



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

Dinner Menu

Locally Sourced | Seasonally Inspired | Scottish

Crafted in Scotland, celebrated by you...



Est. 2000 | Edinburgh, Scotland

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DRINKS PACKAGES

OPTION ONE

A glass of Prosecco on arrival
1/2 bottle of wine during dinner
1/2 bottle of Scottish still/sparkling water

House Prosecco: Barocco Prosecco Spumante

Well balanced with plenty of peachy fruit, a gentle mouth-feel and a delicate light finish. Perfect on its own or with fish and delicate starters.

£28.50 ex VAT per person



OPTION TWO

A glass of Champagne on arrival
1/2 bottle of wine during dinner
1/2 bottle of Scottish still/sparkling water

House Champagne: Bollinger Special Cuvée Brut N.V.

Aromatic and complex with ripe fruit and spicy aromas. Roasted apples, apple compote and peaches burst on the palate.

£30.00 ex VAT per person

House White Wine: Senora Rosa Sauvignon Blanc

Apples and grass on the nose balance with crisp, zesty acidity with a luscious clean finish.

House Red Wine: Senora Rosa Sauvignon Merlot

Fresh, fruit and bursting with ripe plums and cherries, Smooth and easy to drink.



CANAPÉS

Vegetarian / Plant Based

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

Contains: Sesame, Gluten (can be made Gluten Free)

Curried sweet potato fritters, green pepper purée (pb)

Contains: Gluten

Highland oatcake, goat's cheese curd, beetroot chutney

Contains: Dairy, Gluten (can be made Gluten Free)

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

Contains: Gluten, Sesame

Smoked Applewood cheese, celery tartlet, seasonal fruit chutney

Contains: Dairy, Gluten, Celery

Fire roasted red pepper, mozzarella arancini, basil mayo

Contains: Dairy, Gluten

Fish

Whisky cured Scottish sea trout, melba toast, herb cream cheese

Contains: Dairy, Gluten

Seared scallop, black pudding crumb, cauliflower purée

Contains: Dairy, Gluten

Smoked Scottish sea trout tartare, nori cracker, wasabi crème fraîche, keta Caviar

Contains: Egg, Dairy, Gluten

Scottish coastline lobster, heirloom tomato salsa

Contains: Crustaceans

Hot smoked trout with dill and lemon crème fraîche on a highland oat cake

Contains: Dairy, Gluten (can be made Dairy & Gluten free)

Ponzu stone bass with cape gooseberries

Contains: Soy

Lemon cured halibut with shaved fennel on crostini

Contains: Gluten (can be made Gluten Free)

Meat

Stornoway black pudding & haggis bon bons, wholegrain mustard sauce

Contains: Gluten, Egg, Mustard, Sulphites

Mini Highland Scotch beef wellington, black onion seed

Contains: Gluten, Egg, Mustard, Sulphites

Pan seared venison loin, rhubarb compote, toasted brioche loaf

Contains: Gluten, Sulphites (can be made Gluten Free)

Bourbon glazed pork belly, caramelised apple

Contains: Sulphites

Chicken tikka, pomegranate, coriander savoury cone

Contains: Gluten, Dairy, Sulphites

Smoked ham hock bon bon, cream pea purée.





THREE COURSE DINNER

To Start

Smoked Ham Hock Bon Bon

Served with fresh pea & mint panna cotta, heritage tomato salsa, grilled artichoke, sun-kissed tomato, parmesan crisp, lemon oil, and seasonal leaves

Contains: Gluten, Dairy, Egg

Buffalo Mozzarella Wrapped in Prosciutto

Served with seasonal asparagus, sun-blushed tomatoes, and edible flowers, red pepper essence

Contains: Dairy (Can be made without prosciutto)

Cullen Skink Tartlet

Smoked haddock & bacon, served with fresh leaf salad, crème fraiche, and chive dressing

Contains: Dairy, Gluten (Can be made Gluten Free)

Butternut Squash Gnocchi

Served with red pepper ketchup, scorched heirloom tomato, caramelised figs, seasonal leaves (v/pb)

