

**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND

THE DINNER COLLECTION

AUTUMN & WINTER

AT THE ROYAL COLLEGE OF
PHYSICIANS OF EDINBURGH

2023/24



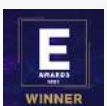


ABOUT US

We are Saltire Hospitality - a family owned and operated caterer. We are more than an award-winning catering company - we are the complete hospitality experience. From the moment you send your initial enquiry until the day of your event, our dedicated team will be there with you every step of the way. That's why we are trusted by prestigious venues in Edinburgh and beyond.

We take immense pride in creating culinary perfection, sourcing the finest, freshest and most local ingredients to showcase our dedication to quality and sustainability. This includes our in-house patisserie which creates freshly baked breads and delicious desserts, adding the perfect finishing touch to your event experience.

With our polished, professional, and passionate approach, we create memories with every mouthful. Whether it is a large conference, lavish wedding or bespoke experience. Trust Saltire Hospitality to transform your vision into a lasting impression!



The Royal College of Physicians of Edinburgh

During our 23 years of partnership with the Royal College of Physicians of Edinburgh, we have catered for over 500 events; ranging from lavish weddings, intimate dinners to large corporate events. The variety of their event space reflects for bespoke nature of our menus.

Through innovation and commitment, we are proud of our position as the longest-standing caterer on the Royal College of Physicians of Edinburgh's panel.



We would be thrilled to cater for your event at the Royal College of Physicians of Edinburgh. If you have any questions, or requests or just to chat with our friendly sales team please contact:
sales@saltirehospitality.co.uk

