



saltire

HOSPITALITY

DINNER MENUS

0131 333 0131

sales@saltirehospitality.co.uk

OUR STORY

"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."

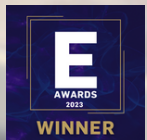
David Peters, Managing Director

Saltire Hospitality is a proud family-owned business, offering more than award-winning catering—we deliver a complete hospitality experience. From your first enquiry to the day of your event and beyond, our dedicated team is with you every step of the way, trusted by prestigious venues across Scotland.

We craft culinary excellence with the finest local ingredients, showcasing quality and sustainability. Our in-house patisserie adds the perfect touch with freshly baked breads and desserts.

Since 2000, we've grown in reputation, catering for diverse events—weddings, corporate conferences, private dinners, and more. Every event is unique, and we specialize in bespoke menus tailored to our clients' visions.

With professionalism and passion, Saltire Hospitality creates unforgettable moments, transforming your vision into a culinary masterpiece.



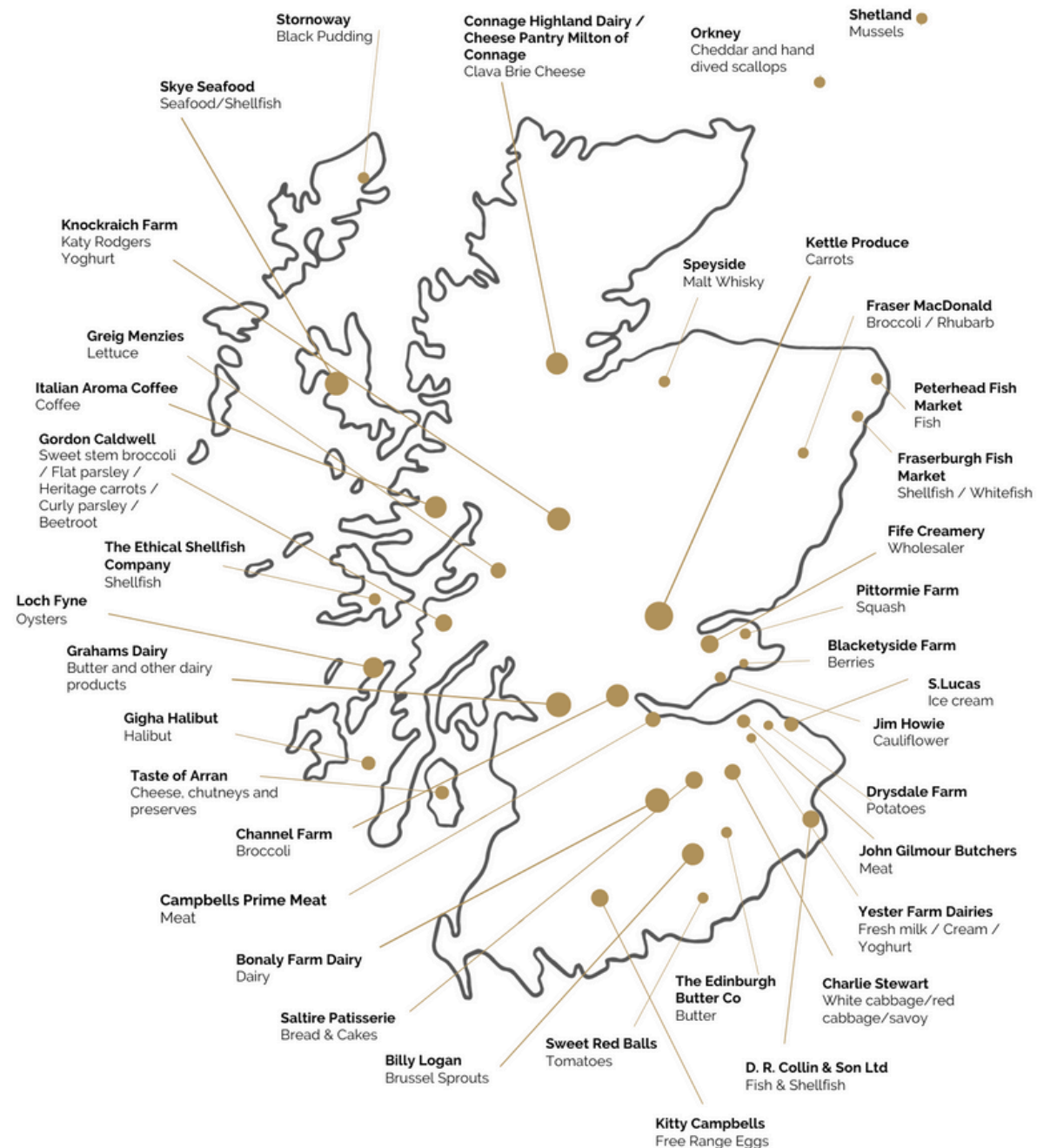
PLATES WITH **PURPOSE**: SOURCING THE **FRESHEST**, SUSTAINING THE **FUTURE**

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**.



