

**SALTIRE
HOSPITALITY**
EDINBURGH AND BEYOND

THE DRINKS RECEPTION COLLECTION

AT THE ROYAL COLLEGE OF
PHYSICIANS OF EDINBURGH

2023/24



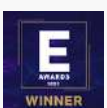


ABOUT US

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, which 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 next event at the Royal College of Physicians Edinburgh. If you have any questions or requests, chat to our friendly sales team!
Email: sales@saltirehospitality.co.uk

FRESH TASTES BEST

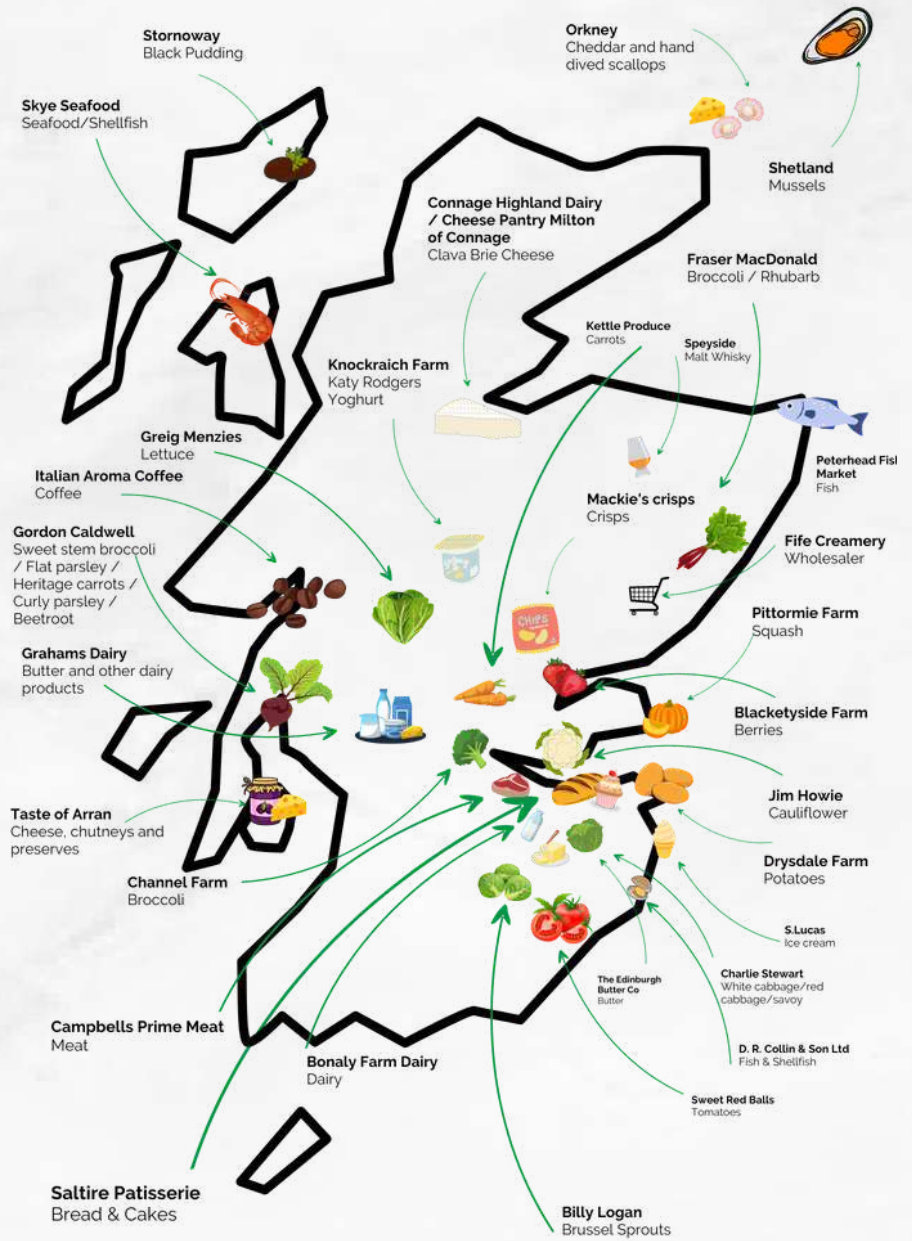
OUR SUPPLIERS

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.



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

Option 1 - From £16.00

Two glasses of house wine per person
*Las Condes Sauvignon Blanc / Las Condes Merlot

Option 2 - From £18.00

Two glasses of prosecco per person
Prosecco Spumante Barocco N.V.

Option 3 - From £35.00

Two glasses of champagne per person
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
Kombucha: Embrace the healthful and fizzy qualities of this fermented tea beverage (supplement)

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 (+2,0)
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)

Five canapés from £16.00pp



GRAZING AND NIBBLES

Grazing Stations

Our grazing station and boards are a great way for guests to interact with each other! Guaranteed to add that extra 'wow' factor to your drinks reception. We can fully customise our grazing station to your tastes.

Examples include:

A selection of cured meats, freshly baked rustic breads from Saltire Patisserie with dipping oils, homemade hummus & pâté

A selection of our finest Scottish cheeses, handpicked by you, served with homemade chutney, seasonal fruits, oatcakes and water biscuits

Homemade falafels, crudités, homemade hummus, chips & a trio of salsa, guacamole & sour cream (v)

Individual Grazing Pots

Looking for something in-between a grazing station and a canapé item? Our individual grazing pots are perfectly suited for a drinks reception and are sure to add that little extra something special!

