

2024-2025

The Conference Collection

SALTIRE HOSPITALITY

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A seasonal menu featuring the best of
Scotland's locally sourced produce.



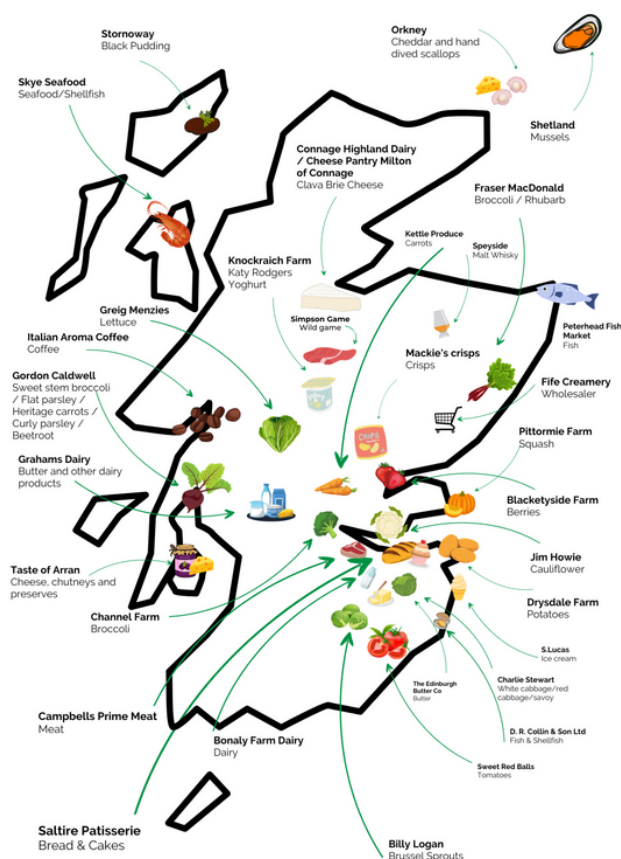
Plates with Purpose: Sourcing the Freshest, Sustaining the Future.

At Saltire Hospitality, we take immense pride in presenting a menu crafted exclusively from the finest selection of fresh, local, and seasonal ingredients sourced from our esteemed suppliers. Guided by our commitment to quality and sustainability, we have established strong partnerships with a distinguished network of local suppliers.

These suppliers share our passion for exceptional dining experiences. Our goal is to through our artistry and dedication create culinary masterpieces that honour the stunning Scottish lands from which our ingredients originate.

Because of the seasonal nature of our ingredients menus may vary. But our Chefs are always on hand to offer guidance.

Our supplier map:





Our Conference Package

Arrival

Freshly brewed tea and filter coffee

Morning Break

Freshly brewed tea and filter coffee with classic blueberry and banana mini muffins

Sandwich Lunch

Our classic picking of malted and white soft bread and mini seeded rolls with a combination of fresh and delicious fillings:

Mature cheddar, honey roast ham and tomato chutney
Roast chicken mayo, crunchy iceberg and red onion
Smashed tuna with sour cream, crunchy veg and rocket
Classic free-range egg and mustard cress (v)
Hummus, roasted peppers and crispy leaves (vg)

Served with a seasonal fresh fruit platter
Serving of freshly brewed tea and filter coffee

Add a bowl of our Chef's homemade seasonal vegetable soup with your sandwich lunch +£3.50pp

Afternoon Break

Freshly brewed tea and filter coffee with homemade Scottish shortbread

£26.50 pp

Upgrade your Conference Package

Finger Food Lunch + £5.50pp
Plant Based + £7.50pp
Hot Fork + £10.50pp

(Menus below)



Finger Food Lunch

Arrival

Freshly brewed tea and filter coffee

Morning Break

Freshly brewed tea and filter coffee with classic blueberry and banana mini muffins

Finger Buffet Lunch

Our classic picking of malted and white soft bread and mini seeded rolls with a combination of fresh and delicious fillings:

Chicken and chorizo, red peppers and rocket
Sweet potato falafel, red cabbage, hummus and spinach (vg)
Mature cheddar, honey roast ham and pickles
Classic brie and cranberry (v)

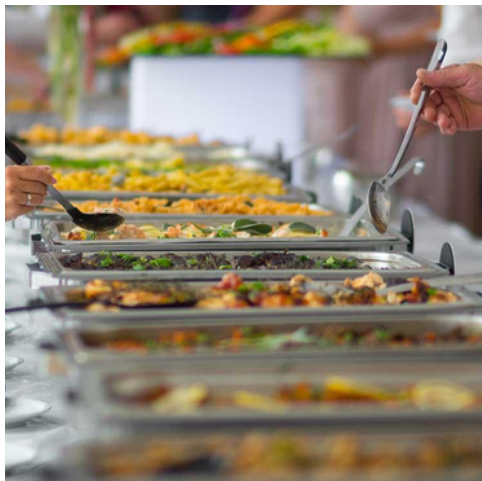
Saltire's heart mini steak pies
Virgin Mary prawn cocktail
Spinach pakora and mango chutney (v)
Roasted rocket pesto vegetable kebab (vg)

Serving of freshly brewed tea and filter coffee

Afternoon Break

Freshly brewed tea and filter coffee with homemade Scottish shortbread

+ £5.50pp



Hot Fork Lunch

Arrival

Freshly brewed tea and filter coffee

Morning Break

Freshly brewed tea and filter coffee with classic blueberry and banana mini muffins

Hot Fork Lunch

Your choice of 1 meat option and 1 vegetarian option plus 1 dessert
(Please ask for our full menu)

Sample Options:

Scotch beef and wild mushroom stroganoff, long grain rice
Chilli beef con carne, tortilla chips, topped with soured cream and steamed basmati rice
Tiger prawn Thai green curry, coriander basmati rice, Thai crackers
Chinese five-spice beef and broccoli stir fry, steamed basmati rice, coriander
Haggis, neeps and tatties with whisky sauce
Green pilaf, cashew nuts (vg)
Mexican bean chilli, guacamole, salsa, steamed basmati rice (vg)

Chocolate and orange torte
Passionfruit and mango cheesecake
Pear and frangipane tart, toffee drizzle

Serving of freshly brewed tea and filter coffee

Afternoon Break

Freshly brewed tea and filter coffee with homemade Scottish shortbread

+ £10.50pp



Let's Talk Food!

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

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