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FRESH TASTES BEST

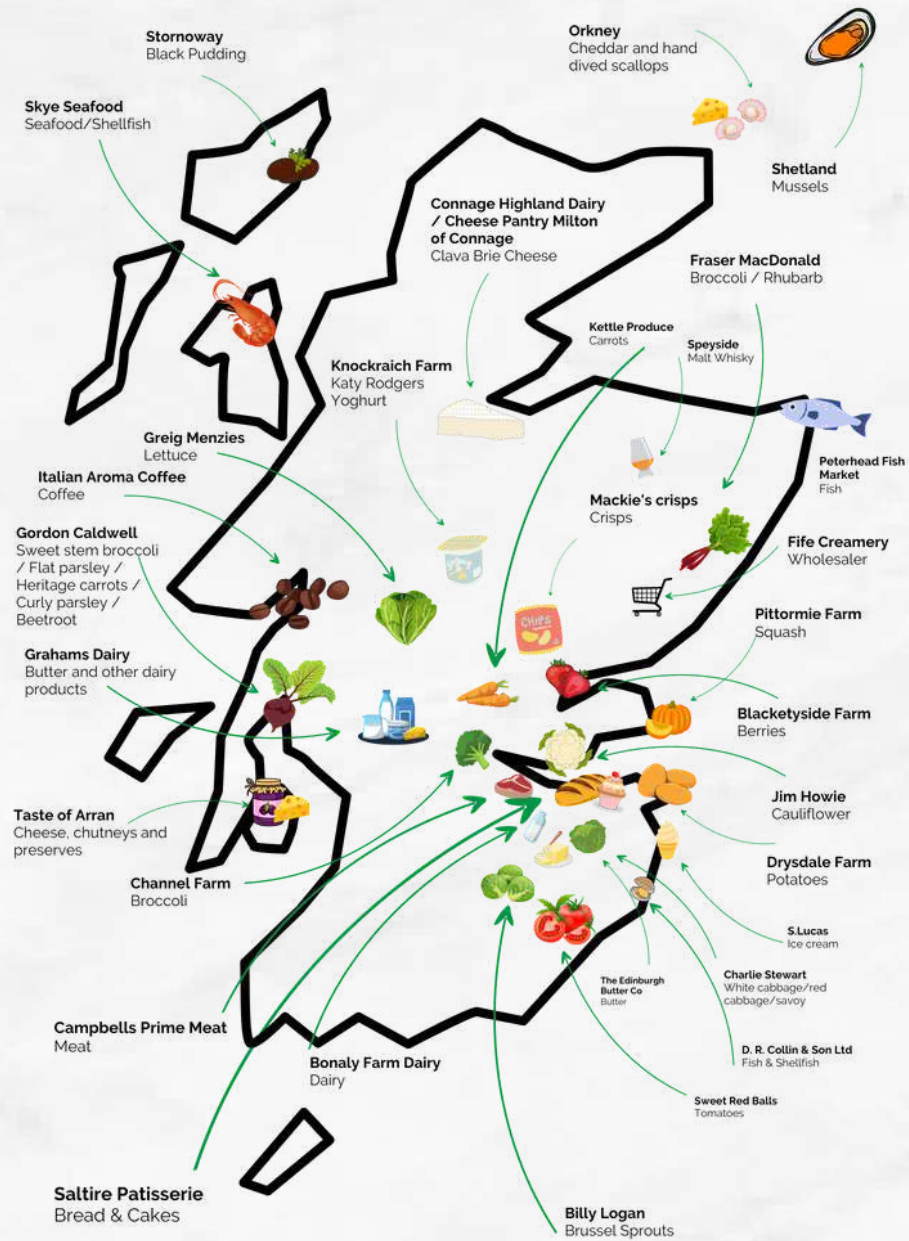
OUR SUPPLIERS

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.



Option 1 - From £24.00 per person

One glasses of House Wine* during the drinks reception
1/2 bottle of House Wine during the meal
1/2 bottle of Sparkling/Still Scottish water during the meal
*Las Condes Sauvignon Blanc / Las Condes Merlot

Option 2 - From £27.00 per person

One glass of Prosecco* during the drinks reception
1/2 bottle of House Wine during the meal
1/2 bottle of Sparkling/Still Scottish water during the meal
*Las Condes Sauvignon Blanc / Las Condes Merlot / Prosecco Spumante Barocco N.V.

Option 3 - From £40.00 per person

One glass of Champagne* during the drinks reception
1/2 bottle of House Wine during the meal
1/2 bottle of Sparkling/Still Scottish water during the meal
*Las Condes Sauvignon Blanc / Las Condes Merlot / Louis Roederer Brut N.V.

Option 4 - Please enquire for pricing

Bottled beer selection from £4.50 per bottle
Craft Scottish beer from £5.50 per bottle
Glasses of soft drinks from £2.80 per glass
Bespoke cocktails created by our own in-house mixologist team
After dinner liquor & dessert wines

Further wines and additional drinks are available on request

All drinks packages include a soft drink option of your choice:

Fresh orange or apple juice
Elderflower pressé
Raspberry lemonade
Cranberry & lime

Prices are based on final event requirements and event numbers of 80.
All prices detailed are excluding VAT at the current rate.



Meat

Scotch beef tartare, shaved parmesan, truffle dressing, rocket
Haggis rolled in Scottish oats, whisky emulsion
Chicken parfait, smoked bacon, toasted crostini, seasonal fruit gel
Crispy confit duck spring roll, soy, ginger dressing
Smoked ham hock, sourdough crouste, pickled apple
Slow cooked tandoori chicken, coriander crème fraîche
Confit pork belly, Stornoway black pudding, roasted apple purée

Fish

Smoked salmon, beetroot roulade, oatcake, beetroot meringue
Balvenie smoked haddock, charred leek, St Andrew's cheddar tartlet
Thai spiced crab croquette, lemongrass, coconut
Seared scallop, smoked pancetta, fresh pea (menu supplement applies)
Champagne marinated mussel, oyster mayo, rye cracker
Seared tiger prawn, saffron, garlic aioli
Scottish smoked salmon, herbed cream cheese, blini

