

SALTIRE HOSPITALITY

THE DINING COLLECTION
SPRING & SUMMER

A seasonal menu
showcasing the finest fresh
Scottish ingredients.

“ *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.

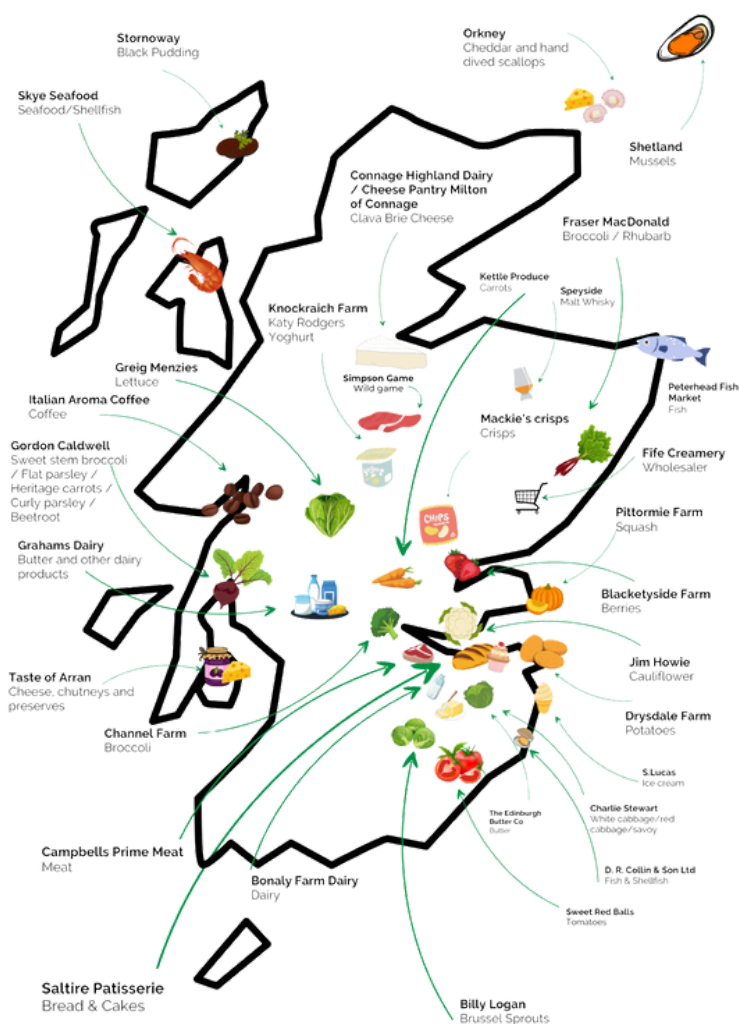
Since our founding in 2000, we have grown in size and in reputation. Our skill for catering for a diverse range of events is unrivalled, from elegant weddings and seamless corporate conferences to intimate private dinners and office lunch delivery. Our passion for **amazing food** and sustainability 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!





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 croustade, 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.

Freshly picked basil and heritage tomato salad, toasted bruschetta crumb served with aged balsamic (pb)

Burrata mozzarella, peas, truffle honey with black olives and mint (v)

Scotch beef tartare, pickled mustard seeds, crispy homemade sourdough, pickled shallots

Smoked duck breast, barley cracker, honey & garlic purée, fresh rocket

Fresh heritage tomato, red pepper and garden herb Spanish-style gazpacho (pb)

Butternut squash, coconut and lime soup, fresh basil and chilli oil (pb)



THE MAIN

Smoked aubergine, pomegranate, spinach filo pastry, shaved almonds, fresh coriander (pb)

