

SALTIRE HOSPITALITY

THE DINING COLLECTION
AUTUMN & WINTER

A seasonal menu
showcasing the finest fresh
Scottish ingredients.



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“ As a company, we have no desire to be the biggest in what we do, but we do aspire and have the determination to become Scotland's best independent catering and hospitality company. ”

- David Peters, Managing Director

More than a caterer...

We are **Saltire Hospitality**, proud to be a **family-owned business**. We are more than an **award-winning** catering company - We are the complete **hospitality experience**. From the moment you send your initial enquiry until the day of your event and beyond, our **dedicated team** will be there with you every step of the way. That's why we are trusted by **prestigious venues** across Scotland.

We take immense pride in creating culinary perfection, sourcing the **finest, freshest and most local ingredients** to showcase our dedication to **quality and sustainability**. Including our **in-house patisserie** which creates freshly baked breads and delicious desserts, adding the perfect finishing touch to your dining experience.

Since our founding in 2000, we have grown in size and in reputation. Our skill for catering for a diverse range of events is unrivalled, from elegant weddings and seamless corporate conferences to intimate private dinners and office lunch delivery. Our passion for **amazing food** and sustainability shines through in every curated experience, whether it's extravagant gala dinners or prestigious award shows. We believe **every event is as unique** and deserves a tailored touch, reflecting the individuality of our clients. That's why we also offer **bespoke menus**.

With our **polished, professional, and passionate** approach, we create memories with every mouthful. Whether it is a large conference, lavish wedding, or bespoke experience. **Trust Saltire Hospitality** to transform your vision into a culinary masterpiece!





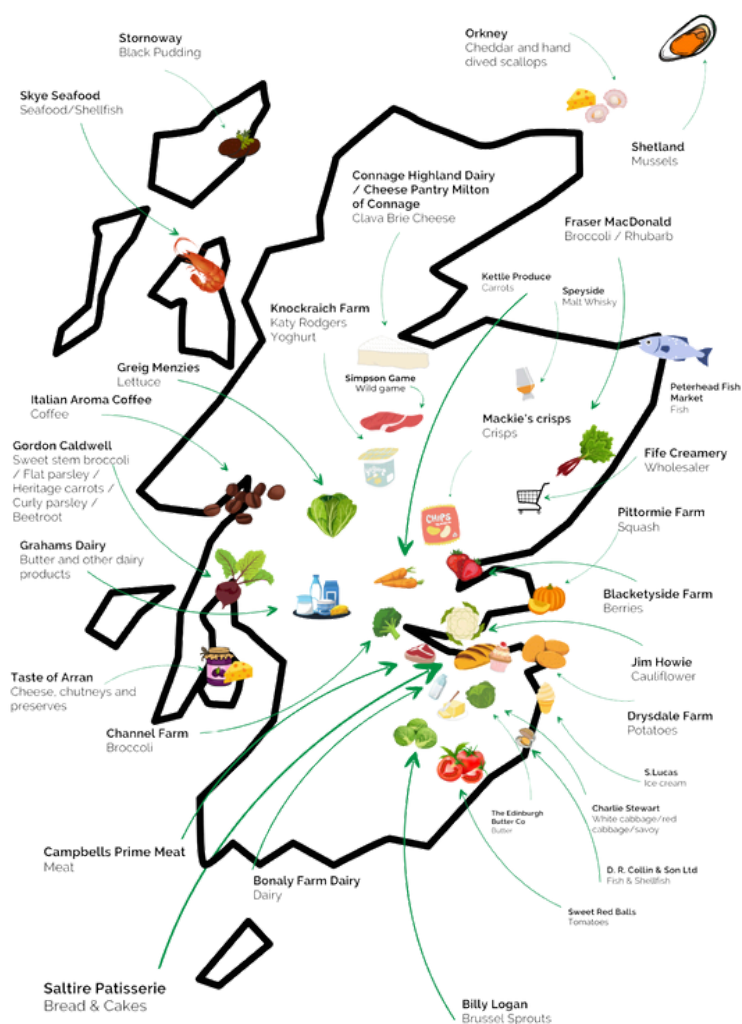
Plates with Purpose: Sourcing the Freshest, Sustaining the Future.

At Saltire Hospitality, our commitment to **cater without compromising**, our standard of **quality or sustainability** sets us apart. We ensure that **by choosing Saltire Hospitality, you've already made the sustainable choice.**

We take immense pride in presenting a menu crafted exclusively from the finest selection of **fresh, local, and seasonal ingredients** sourced from our network of **esteemed suppliers.**

Moreover, our commitment extends beyond the kitchen. With **solar panels**, our own **herb and vegetable garden** and our fleet of **electric vehicles** at our base, Saltire House

With our dedicated **Green Team** continuously exploring innovative ways to reduce our environmental footprint, they routinely examine every aspect of our operations, seeking opportunities to **enhance our green credentials without compromising on excellence.**





Cheers to that!

Our Standard Packages Includes:

One glass of Prosecco on arrival.

1/2 bottle of Sparkling/Still Scottish water during the meal

1/2 bottle of House Wine during the meal:

Senora Rosa Sauvignon Blanc

Apples and grass on the nose balanced with crisp, zesty acidity and a luscious clean finish.

Senora Rosa Merlot

Fresh, fruity and bursting with ripe plums and cherries. Smooth and easy to drink.

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

Fresh Orange or Apple juice

Elderflower Pressé

Raspberry Lemonade

Cranberry & Lime

Strawberry Mojito

Apple, Orange, Ginger and Rosemary twist

Further wines and additional drinks are available on request

Upgrade Your Drinks Package:

Upgrade to two glasses of prosecco

Upgrade to a glass of Champagne or on arrival

Looking for something different?