Contains: Dairy, Gluten

Main Course

Feather blade of Highland Beef

Served with dauphinoise potato, spring greens, Chantenay carrots, green beans, red wine jus

Contains: Dairy, Sulphites, Celery (Can be made Dairy Free with alternative potatoes)

Pan-seared Free-range Chicken Supreme

Served with potato fondant, baby carrots, asparagus, morel mushrooms, peppercorn sauce

Contains: Dairy, Sulphites, Celery (Can be made Dairy Free with alternative potatoes)

Duo of Spring Lamb

Marinated lamb rump with slow-cooked lamb shoulder bon bon, burnt leek, crushed peas, rösti potato, scorched cherry tomato on the vine

Contains: Gluten, Sulphites, Celery (Can be made Gluten Free without the bon bon)

Honey Roasted Duck Breast

Served with smoked pork belly, pak choi, ceps, potato terrine

Contains: Dairy, Sulphites, Celery (Can be made Dairy Free with alternative potatoes)

Pan-seared North Atlantic Cod Supremes

Served with spring chard, crushed baby potatoes, pesto cream sauce

Contains: Dairy, Sulphites, Pine nuts

Stuffed Miso Based Aubergine

Giant cous cous, Mediterranean roasted vegetables, herb oil (v/pb)

Contains: Gluten, Soy, Sulphites

Portobello Mushroom

With vegan cream cheese and spinach with seasonal veg and herb dressing (v/pb)

To Finish

Salted Caramel, Chocolate Delice

Served on a chocolate brownie crumb, vanilla bean ice cream

Vanilla Panna Cotta

Served with roasted strawberries, balsamic glaze, lemon curd, strawberry marshmallows

Cranachan

Raspberry gel, toasted Scottish oats, Balvenie whisky cream, raspberry sorbet (pb available)

Deconstructed Lemon and Raspberry Meringue Pie

Served with iced clotted cream, toffee crunch

Chocolate Truffle Brownie Torte

Served with Blacketyside Farm homemade berry coulis (pb)

Vegan Dark Chocolate & Rhubarb Cheesecake

Gluten free ginger crumb, dark chocolate flakes, raspberry powder (pb, gf, df)

Vegan Vanilla Cheesecake

Gluten free biscuit base, raspberries and pink raspberry gel (pb, gf, df)



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

Included in our Dinner Menus:

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



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

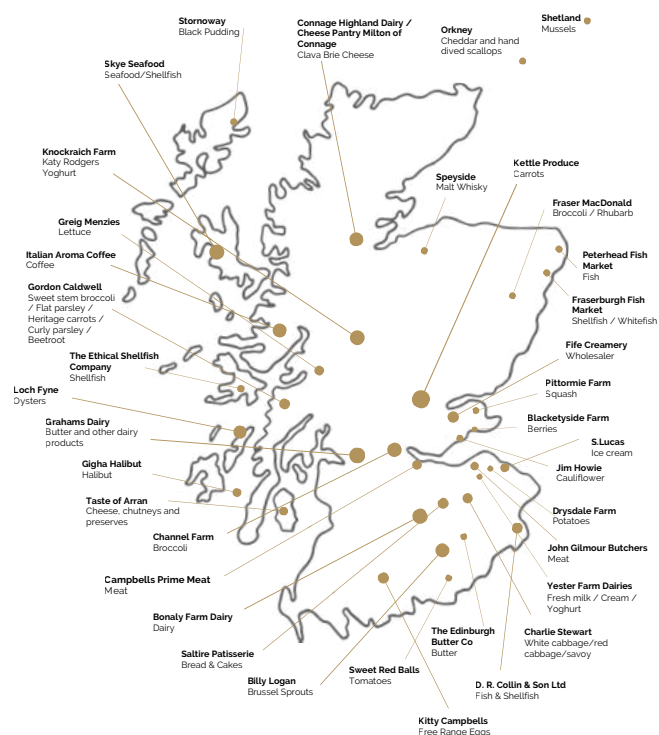
All dietary requirements will be catered for if known in advance

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

“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