

SALTIRE HOSPITALITY

DRINKS RECEPTION COLLECTION



“ *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!





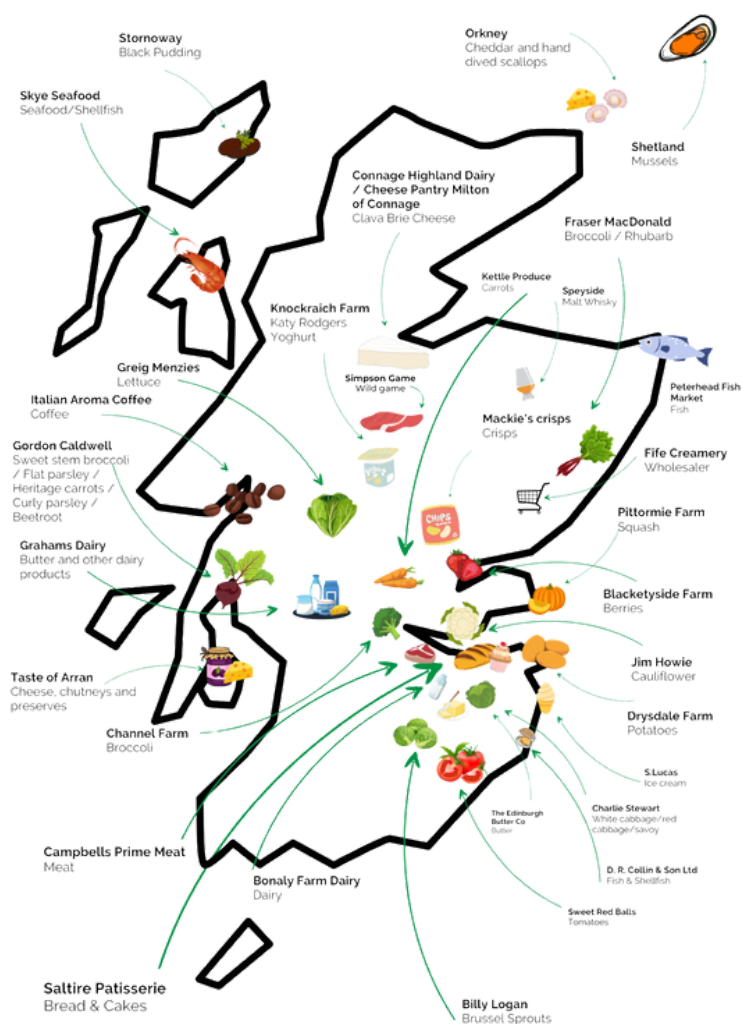
Plates with Purpose: Sourcing the Freshest, Sustaining the Future.

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.**





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 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

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 Patisserie

Mini fruit skewer (vg)
Raspberry and white chocolate bomb
Dark chocolate blueberry bliss
Dark chocolate cranachan cup
Zesty lemon meringue pie
Kiwi and passion fruit pavlova
Chocolate dipped strawberries



Cheers to that!

Option 1

2 glasses of Prosecco per person
(Soft drink alternative available)

Option 2

2 glasses of House Wine per person

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.
(Soft drink alternative available)

Option 3

2 glasses of Champagne per person
(Soft drink alternative available)

Option 4

Bespoke cocktails and craft Scottish beers
(Soft drink alternative available)

Looking for something different? We have a variety of options to suit your requirements from cash bar set ups to tailored drinks packages.

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HOSPITALITY

