

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

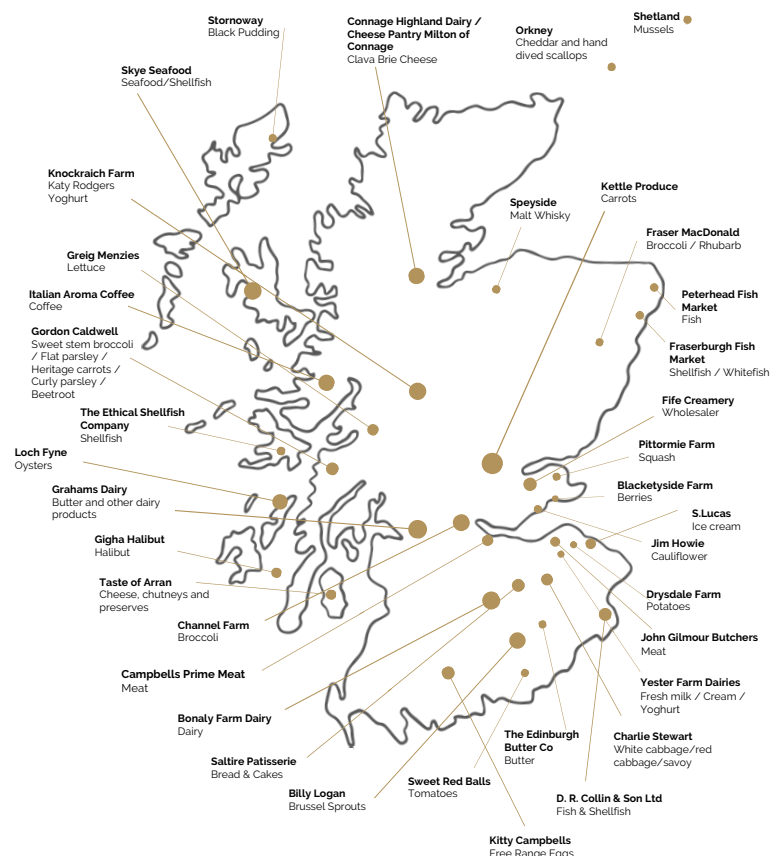
Plates with Purpose: Sourcing the Freshest, Sustaining the Future.

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

Goat cheese & red onion marmalade tartlet (v)
Charred courgette, crispy shallot, goats cheese curd (v)
Arancini, risotto balls with taleggio cheese & chives (v)
Caramelised fig & stilton oatcake (v)
Asparagus & spinach smoked paprika, hollandaise cress (v)
Fresh pear, vegan feta & beetroot chutney on tomato shortbread (vg)
Savoury choux with wild mushroom (vg)

From the Pastures

Butternut squash tart, honey roasted chorizo
Seared Scotch lamb, harissa, fresh coriander, crouton
Tender shredded duck, apple & thyme compote, toasted brioche
Chicken & smoked bacon parfait, toasted crostini & red onion marmalade
Candied bacon, apple & blue cheese puff pastry
Crispy duck, chilli, lime & coriander parcels
Shredded ham hock, piccalilli, & soda bread crouton

From the Deep

Sesame seared tuna, black rice cracker, wasabi
Salmon tartare, crème fraiche, lemon, dill
Barbecued soused mackerel, fennel & lime
Edinburgh Gin cured Scottish salmon, savoury pancake, pickled shredded beetroot & crème fraiche
Thai crab fish cake, lime & ginger pickle
Smoked mackerel pate, horseradish crème, melba toast
Seabass ceviche, ponzu dressing

All time Scottish favourites

Haggis bon bon, wholegrain Arran mustard dip
Mini haggis, neeps & tatties
Spiced vegan haggis & wild mushroom parcel (vg)
Finest Scottish smoked salmon, herbed cream cheese, blini
Grilled black pudding, mini potato scone, apple chutney
Pork & apple cider sausages, heather honey & sesame

From the Patisserie

Seasonal fresh fruit tart
Dark chocolate & cranachan cup
Zesty Lemon meringue pie
Kiwi & passion fruit pavlova
Mascarpone mousse, edible chocolate flowerpot
Chocolate cup with a blueberry mousse



MENU

TO START

Ham hock terrine, pickled apples, apple puree,
sourdough tuile, pea shoots

Chicken liver & smoked bacon pate, caramelised red onion
marmalade, toasted crostini

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

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

THE MAIN

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

Beetroot or Butternut squash Wellington, crushed potatoes,
seasonal vegetables (vg)

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

Baked goats' cheese with fig jam, courgette and red onion pakora,
beetroot puree, roasted golden beetroot. (pb)

TO FINISH

Carrot cake, white chocolate mousse, caramel ice cream

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

Sticky toffee pudding, toffee sauce, vanilla bean ice cream

Lemon tart, vanilla mascarpone, raspberry puree

Chocolate truffle brownie torte (vg)

**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. and are served with freshly brewed tea and
Italian Aroma filtered coffee**

Quotation

A glass of prosecco on arrival - £8.00 ex VAT
3 x savoury canapes per person - £9.50 ex VAT
3 course dinner, including tea and coffee - £55.00 ex VAT
1/2 bottle of wine and water with the meal - £14.00 ex VAT
Kitchen equipment - £250.00 ex VAT

Please note the above quote is based on minimum numbers of 70 and subject to final event requirements.

This will include:

- Dedicated coordinator
- Event manager and front of house staff
- Private chefs
- All glassware, crockery, cutlery and linen
- Service
- Transportation
- Set-up and clearing costs.

**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND

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☎ 0131 333 0131

Terms and Conditions

If you wish to proceed with your booking, I will send our Terms and Conditions which must be signed and returned. An initial deposit will be required to secure your date. This quotation is valid for 1 month and is subject to final requirements.

Once your finalised menu and event requirements have been confirmed, your planner will send you the most up-to-date quotation on our most up-to-date pricing. Please note this quotation is based on current numbers and if your numbers reduce or increase by 10% or more, Saltire Hospitality has the right to re-quote. All costs outlined in this quotation are subject to VAT at the current rate.