Saltire are proud to be members of the Scotch Beef Club - we only serve quality assured and fully traceable Scotch meat traceable from farm to fork



Please ask your
event planner
for our suggested
wine pairings

CANAPÉ

Vegetarian / Plant Based

Aubergine baba ganoush, lemon, pomegranate, toasted flat bread (pb)

Curried sweet potato fritters, green pepper purée (pb)

Asparagus spears wrapped in filo pasty, poppy seeds (pb)

Highland oatcake, goat's cheese curd, beetroot chutney

Roasted red pepper hummus, grilled artichoke, sun blushed tomato, black olive crumb (pb)

Smoked Applewood cheese, celery tartlet, seasonal fruit chutney

Fire roasted red pepper, mozzarella arancini, basil mayo

Meat

Stornoway black pudding & haggis bon bons, wholegrain mustard sauce

Mini Highland Scotch beef wellington, black onion seed

Pan seared venison loin, rhubarb compote, toasted brioche loaf

Bourbon glazed pork belly, caramelised apple

Chicken tikka, pomegranate, coriander savoury cone

Smoked ham hock bon bon, cream pea purée

Fish

Whisky cured Scottish smoked salmon, melba toast, herb cream cheese

Balvenie smoked haddock, charred leek, St Andrew's cheddar tartlet

Seared scallop, black pudding crumb, cauliflower purée (+supp)

Seared tiger prawn, saffron, garlic aioli

Chicken parfait, smoked bacon, toasted crostini, seasonal fruit gel

Scottish coastline lobster, herloom tomato salsa (+supp)



DINNER MENU

Please select one option from the below and we will cater for all dietary requirements

We can also offer a Choice Menu for your guests the choice between two of our dishes per course with a separate option for guests with dietary requirements. Choose two starters, two mains and two desserts. Supplement applies.

Included in our Dinner Menus:

Contemporary crockery / Cutlery / White table linen /
White linen napkins / Front of House Event Manager /
Uniformed Staffing / Chef & Kitchen Team

THREE COURSE DINNER - SPRING/SUMMER

All our dinners include freshly baked bread rolls from our sister company, Saltire Patisserie served with butters

TO START

Freshly picked basil and heritage tomato salad, toasted bruschetta crumb, aged balsamic (pb)
Burrata mozzarella, garden peas, truffle honey, black olives, fresh mint (v)
Scotch beef tartare, pickled mustard seeds, crispy homemade sourdough, pickled shallots
Smoked duck breast, barley cracker, honey & wild garlic purée, fresh rocket
Fresh heritage tomato, red pepper, garden herb Spanish style Gazpacho (pb)

MAIN COURSE

Baked Goat's cheese, fig jam, courgette & red onion pakora, beetroot purée, roasted golden beetroot (v)
Chargrilled butternut squash lasagne, basil cream, toasted pumpkin seeds (v)
Braised blade of Highland Scotch beef, crushed new potatoes, chargrilled purple sprouting broccoli, red wine reduction
Duo of Scotch lamb; confit shoulder, roasted rump, rosemary & garlic Panisse, charred cauliflower, crispy chickpeas, jus
Free-range Ballotine of free-range chicken with fire roasted tomato, basil-infused crushed potatoes, Sicilian style Caponata, Kalamata olives, crumbled feta
Celeriac and apple Wellington, parsley sauce, Summer vegetables (pb)

DESSERT

Salted caramel, chocolate delice, chocolate brownie crumb, vanilla bean ice cream
Summer fruit panna cotta, homemade macaroons
Cranachan; raspberry gel, toasted Scottish oats, Balvenie whisky cream, raspberry sorbet (pb available)
Mango, Blacketyside Farm raspberry mousse, fresh berry compote
Fresh lemon tart, vanilla mascarpone, Blacketyside Farm raspberry purée
Chocolate truffle brownie torte, Blacketyside Farm homemade berry coulis (pb)

Served with freshly brewed tea and Italian Aroma filtered coffee
Homemade Scottish shortbread



Looking for
something bespoke -
speak to your Event
Planner to see what
we can do!