Vegetarian & Plant-based

Fire roasted pepper, mozzarella arancini, basil mayo
Caramelised fig, stilton, honey, oatcake
Caramelised cauliflower tartlet, pickled cauliflower, black garlic mayo
Pear, feta, beetroot chutney, tomato shortbread
Coriander, onion, sweet potato bhaji, mango chutney (vg)
Spring onion, fresh chili pannise, dukkah (vg)
Wild mushroom truffle, hazelnut crumb (vg)

Three Canapés from £9.00pp





A U T U M N / W I N T E R M E N U S

Three course menus start from £65.00* per person

T O S T A R T

All our menus begin with a selection of handmade bread rolls from Saltire Patisserie, served with a selection of herbed curated butter from The Edinburgh Butter Co.

Cullen Skink with Arbroath Smokie croquette and leek

Szechuan pork cheeks, pak choi, chilli, spring onion, aromatic sauce

Roe deer tartare, beetroot, confit egg yolk, Jerusalem artichoke crisp

Chicken liver parfait, crispy chicken skin, pickled cherries, toasted brioche

Sauteed chestnut mushroom, potato gnocchi, aged parmesan, mushroom ketchup (v)

Smoked, cured sea trout, compressed cucumber salsa, beetroot meringue, wasabi emulsion

Roasted beetroot, goat's cheese arancini, carrot purée, toasted walnuts (v)

T H E M A I N

Scotch beef fillet, oxtail tortellini, potato gratin, wild mushroom, crispy kale, jus

Cauliflower steak, textures of cauliflower, pomegranate (vg)

Duo of Scotch lamb; confit shoulder, roasted rump, rosemary and garlic Panisse, charred cauliflower, crispy chickpeas, jus

Loch Etive sea trout, potato gratin, sprouting broccoli, pickled mussels, sparkling wine velouté

Guinea fowl ballotine with spinach & mascarpone, crushed potatoes, roasted carrots, watercress emulsion

Baked goat's cheese, fig jam, courgette & red onion pakora, beetroot purée, roasted golden beetroot (v)

Seared loin of Roe deer, potato terrine, black pudding, beetroot, redcurrant jus.

Slow-cooked feather blade of Scotch beef, salsa verde, mousseline potato, winter vegetables



T O F I N I S H

Chocolate chip cookie & hazelnut parfait, hazelnut granola, vanilla bean ice cream

Deconstructed black forest gâteau, chocolate sponge, dark cherry mousse, cherry consommé

Sticky toffee pudding, toffee sauce, vanilla bean ice cream

Tiramisu, mascarpone, espresso cookie, cocoa

Cranachan, raspberry gel, toasted rolled oats, whisky cream, raspberry sorbet

Orange & vanilla bean cheesecake, fresh orange sorbet

Served with freshly brewed tea & filtered coffee, homemade Scottish shortbread

E N H A N C E Y O U R E X P E R I E N C E

Infused butter and flavoured bread

Add a personal dimension to your night with our array of flavoured cultured butter from Edinburgh Butter Co and our freshly baked rolls from Saltire Patisserie.

Intermediate Course:

Smoked salmon, mascarpone, capers, lemon, crostini's

Lobster bisque, crème fraîche

Caprese salad with aged balsamic

Beef carpaccio, egg yolk emulsion, pickled shallots, croutons

Gazpacho

Sorbet Palate Cleansers:

Crisp and cool cucumber

Refreshing sweet watermelon

Zest gin and tonic

Local Cheese Platter Experience

Indulge in a delightful selection of cheeses, customised to suit your preferences. We collaborate closely with nearby dairy farms and artisan cheesemongers, ensuring we can provide a range of Scottish cheeses.

Accompanied by delectable accompaniments such as truffle honey, fruit chutney and handmade cheese biscuits. A true celebration of local flavours.

Truffles

Elevate your dining experience with our exquisite truffles. These culinary gems, made by our on-site Saltire Patisserie, bring a touch of luxury to your palate.

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All prices detailed are excluding VAT at the current rate.

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 an exquisite 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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