

SALTIRE HOSPITALITY

CHRISTMAS COLLECTION

Seasonal menus perfect
for your Christmas
celebrations



We are Saltire Hospitality

Experience the magic of Christmas

At Saltire Hospitality, Christmas is our favourite time of the year, and we can't wait to share the joy with you. We've crafted our festive offerings to ensure you have an unforgettable season filled with delicious food! From our Festive Canapes, Bespoke Christmas Menus, and Afternoon Teas to our Festive Hot Fork Buffets! We want to make your Christmas magical by providing festive culinary elegance for any occasion.



Festive Private Dinner: Luxury private dinners are our forte, with our expertly crafted Christmas-inspired menu! Whether it be a traditional Christmas menu or a bespoke experience, we can do it all!

Office Christmas Parties: Bring the merriment to the office with our delicious party options sure to please all palates, with options for all dietary requirements and preferences!

Christmas Afternoon Tea: Elevate your Celebration with our Christmas Afternoon Teas complete with Handcrafted Sweet Treats from our Patisserie

Drinks Receptions: Raise a toast to the festive season with our drink selection. Choose from our array of Christmas Cocktails made by our Mixologist team paired perfectly with our Festive Canapes. Your guests will be feeling merry!





To Drink

Option One

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

Option Two

Two glasses of Prosecco per person or festive soft drink alternative

Option Three

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





Light Bites

CANAPES

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

Fillet of Scottish hake, with leek and white sauce
Gateau of haggis, neeps and tatties, whisky sauce
Turkey breast, Brussels sprouts, chestnuts, pigs in blankets, cranberry sauce
Braised oxtail, parsnip potato puree, parsnip crisps
Tiger prawn and avocado cocktail, Bloody Mary salsa
Posh mac 'n' cheese, aged parmesan, smoked pancetta
Smoked duck salad, balsamic baby onions, mozzarella, quince
Slow-cooked pork belly, spiced puy lentils, red wine jus
Pumpkin risotto, mascarpone, crispy sage (v)





Hot Fork Buffet

Traditional Christmas turkey served with the traditional trimmings;

Roast potatoes, chestnut Brussel sprouts, braised
red cabbage, honey-glazed parsnips and
Heritage carrots served with homemade turkey
gravy and cranberry sauce



Afternoon Tea

Freshly prepared ribbon sandwiches and mini brioche roll selection 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)
Warm homemade rosemary and sea salt sausage roll
Roast maple glazed parsnip with blue cheese and apple
chutney (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 filtered coffee or
loose-leaf tea**





MERRY CHRISTMAS

Three Course Dinner

TO START

Freshly baked Saltire Patisserie bread roll with flavoured butters

Curried lentil, parsnip and apple soup

Celeriac, hazelnut and truffle soup

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

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

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



THE MAIN EVENT

Traditional Christmas turkey served with all the trimmings;

Homemade sage and onion stuffing, pigs wrapped in maple bacon, dauphinoise potatoes, maple glazed carrots and parsnips, served with lashings of 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

Salt-baked beetroot wellington, mushroom duxelles, Madeira with a cranberry jus



TO FINISH

Chocolate Praline Parfait

Mango Mousse and Raspberry Compote

Coffee and Chocolate Cheesecake

White Chocolate and Pistachio Mousse with Cherry Compote

Peach and Cinnamon Cheesecake

Black Forest Mousse

Rosemary and Chocolate Cheesecake



**SERVED WITH FRESHLY BREWED TEA AND FILTERED COFFEE
WITH HOMEMADE FESTIVE MINCE PIES**



Saltire Hospitality

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