

CHRISTMAS MENU

AT THE ROYAL COLLEGE OF
PHYSICIANS OF EDINBURGH

0131 333 0131

sales@saltirehospitality.co.uk

saltirehospitality.co.uk

2023





Drinks Reception

To drink

OPTION ONE

Two glasses of homemade mulled wine or mulled cider with festive soft drink alternative

from £12.50pp

OPTION TWO

Two glasses of Prosecco or festive soft drink alternative

from £16.00pp

OPTION THREE

Bespoke cocktails served by our very own team of Mixologists, served throughout your event, we will create a drinks menu, especially for the occasion

from £18.00pp

DINNER DRINKS PACKAGES

ON ARRIVAL

A glass of wine or festive soft drink alternative

WITH DINNER

Half a bottle of red or white wine per person

Half a bottle of Scottish still and sparkling water per person

from £20.00pp

Further wines and additional drinks are available on request

All drinks packages are tailored to your requirements and include a soft drink option of your choice.

BAR

We can provide a full cash & card bar facility during your event. Our bar set ups can be tailored to your requirements, A preview of what our menu includes can be found below:

House & Premium spirits

Selection of House wine & prosecco

Bottled Beers

Craft Scottish Beers

Selection of Soft Drinks





To eat

Canapes

Mini festive tacos
Beetroot and orange-cured Scottish salmon blini
Goat's cheese and caramelised onion filo (v)
Seared tuna, sesame, red wine reduction
Turkey skewers with sweet chilli and cranberry dip
Chorizo and herb arancini, aioli
Maple glazed roasted parsnip and chestnut tartlet (v)
Ham hock fab, coated with nuts and a pork crackling crumb
Mini prawn cocktail, Bloody Mary salsa
Black pudding and apple bonbon
Duck liver pate with a spiced plum chutney
Beef carpaccio with a horseradish crème

Bowl food

Fillet of Scottish hake, with leek and white sauce
Gateau of haggis, neeps and tatties, whisky sauce
Turkey breast, Brussels sprouts, chestnuts, pigs in blankets, sweet chilli jam
Braised oxtail, parsnip purée, parsnip crisps
Tiger prawn and avocado cocktail, Bloody Mary salsa
Posh mac 'n' cheese, aged parmesan, smoked pancetta
Smoked duck salad, balsamic baby onions, mozzarella, quince
Slow-cooked pork belly, spiced puy lentils, red wine jus
Pumpkin risotto, mascarpone, crispy sage (v)



Festive Dining

Hot Fork Buffet

Sample Menu

Traditional Christmas turkey served with the traditional trimmings;

Roast potatoes, chestnut Brussel sprouts, braised red cabbage, honey-glazed parsnips and heritage carrots served with homemade turkey gravy and cranberry sauce

Homemade mince pies

Served with a homemade brandy cream

Served with freshly brewed tea & filtered coffee





Finger food buffet

Sample selection:

A selection of sandwiches with festive fillings

Roast ham and wholegrain mustard

Mature cheddar and spiced tomato chutney

Classic prawn mayo and seasonal leaves

Roast chicken with homemade stuffing

Stilton, walnut and broccoli tartlet

Mini turkey, sage and onion tartlets

Chipolata sausages wrapped in bacon

Duck spring rolls with sweet chilli dip

Mini mince pies served with brandy cream

Chocolate and salted caramel tart

Three Course Dinner

To Start

Freshly baked Saltire Patisserie bread roll, flavoured butters

Spiced parsnip and lentil soup (ve)

Ham hock, thyme and apricot terrine, soda bread, apple and fig chutney, balsamic dressing
Lemon and dill-cured salmon gravlax, capers, sour cream, pickled cucumber, chopped egg white and shallot

Beef carpaccio, crispy capers, parmesan crisp, shallot, truffle oil

The Main Event

Traditional Christmas turkey served with all the trimmings;

