

SH

S A L T I R E H O S P I T A L I T Y

Casual Dining

Locally Sourced | Seasonally Inspired | Scottish

Crafted in Scotland, celebrated by you...



Est. 2000 | Edinburgh, Scotland

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H O T F O R K B U F F E T

*Choose two main dishes and one vegetarian/plant-based option
plus two desserts.*

Vegitarian / Plantbased

Vegetarian haggis, neeps & tatties, whisky sauce (v)

Wild mushroom stroganoff, boiled rice (v)

Sweet potato, chickpeas, lentil & coriander coconut curry, jasmine rice (pb, df)

Mexican mixed bean chili, guacamole, salsa, steamed basmati rice (pb, df)

Moroccan chickpea tagine, pomegranate, cous cous salad (v, df)

Aubergine, mozzarella, parmesan & tomato pasta bake (v)

Thai green quorn chicken vegetable green curry, steamed rice, Thai crackers (pb, df)

Vegetable lasagne, garlic bread, seasonal salad (v)

Homemade mac 'n' cheese, garlic bread, seasonal salad (v)

Fish

Tiger prawn green curry, boiled rice, Thai crackers.

Poached sea trout, lime & dill cream sauce, seasonal veg crushed potatoes.

Honey, soy and ginger fillet of Scottish sea trout, seasonal vegetables (df)

Smoked haddock & sea trout fish pie, creamy cheddar mash topping, green beans & shallot salad.

Meat

Homemade beef lasagne, garlic bread, mixed salad.

Thai green chicken curry, steamed rice, Thai crackers (df)

Chicken & leek pie, seasonal vegetables, new potatoes.

Moroccan chicken tagine with pomegranate and couscous salad (df)

Teryaki beef, crunchy vegetable, ginger and chili, noodles (df)

Butter chicken masala, steamed basmati rice, garlic and coriander naan breads.

Scotch beef and wild mushroom stroganoff, steamed rice

Pork sausage, caramelised onion, rich red wine gravy, creamed mash (df available)

Chicken, sweet potato, spinach curry, coconut, coriander, boiled rice, mini naan (df)

Haggis, neeps and tatties, whisky sauce.

Homemade Scotch beef steak pie, roasted root vegetables, creamed mash (df available)

Sweet Treats

Fresh sliced fruit selection (pb)

Black forest mousse (pb)

Strawberry cheesecake, seasonal fruits

Mango and raspberry mousse.

Scottish strawberries and raspberries, cream (seasonal)

Chocolate brownie torte (pb)

Carrot cake

Victoria Sponge Gateau.

Served with freshly brewed tea and filtered coffee

All dietary requirements will be
catered for if known in advance



C O L D B U F F E T

All served with a selection of farmhouse breads and butter

Meat / Fish

Scotch beef with wholegrain mustard mayonnaise (Eggs, Mustard)
 Selection of sliced cold cuts (Scotch beef, blossom honey ham, roast chicken)
 Continental charcuterie (salami, chorizo, Parma ham)
 Honey-glazed ham with pineapple and chilli jam
 Honey ham, pesto, and mozzarella tartlets (Gluten, Dairy, Pine nuts)
 Bacon, cheddar, and spring onion tartlets (Gluten, Dairy, Eggs)
 Lemon chicken with tarragon dressing (Mustard)
 Moroccan-spiced chicken skewers with yoghurt dressing (Dairy)
 Teriyaki-glazed beef skewers (Gluten, Soya)

Vegetarian

Wild mushroom and thyme tartlets (Gluten, Dairy)
 Broccoli and Stilton quiche (Gluten, Dairy, Eggs)
 Sweet potato falafel with paprika-spiced mayonnaise (Eggs, Mustard)
 Chargrilled halloumi skewers with roasted vegetables (Dairy)
 Roasted red pepper, cherry tomato, and mozzarella tartlets (Gluten, Dairy)
 Grilled aubergine, courgettes, and peppers with pesto (Pine nuts)
 Sundried tomato, feta, and roasted red pepper skewers (Dairy)

All tartlets can be made Gluten Free

Sweet Treats

Fresh sliced fruit selection (pb)
 Black forest mousse (pb)
 Strawberry cheesecake, seasonal fruits.
 Mango and raspberry mousse.
 Scottish strawberries and raspberries, cream (seasonal)
 Chocolate brownie torte (pb)
 Carrot cake.
 Victoria Sponge Gateau.