We also have a selection of:

Bottled beer

Craft Scottish beer

Glasses of soft drinks

Bespoke cocktails

After dinner liquor & dessert wines

CANAPÉS

From the Meadows

Fire roasted pepper, mozzarella arancini, basil mayo
Caramelised fig, stilton, honey, oatcake
Caramelised cauliflower tartlet, pickled cauliflower, black garlic mayo
Pear, feta, beetroot chutney, tomato shortbread
Coriander, onion, sweet potato bhaji, mango chutney (pb)
Spring onion, fresh chili pannise, dukkah (pb)
Wild mushroom truffle, hazelnut crumb (pb)

From the Deep

Smoked salmon, beetroot roulade, oatcake, beetroot meringue
Balvenie smoked haddock, charred leek, St Andrew's cheddar tartlet
Thai spiced crab croquette, lemongrass, coconut
Seared scallop, smoked pancetta, fresh pea
Champagne marinated mussel, oyster mayo, rye cracker
Seared tiger prawn, saffron, garlic aioli
Scottish smoked salmon, herbed cream cheese, oatcake

From the Pastures

Scotch beef tartare, shaved parmesan, truffle dressing, rocket
Haggis rolled in Scottish oats, whisky emulsion
Chicken parfait, smoked bacon, toasted crostini, seasonal fruit gel
Crispy confit duck spring roll, soy, ginger dressing
Smoked ham hock, sourdough croute, pickled apple
Slow cooked tandoori chicken, coriander crème fraîche
Confit pork belly, Stornoway black pudding, roasted apple purée

Your Menu Options

A Set Menu

Choose from our selection of delicious tried-and-tested dishes prepared by our Chefs. This option allows you to choose what dishes your guests will enjoy. With a separate option for your guests with dietary restrictions. Choose a starter, main and dessert from our sample menu below.

A Choice Menu

Discover our menu of delicious tried-and-tested dishes prepared by our Chefs. You can give your guests the choice between two of our dishes per course, with a separate option adapted for guests with dietary restrictions. Choose two starters, two mains and two desserts from our sample menu below.

A Bespoke Menu

The perfect option for foodies. A bespoke menu allows you to create a custom-made menu! With our Head Chef here for guidance, you can tailor every aspect of the dish down to the garnishes!

TO START

All our menus begin with a selection of handmade bread rolls from Saltire Patisserie, served with a selection of curated butter from The Edinburgh Butter Co.

Cream cheese, olive tapenade and chive tartlet (pb)

Scottish Roe deer tartare, beetroot, confit egg yolk, Jerusalem artichoke crisp

Chicken liver parfait, crispy chicken skin, pickled cherries, toasted brioche

Smoked, cured sea trout, compressed cucumber salsa, beetroot meringue, wasabi emulsion

Roasted beetroot, goat's cheese arancini, carrot purée, toasted walnuts (v)

Sauté mixed woodland mushrooms, garlic crostini and fresh peppery rocket leaves (pb)



THE MAIN

Cauliflower steak, roasted cauliflower puree, pickled and crispy florets and pomegranate seeds (pb)

Loch Etive sea trout, potato gratin, sprouting broccoli, pickled mussels, sparkling wine velouté

Roast loin of Scottish Venison, garlic and thyme fondant potato with roasted squash, charred cauliflower, Fife blackberries and venison jus.

Slow-cooked feather blade of Scotch beef, salsa verde, dauphinoise potato, winter vegetables

Free Range chicken, stuffed with creamy blue cheese, garlic-infused crushed potato and seasonal vegetables

Roast beetroot Wellington, parsley sauce, winter vegetables (pb)





TO FINISH

Chocolate brownie torte with a winter berry coulis (pb)

Classic sticky toffee pudding, toffee sauce, vanilla bean ice cream

Goosey triple chocolate brownie, whisky mallow served with Scottish raspberry sorbet

White chocolate and salted caramel crème brûlée served with almond biscotti

Rhubarb and custard tart served with pistachios granola and rhubarb sorbet

Cranachan, raspberry gel, toasted rolled oats, whisky cream, raspberry sorbet (pb alternative available)

Served with freshly brewed tea & Italian Aroma filtered coffee made by leading coffee roasters in Scotland, served with a variety of plant-based and dairy milk

ENHANCE

Make your event memorable with our specially selected event upgrades sure to please any palate.

Your experience

Infused butter and flavoured bread

Add a personal touch to your event with our array of flavoured cultured butter from Edinburgh Butter Co and our freshly baked rolls from Saltire Patisserie.

Intermediate Course:

Gazpacho (pb)

Smoked salmon, mascarpone, capers, lemon, crostinis

Lobster bisque, crème fraîche

Caprese salad with aged balsamic (pb)

Beef carpaccio, egg yolk emulsion, pickled shallots, croutons

Sorbet Palate Cleansers:

Crisp and cool cucumber (pb)

Refreshing sweet watermelon (pb)

Zest gin and tonic (pb)

Local Cheese Platter Experience

Indulge in a delightful selection of cheeses, customised to suit your preferences. We collaborate closely with nearby dairy farms and artisan cheesemongers, ensuring we can provide a range of Scottish cheeses.

Accompanied by delectable accoutrements such as truffle honey, fruit chutney and handmade cheese biscuits. A true celebration of local flavours.



Pictured: A tri colour beetroot and winter vegetable soup with a mixed heritage tomato salad, goats cheese foam, mixed herbs and flaky sea salt.

saltire
HOSPITALITY

