

**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND

THE DINNER COLLECTION

SPRING & SUMMER

**AT THE ROYAL COLLEGE OF
PHYSICIANS OF EDINBURGH**

2023/24



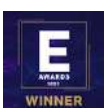


ABOUT US

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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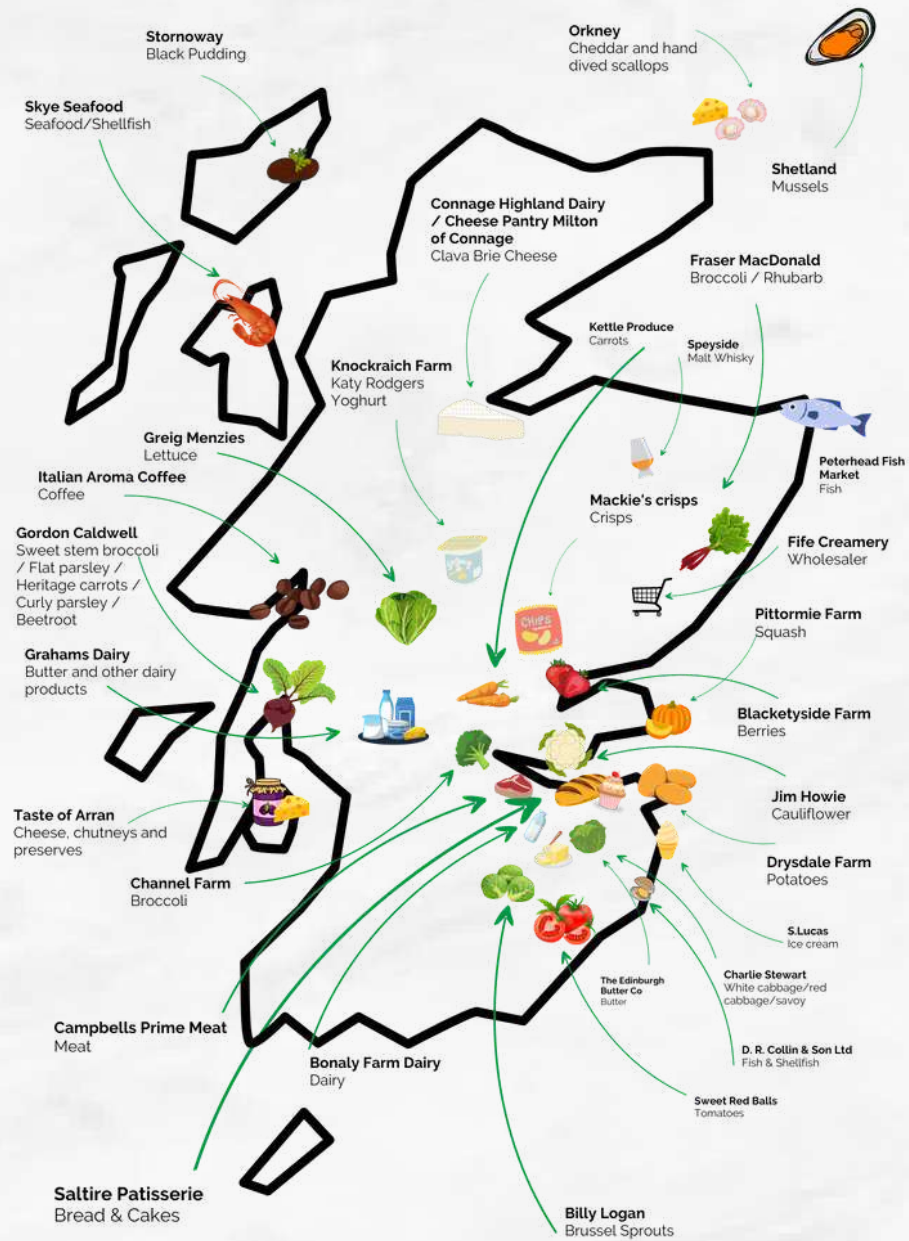
FRESH TASTES BEST

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.



D R I N K S P A C K A G E S

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 croute, 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, oatcake

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





S P R I N G / S U M M 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.

Burrata mozzarella, peas, truffle honey with black olives and mint (v)

Smoked Scottish haddock and coriander pesto croquettes served with an avocado yoghurt dressing and marinated cucumber salad

Scotch beef tartare, pickled mustard seeds, crispy homemade sourdough, pickled shallots

Heritage tomato and basil salad, toasted bruschetta crumb, aged balsamic (v)

Hand-dived Orkney scallop, pea emulsion, Stornoway black pudding, prosciutto

Smoked duck breast, barley cracker, honey & garlic purée, fresh rocket

Haggis, honey glazed neeps, potato espuma, potato crisp

Butternut squash, coconut and lime soup, fresh basil and chilli oil (vg)

T H E M A I N

Herb-crusting cannon of lamb, roasted baby new potatoes, pea puree, broad beans, artichokes, chargrilled baby gem

Chargrilled butternut squash lasagne, basil cream, toasted pumpkin seeds, aged parmesan (v)

Roasted duck breast, roasted plum, warm pak choi and carrot salad, five spice sauce

Feather blade of Scotch beef, crushed potatoes, charred purple sprouting, red wine jus

Grilled sea bass, avocado and crème fraiche, cherry tomatoes, baby new potatoes, rocket and pea shoots

Beetroot and vegan feta wellington, parsley sauce, summer vegetables (vg)

Free-range chicken and fire roasted tomato ballotine, basil potato, caponata, black olives, crumbled feta

Slow cooked Ayrshire free-range pork belly, black pudding croquette, roast apple, baked carrot, jus

Roasted courgette and thyme, orzo pasta, chilli, lemon, crispy kale, toasted hazelnuts (v)

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



T O F I N I S H

Raspberry and pistachio Choux au Craquelin with raspberry macaroon

Carrot cake, white chocolate mousse, caramel ice cream

Peach panna cotta, homemade macaroons

White chocolate, passionfruit mousse served in a white chocolate sphere, toasted coconut ice cream

Mango cheesecake, oat crumble, passionfruit curd, exotic sorbet

Matcha tea cake, pistachio ice cream, chocolate soil, candid pistachio

Salted caramel and chocolate delice, chocolate brownie crumb, yoghurt sorbet

Coconut panna cotta with compressed pineapple

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, crostinis

Lobster bisque, crème fraiche

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 accoutrements 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.

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 (0) 131 333 0131

SALES@SALTIREHOSPITALITY.CO.UK

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