Filled with a mixture of charcuterie, fresh fruit, crackers and cheese

Nibbles

Hand-cooked vegetable crisps

Sea salt & cracked black pepper pretzels

Marinated olives with fresh herbs

Sweet & salted popcorn

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BOWL FOOD from £25.50 for three bowls pp

Bowl food is the perfect accompaniment to your drinks reception if you're looking for something special to add to your event. Our bowl food menus are a stylish and substantial alternatives to canapés - small but perfectly formed - designed to be eaten standing up

Posh mac 'n' cheese, aged parmesan, smoked pancetta

Classic chicken Caesar, baby gem, parmesan shavings, crispy garlic croutons

Tiger prawn & avocado cocktail, bloody Mary salsa (menu supplement applies)

Thai green chicken curry, coriander infused rice

Venison meatballs, celeriac puree, port sauce

Seared tuna, pickled ginger, chili mango salsa (menu supplement applies)

Chili con carne, tortilla chips, topped with soured cream

Slow braised Scotch beef, button mushroom, butter mash & red wine jus

Shredded Asian duck bon bon, soy & plum dressing, rocket

Poached salmon, minted potatoes, watercress aioli

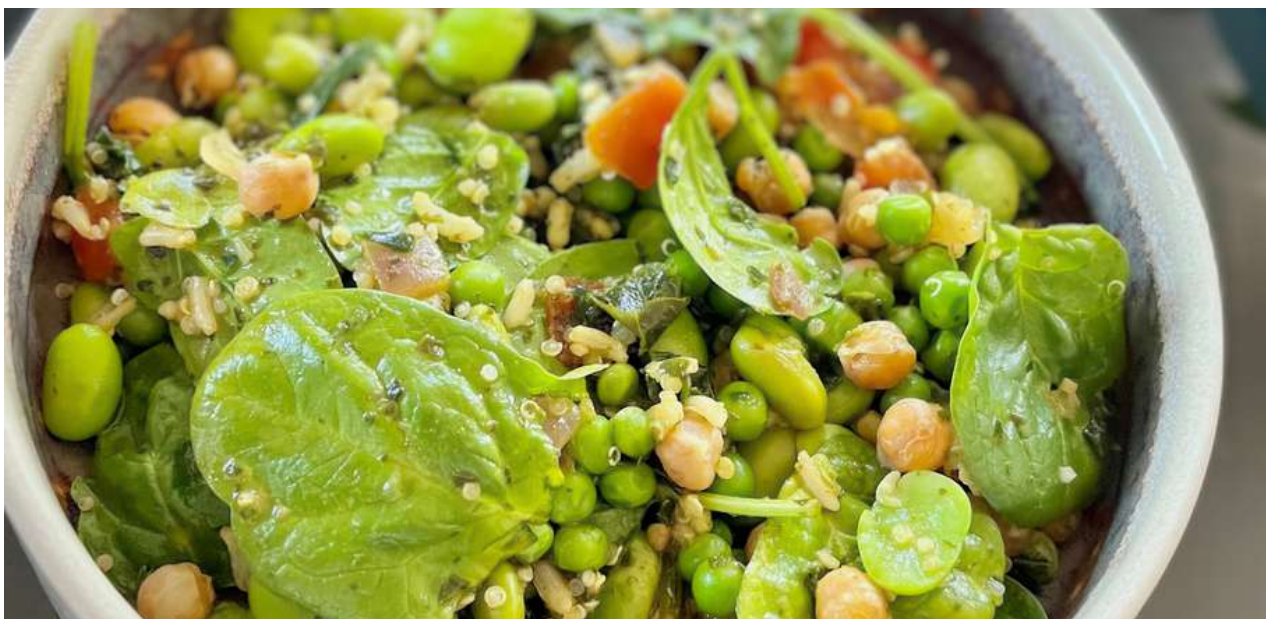
Gateau of haggis, neeps & tatties, whisky sauce

Filled of hake, roasted fennel, baby potatoes, black olives, cherry tomato

Smokey barbecue pulled pork belly, shredded cabbage & apple slaw

Pork sausage, caramelised onion, creamed mash, rich red wine gravy

Thai shredded beef, chili rice noodles, lime, coriander & toasted sesame



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VEGETARIAN / PLANT-BASED

Lentil, chickpea & sweet potato, rich madras sauce (vg)

Vegetarian haggis, neeps & tatties, whisky sauce (v)

Caramelised figs, blue cheese, rocket, hazelnut crumble & balsamic glaze (v)

Leek, fennel & pea risotto (v)

Spinach & ricotta tortellini, roasted tomato, oregano sauce (vg)

Grilled halloumi, spicy roasted courgette, bulgur salad (v)

Thai green vegetable curry, coriander infused basmati rice (vg)

Three bean chili, tortilla chips, rice, topped with sour cream (v)



SWEET

Fresh Scottish strawberries & raspberries, infused cream (seasonal)

Lemon & lime tart, lemon curd

Rhubarb & white chocolate crumble, warm custard

Light berry fruit mousse

Apple & frangipane tart, toffee drizzle

Salted caramel & chocolate profiteroles

Mixed berry & white chocolate pavlova

Dark chocolate & cherry cheesecake (vg)

Lemon posset



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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 an exquisite culinary experience tailored to your unique requirements, exceeding all your expectations.

LET'S TALK FOOD!

PLEASE CONTACT OUR SALES TEAM AT

+44 131 333 0131

SALES@SALTIREHOSPITALITY.CO.UK

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