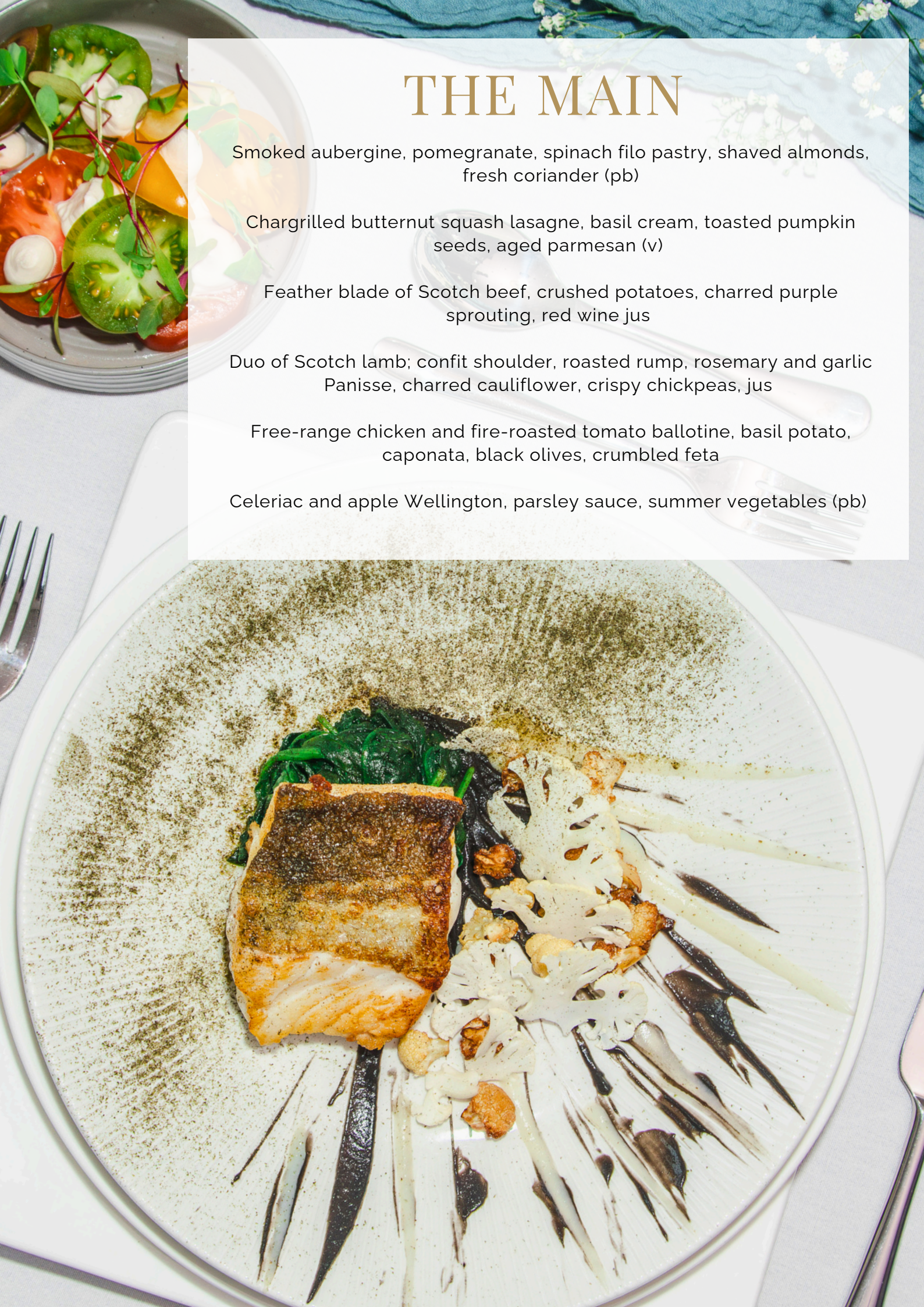
Chargrilled butternut squash lasagne, basil cream, toasted pumpkin seeds, aged parmesan (v)

Feather blade of Scotch beef, crushed potatoes, charred purple sprouting, red wine jus

Duo of Scotch lamb; confit shoulder, roasted rump, rosemary and garlic Panisse, charred cauliflower, crispy chickpeas, jus

Free-range chicken and fire-roasted tomato ballotine, basil potato, caponata, black olives, crumbled feta

Celeriac and apple Wellington, parsley sauce, summer vegetables (pb)





TO FINISH

Salted caramel & chocolate delice, chocolate brownie crumb, vanilla bean ice cream

Summer fruit panna cotta served with macaroons

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

Mango and Scottish raspberry mousse served with summer berry compote

Lemon tart, vanilla mascarpone served with raspberry puree

Chocolate truffle brownie torte with summer berry coulis (pb)

Served with freshly brewed tea & Italian Aroma filtered coffee

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:

Smoked salmon, mascarpone, capers, lemon, crostinis
 Lobster bisque, crème fraîche
 Caprese salad with aged balsamic
 Beef carpaccio, egg yolk emulsion, pickled shallots, croutons
 Gazpacho

Sorbet Palate Cleansers:

Crisp and cool cucumber
 Refreshing sweet watermelon
 Zest gin and tonic

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.

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



Pictured: A grazing table with locally sourced Scottish cheeses, cured meats, fresh fruit, and a variety of accompaniments

saltire
HOSPITALITY