Homemade sage and onion stuffing, pigs wrapped in maple bacon, dauphinoise potatoes, maple glazed carrots and parsnips, served with lashings of turkey gravy and cranberry sauce

Mulled wine braised beef, parsnip puree, smoked bacon brussel sprouts, maple glazed carrots with a mulled wine jus

Seared loin of Highland venison, celeriac, stilton, brambles and crispy cabbage

Salt-baked beetroot wellington, mushroom duxelles, Madeira with a cranberry jus (vg)

To Finish

Dark chocolate ganache, passionfruit sorbet, salted caramel and hazelnut brittle

Raspberry crème brûlée vanilla shortbread, citrus orange salad

Toffee apple, rum and raisin crumble, dark sugar ice cream

Sticky toffee and pudding with a Christmas spiced drizzle and traditional vanilla ice cream

Coffee and mascarpone cheesecake, chocolate streusel, cherry

Served with freshly brewed tea and filtered coffee
with homemade festive chocolate truffles

PRICES ARE SUBJECT TO EVENT REQUIREMENTS AND FINAL NUMBERS.
ALL PRICES ARE EXCLUSIVE OF VAT AT THE CURRENT RATE

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HOSPITALITY**
EDINBURGH AND BEYOND



Afternoon Tea

Sample Menu

Freshly prepared ribbon sandwiches and mini brioche roll selection with a selection of fresh fillings;

Roast turkey and homemade stuffing

Sliced egg, cress, cracked black pepper (v)

Honey glazed gammon, spiced pear chutney, seasonal leaves

Creamy brie and red currant jelly (v)

Savouries

Warm cranberry, rosemary and sea salt sausage roll

Maple glazed roast parsnip and chestnut tart (v)

Homemade sweet treats

Homemade mince pies

Mini spiced fruit and plain scones with clotted cream and strawberry preserves

White chocolate and cranberry cheesecake

Chocolate filo with Bailey's crème

Festive trifle pot

With your choice of freshly filtered coffee or loose-leaf tea

The Finishing Touches...

Your Event, Your Way

No two events are the same and your Christmas celebration is no different! We are on hand to assist with every little detail of your event, ensuring we cover every element of your festive celebration just perfectly! We can offer:

- Bespoke Menus
- Themed Events
- Interactive Food Stations
- Formal/Informal Dining
- Signature Cocktails
- Whisky Tastings
- Table Decorations
- Room Dressing
- Bespoke Furniture Hire
- Printed Menus and Place cards
- Entertainment

Let's Talk Food

From our luxury afternoon teas, canapés and cocktails, to our lavish fork buffets and traditional festive feasts, we have a huge selection of options for you to consider.

Our dedicated events team love talking about food and we are on hand to discuss all your requirements, ensuring your festive celebration is one to remember!

Contact us:

✉ sales@saltirehospitality.co.uk

☎ 0131 333 0131

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PRICING

At Saltire Hospitality, we proudly offer personalised services to create exceptional experiences for our clients. Our pricing is carefully tailored to meet your specific needs, guest count, and event details. Our main goal is to provide outstanding service that ensures peace of mind throughout your event. To ensure flawless execution, our prices include the expertise of an experienced events manager who will be there on the day to oversee every aspect of your event.

Our team consists of skilled chefs, attentive waiting staff, and a dedicated kitchen crew who work together to create a memorable dining experience for you and your guests. We also provide elegant table linens, premium crockery, and cutlery to enhance the ambience of your event. We are committed to sourcing only the finest ingredients and locally sourced produce from our trusted Scottish suppliers.

In addition, our in-house Saltire Patisserie meticulously prepares delicious breads and desserts that are sure to please your palate.

You can trust Saltire Hospitality to deliver a festive culinary experience tailored to your unique requirements, exceeding all your expectations.

LET'S TALK FOOD!

PLEASE CONTACT OUR LOVELY SALES
TEAM AT

+44 131 333 0131

SALES@SALTIREHOSPITALITY.CO.UK

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