoked haddock and leek gratin, finished with a golden herb crumb, with parsley-buttered new potatoes, roasted carrots and seasonal greens.
- Wild mushroom, chestnut and cranberry Wellington, rosemary-roasted potatoes, maple-glazed root vegetables, seasonal greens and rich vegetable gravy (pb)
- Butternut squash, spinach and chickpea curry with fragrant basmati rice, roasted cauliflower and warm flatbread (pb)
- Lentil, mushroom and root vegetable cottage pie served with maple-roasted carrots, seasonal greens and rich onion gravy (pb)

- Traditional Christmas pudding with a brandy sauce
- Apple, cinnamon and cranberry crumble served with a vanilla custard
- Baked vanilla cheesecake with a spiced Winter berry compote (pb)
- Traditional Scottish Cranachan with Drambuie infused cream
- Chocolate and orange brownie served with chantilly cream

Prices are subject to VAT at the current rate.



SMOKIN' BY SALTIRE

Introducing something new for Christmas...

This Christmas, we're taking the kitchen on the road.
Our brand-new, fully self-contained mobile kitchen brings the food, the chefs and the atmosphere straight to your workplace — creating a relaxed Christmas celebration without your team having to go anywhere.

We'll arrive, set up and cook on site, serving freshly prepared festive food straight from the kitchen. From warming winter favourites and festive street food to indulgent sides and something sweet, it's Christmas catering with a little more theatre.

Perfect for office Christmas parties, team lunches and larger workplace celebrations.

Sample Menu

Smoked jumbo pig in blanket
Artisan sausage wrapped in streaky bacon smoked over whisky staves served in a brioche bun topped with cranberry sauce and crispy onions

Scotch steak burger
Scottish Butcher's steak burger cooked directly over coals served in a brioche bun with caramelised onion chutney, Brie, treacle bacon mayonnaise and crispy onions

BBQ baked butternut squash (pb)
with spiced hummus topped with fresh pomegranate served with Middle Eastern flatbread

Sides

Parsnips coated in breadcrumbs topped with shaved parmesan, chive and apple (v)

Winter coleslaw; red cabbage, beetroot and cranberry with a sweet and sour dressing and fresh herbs (v)

Baby potatoes cooked on the chapa plate with garlic, shredded sprouts and toasted chestnut (pb)

Please enquire for pricing and further information. Minimum numbers of 70



DINNER DRINKS PACKAGE

Option One

A glass of prosecco or bottled beer or soft drink alternative per person

Barocco Prosecco Spumante
Choice of bottled beer
Sparkling elderflower presse

½ bottle of House wine and ½ bottle of Scottish still or sparkling water during dinner

Option Two

A glass of champagne or bottled beer or soft drink alternative per person

Piaff champagne
Choice of bottled beer
Sparkling elderflower presse

½ bottle of House wine and ½ bottle of Scottish still or sparkling water during dinner

Cash / Card Bar Facility

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THREE COURSE DINNER

To Start

Freshly baked Saltire Patisserie bread rolls with flavoured butters

Chicken and smoked bacon parfait, spiced plum chutney, dressed leaves and toasted brioche

Smoked Scottish salmon and fresh prawn with lemon crème fraîche, pickled cucumber and fresh dill

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

Wild mushroom and chestnut tart, dressed leaves and a balsamic glaze (pb)

Main Course

Traditional roast turkey served with all the trimmings; homemade sage and onion stuffing, pigs wrapped in maple bacon, triple roasted potatoes, maple glazed carrots and parsnips served with turkey gravy and cranberry sauce

Slow-braised feather blade of Scotch beef, dauphinoise potato, roasted shallots, glazed carrots, seasonal greens with a rich red wine jus

Herb-roasted chicken breast with fondant potato, wild mushrooms, buttered greens and a thyme and Madiera jus

Roasted sweet potato Wellington served with rosemary fondant potato, roasted root vegetables, seasonal greens and a red wine jus (pb)

To Finish

Traditional Christmas pudding, with Brandy sauce, Winter berries and a crisp brandy snap

Dark chocolate and orange torte, Chantilly cream and a dark chocolate crumb

Sticky toffee pudding with butterscotch sauce, vanilla mascarpone

Spiced apple and pear crumble with cinnamon, Winter berry compote and biscuit crumb

Vanilla and Winter berry cheesecake, spiced berry compote (pb)

Includes a serving of freshly brewed tea and Italian Aroma coffee





FESTIVE AFTERNOON TEA

Sample Menu

Selection of sandwiches, wraps and mini rolls with fillings;

- *Turkey, sage stuffing & cranberry finger sandwich*
- *Scottish smoked salmon, dill & cream cheese*
- *Free-range egg mayonnaise & watercress (v)*
- *Plant-based cheddar and tomato relish (pb)*

Mini haggis & caramelised onion sausage roll
Brie & cranberry tartlet (v)

Homemade buttermilk scones with clotted cream and berry preserve

Mini mince pies
Dark chocolate and orange tartlet
Cranberry and white chocolate cheesecake pot (pb)
Gingerbread cake with spiced cream

Served with a selection of teas and freshly brewed Italian Aroma coffee


saltire
HOSPITALITY
FESTIVE FEAST
HOME DINING FOR CHRISTMAS DAY

FESTIVE FEAST

The magic of Christmas. Beautifully prepared. Effortlessly served.

You've planned the party, chosen the gifts and sent the client thank-yous. Now it's time to turn your attention to the most important celebration of all — Christmas at home.

This Christmas, step away from the kitchen and let Saltire take care of the feast.

Our much-loved Christmas at Home returns for 2026, bringing a beautifully prepared festive dining experience straight to your table. Our chefs take care of the preparation, the timings and all those delicious little details, leaving you to simply heat, serve, pour the Champagne and enjoy.

Because Christmas Day should be spent around the table — not in the kitchen.

YOUR CHRISTMAS, MADE EFFORTLESS

Your festive feast will be freshly prepared by our chefs and beautifully packaged, ready for collection at one of our points or delivery on Christmas Eve

We'll provide simple finishing and reheating instructions, so when Christmas Day arrives, all that's left to do is pop the oven on, open something sparkling and take all the credit.

A LITTLE TASTE OF CHRISTMAS...

Succulent turkey roulade generously filled with cranberry, sage & onion stuffing and served with all the festive trimmings:

Pigs in Blankets
Maple-Glazed Carrots & Parsnips
Garlic & Rosemary Roast Potatoes
Buttery Brussels Sprouts
Port & Apple Braised Red Cabbage
Rich Turkey Gravy & Cranberry Sauce

ENQUIRE HERE



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