

DINNER MENUS

AUTUMN & WINTER 2019

Offering a selection of starters, main courses and desserts new for 2019.
With a passion for personalising to each individual client's requirements, we pride ourselves on our ability to create a unique menu for each event we deliver.

OUR INGREDIENTS ~ OUR MISSION

At Saltire Hospitality we pride ourselves on the high quality of food & service that we provide; a combination of both has given us the enviable reputation that we as a company hold as a quality, professional provider to our clients; using local produce & Scottish suppliers. Our Executive Chef, Bran Jankovic, personally handpicks each of our suppliers, ensuring we provide our clients with locally sourced produce of the highest quality. We can provide full traceability of our ingredients & produce down to the farm of origin; from our fresh milk & creams provided by Bonaly Dairies, Scotch meats & fresh seafood by our award-winning butcher Campbells Prime Meats, right down to the Scottish flour used in our homemade breads provided by Mungoswells; we have a sheer passion for working with local, ethical & high quality Scottish produce.

All prices stated are subject to VAT at the current rate, based on minimum numbers of 50+.

Have an intolerance or dietary requirement? Don't worry we have it covered, please advise us of all dietary information such as food intolerances & allergies in advance of your event.

STARTERS

Sweet potato & red onion soup
parmesan crouton (v)
£7.20

Roasted red pepper & tomato soup
basil oil, sour dough croutons (v)
£7.20

Merlot glazed beetroot, goats cheese, caramelised figs & walnuts
tomato shortbread, basil, pea shoots (v)
£8.50

Butternut squash ravioli
celeriac puree, sage butter, crispy sage (v)
£8.50

Wild mushroom, brie & fresh thyme tartlet (v)
seasonal leaves, balsamic dressing
£8.50

Smoked haddock & leek risotto
leek oil, pecorino cheese
£8.50

Scottish salmon & crab fish cake
rocket, lemon mayonnaise
£9.50

Garlic & chilli king prawns
roasted cherry tomato, fennel & watercress salad
£9.00

Hand dived seared Scottish scallops
crispy pancetta, black pudding, pea puree
£11.00

Trio of Smoked Scottish salmon, horseradish & dill salmon pate & home cured whisky salmon
celeriac remoulade, fresh leaves, tartare dressing
£10.00

Chicken liver & smoked bacon parfait
plum & apple chutney, spiced beetroot relish, herb salad
£8.50

Confit duck bon bon
crunchy carrot & fennel salad, plum & soy dressing
£9.00

Haggis & Stornoway black pudding bon bon
wholegrain Arran mustard
£8.50

Gateau of haggis, neeps & tatties
whisky sauce
£8.50

Carpaccio of beef
rocket, parmesan shavings, truffle oil, crostini
£9.50


SALTIRE HOSPITALITY

MAINS

Baked fillet of cod wrapped in dry-cured ham
baby potatoes, asparagus, baby gem, mint vinaigrette
£24.50

Fillet of sea bream
pumpkin gnocchi, swiss chard, braised baby fennel, red pepper coulis
£25.00

Roast fillet of Scottish hake
chorizo, baby spinach & butterbean casserole
£25.50

Basil crusted Scottish salmon
saffron baby potatoes, green beans, lemon beurre blanc
£26.00

Balmoral Chicken
wholegrain mustard mash, carrots, parsnips, whisky jus
£25.00

Chicken, wild mushroom & tarragon roulade
garlic fondant, green beans, mushroom sauce
£25.00

Guinea-fowl with sage & parmesan stuffing
black pudding mash, winter root vegetables, cider jus
£27.00

Slow cooked pork belly
potato puree, sautéed savoy cabbage, apple & cider sauce, crackling
£25.50

Pan fried supreme of duck
sweet potato purée, caramelised shallots, parsnip crisps, redcurrant jus
£27.00

Soy, chilli & ginger glazed duck leg,
potato rosti, charred courgette, butternut squash, soy & chilli sauce
£24.50

Rump of Scotch lamb
roasted butternut squash, wilted spinach, dauphinoise potatoes, port jus
£26.50

Duo of Scotch Lamb, roasted shoulder & chargrilled chump
butter mash, wilted spinach, roasted cauliflower jus
£28.00

Seared loin of Highland venison
thyme & garlic fondant, sticky red cabbage, brussel sprouts, rich merlot jus
£34.00

Slow cooked feather blade of Scotch beef
haggis croquette, caramelised shallot puree, heritage carrots, red wine jus
£27.00



SALTIRE HOSPITALITY

MAINS CONT...

Roasted Scotch sirloin of beef
crushed herb potatoes, black pudding, spinach & onion marmalade
£28.00

Dry aged Scotch fillet beef
dauphinoise potatoes, roasted vine cherry tomatoes, fine green beans & whisky jus
£34.00

VEGETARIAN

(priced as per your main course choice)

Wild mushroom & brie filo parcel
root vegetables & white wine sauce (v)

Leek & fennel tartlet
smoked applewood cheese, poached egg, hollandaise sauce (v)

Tortellini of cepes & telleggio cheese
spinach, white truffle foam (v)

Spiced polenta & baby spinach
woodland mushrooms, pesto dressing (v)

Lentil, coriander & butternut squash samosa
saag paneer, sesame seeds, grated carrots & coconut (v)

DESSERTS

Dark chocolate & orange tart
orange sorbet
£7.50

Ginger cheesecake, caramelised roasted plums
vanilla ice cream & honey maple dressing
£8.00

Warm apple tarte tatin
fudge ice cream & toffee drizzle
£7.50

Rhubarb crumble
almond & hazelnut, tonka bean crème anglaise
£7.50

Roasted fig Bakewell tart
dark chocolate sauce & clotted cream ice cream
£7.50

DESSERTS CONT...

White chocolate & sea salt caramel crème brulee
orange sable biscuits
£7.50

Sticky toffee pudding
vanilla bean ice cream & toffee drizzle
£7.50

Milk chocolate & caramel tart
oat crumble, lemon curd
£7.50

Poached pear & berry crumble
vanilla ice cream
£7.50

Cranachan parfait
warm chocolate brownie & raspberry compote
£8.00

Winter warmer trio
mini sticky toffee & whisky pudding, berry crumble, apple pie
£9.00

Selection of Scottish cheeses
Mull cheddar, Dunsyre Blue, Clava Brie, oatcakes, water biscuits, grapes, homemade chutney & quince paste
£10.00

BEVERAGES

End dinner with freshly brewed tea & filter coffee
Scottish tablet, chocolate truffles, mini shortbread rounds or chocolate dinner mints

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www.saltirehospitality.co.uk