Salads

(optional) £5.00 ex VAT per person

Asparagus and pea salad with lemon vinaigrette
 Tomato and mozzarella salad with balsamic glaze (Dairy)
 Greek salad with feta, olives, and oregano (Dairy)
 Grilled vegetable salad with garlic herb dressing
 Chef's homemade classic coleslaw (Eggs, Mustard)
 Potato salad with light mustard mayonnaise (Eggs, Mustard)
 Chicken Caesar salad (Dairy, Eggs, Gluten)
 Baby leaf salad with cherry tomatoes, avocado, and balsamic vinaigrette

All dietary requirements will be catered for if known in advance

Served with freshly brewed tea and filtered coffee

Meat

Posh mac 'n' cheese with aged parmesan and smoked pancetta (Gluten, Dairy)

Tiger prawn & avocado cocktail with Bloody Mary salsa (Shellfish, Celery)

Thai green chicken curry with coriander-infused rice (May contain Fish, Shellfish)

Venison meatballs with celeriac purée and rich port sauce (Gluten, Dairy, Celery, Sulphites)

Chilli con carne served with tortilla chips and sour cream (Dairy)

Slow braised Scotch beef with buttered mash and red wine jus (Dairy, Sulphites)

Shredded Asian duck bon bon with soy and plum dressing, finished with rocket (Gluten, Soya, Sesame)

Poached salmon with minted potatoes and watercress aioli (Fish, Eggs, Mustard)

Traditional haggis, neeps & tatties gateau with whisky sauce (Gluten)

Fillet of hake with roasted fennel, olives, and cherry tomatoes (Fish)

Smokey barbecue pulled pork belly with apple slaw (Eggs, Mustard, Sulphites)

Pork sausage with caramelised onion, mash, and rich red wine gravy (Gluten)

Thai shredded beef with chilli rice noodles, lime, coriander, and toasted sesame (Soya, Sesame)

Vegetarian / Plantbased

Lentil, chickpea & sweet potato madras (vg) (May contain Mustard)

Vegetarian haggis, neeps & tatties with whisky sauce (Gluten, Dairy)

Caramelised figs with blue cheese, rocket, hazelnut crumble, and balsamic glaze (Dairy, Nuts – hazelnuts, Gluten, Sulphites)

Leek, fennel & pea risotto (Dairy, Celery)

Spinach & ricotta tortellini with roasted tomato and oregano sauce (Gluten, Dairy, Eggs)

Grilled halloumi with spicy courgette and bulgur salad (Dairy, Gluten)

Thai green vegetable curry with basmati rice (vg) (May contain Fish, Shellfish)

Three bean chilli with tortilla chips and rice (vg) (May contain Celery)

Canapes from the Patisserie

Mini fruit skewers (vg) (May contain Sulphites)

Raspberry and white chocolate bomb (Dairy, Eggs, Soya)

Dark chocolate blueberry bliss (Dairy, Soya)

Dark chocolate cranachan cups (Dairy, Gluten – oats, trace Nuts)

Zesty lemon meringue pie (Gluten, Eggs, Dairy)

Flower pot canapé with mascarpone mousse (Dairy, Eggs, Gluten)

Chocolate Browne Tort (pb)

Raspberry Cheesecake (pb)

Served with freshly brewed tea and filtered coffee

All dietary requirements will be catered for if known in advance

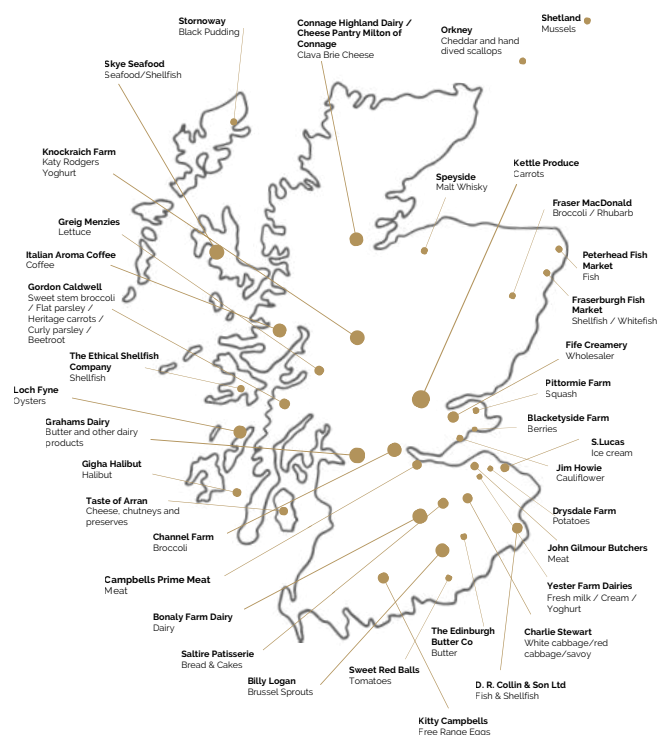


Allergen Information

Celery:	Present in soups, sauces, and stock preparations
Dairy:	Milk, butter, cream, and cheese across all courses
Eggs:	Used in desserts and some sauces
Fish:	Featured in starters and mains
Gluten:	Present in oats, bread, and pastry items
Nuts:	Tree nut traces possible
Sulphites:	Present in wine-based reductions and some seasonings
Alcohol:	Used in some sauces and desserts

Please advise your event planner of any dietary requirements or allergies.
We can adapt dishes to accommodate gluten-free, dairy-free, and plant-based diets.

Locally Sourced Produce



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

Including table décor, bespoke crockery and cutlery hire, printed menus,
lighting & staging and furniture hire
Speak to your Event Planner on how we can assist