THREE COURSE DINNER - AUTUMN / WINTER

All our dinners include freshly baked bread rolls from our sister company, Saltire Patisserie served with butters

TO START

Chicken liver & smoked bacon parfait plum & apple chutney, spiced beetroot relish, herb salad
Gateau of haggis, neeps & tatties whisky sauce (vegetarian haggis can be used as an alternative)
Wild mushroom, brie & fresh thyme tartlet seasonal leaves, balsamic dressing (v)
Butternut squash ravioli celeriac puree, sage butter, crispy sage (v)
Scottish salmon & crab fish cake rocket, lemon mayonnaise
Sweet potato & red onion soup parmesan crouton (pb)

MAIN COURSE

Slow cooked feather blade of Scotch beef haggis croquette, caramelised shallot puree, heritage carrots, red wine jus
Roasted Scotch sirloin of beef crushed herb potatoes, black pudding, spinach & onion marmalade
Balmoral Chicken wholegrain mustard mash, carrots, parsnips, whisky jus
Slow cooked pork belly potato puree, sautéed savoy cabbage, apple & cider sauce, crackling
Spiced polenta & baby spinach woodland mushrooms, pesto dressing (pb)
Beetroot Wellington with a parsley sauce wilted spinach, seasonal vegetables and dauphinoise potatoes (pb)

DESSERT

Ginger cheesecake, caramelised roasted plums vanilla ice cream & honey maple dressing
Warm apple tarte tatin fudge ice cream & toffee drizzle
Rhubarb crumble almond & hazelnut, tonka bean crème anglaise
Roasted fig Bakewell tart dark chocolate sauce & clotted cream ice cream
Chocolate truffle brownie torte, Blacketyside Farm homemade berry coulis (pb)
Cranachan parfait warm chocolate brownie & raspberry compote

Served with freshly brewed tea and Italian Aroma filtered coffee
Homemade Scottish shortbread





MENU ENHANCEMENTS

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 fraiche

Caprese salad with aged balsamic

Beef carpaccio, egg yolk emulsion, pickled shallots, croutons

Gazpacho

Sorbet Palate Cleanser

Cucumber and fresh mint

Watermelon and lime zest

Hendricks gin and tonic with cucumber

Strawberry and fresh basil

Scottish Cheese Selection

We collaborate closely with nearby Dairy Farms and Cheesemongers to suit your preferences. Served with our Head Chef's homemade fruit chutney, selection of cheese biscuits and seasonal fruit

EXTRA TOUCHES

We work with some of Scotland's best suppliers to bring your event to life.

From table decor, bespoke crockery and cutlery hire, printed menus, lighting & staging and furniture hire - speak to our Event Planner on how we can assist



HOW IT WORKS

Here at Saltire we love to deliver fabulous events and our team have been fully trained in corporate hospitality, offering a professional and attentive level of service to our clients every time, whilst always ensuring we are full of smiles.

- Our team will provide a detailed quotation based on your event requirements
- Reserve your date - sign our T&Cs and your Event Planner will advise if a Booking Fee is required
- Choose your menu, drinks and finishing touches
- 10 working days before your event confirm your final numbers
- We will endeavour to cater for special dietary requirements, please ensure you advise your Event Planner no less than 5 working days prior to your event of such requirements. Please refer to your Event Planner for further information on how we manage special dietary requirements and health and food safety information
- Post Event your Event Planner will follow up with the final balance with a note of any additional charges i.e. Drinks Consumption
- Your event will be managed by one of our dedicated event managers and a team of attentive staff, who will ensure your guests are well catered for
- Please note we will require a formal table plan 5 working days prior to your event date.
- Pricing is subject to VAT at the current rate
- Our costs are based on our current pricing and may be subject to inflation

“I cannot recommend Saltire Hospitality enough! From initial inquiry to execution on the night of the event, the process was seamless and it put my mind at ease knowing I could trust and rely on the team to meet (and exceed) all expectations! Special mention to Caroline who helped throughout from menu selection to finalising timings, dietaries and everything in between and to the team, led by Kamal, on the night of the event who went above and beyond to deliver an exceptional service to our guests. I have no hesitation in using Saltire again in the future and can definitely recommend to anyone who is looking for a caterer.”

National Events Manager.
Scottish Health Awards



GET IN TOUCH

We look forward to working with you!

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