

Wedding Brochure

2020 / 2021

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Keeping it local!

OUR FOOD ETHOS

Do you think food tastes better when you know exactly where it has come from? We do! As a family owned Scottish catering and hospitality company, we are extremely passionate about working with local Scottish suppliers - it is something that lies very close to our hearts!

We have partnerships with fishermen, farmers, growers and artisan producers and we know where to source only the best ingredients. We are proud of the close working relationships that we have developed with some of Scotland's best food producers. We source the finest ingredients that Scotland has to offer so that we can serve truly delicious dishes to our couples and their guests. Seasonal and responsibly sourced, we are certain our couples love our authentically Scottish creations.

All suppliers are personally handpicked by our Culinary Director, Bran Jankovic. Chef Bran considers and assesses quality, proximity, and traceability of all food products. This meticulous approach allows us to ensure that our customers always receive the freshest local produce - providing an overall high quality experience to all of your guests. We liaise with all our suppliers to gain information regarding their products on including their provenance, nutrition and welfare to assist us in making suitable decisions and making our suppliers aware of our increasing desire to source ethically and sustainable products across all food types.

It's clear to say we have a love affair with food! At Saltire we have a talented team of chefs on hand to deliver your perfect wedding menu. Great tasting food is at the heart of everything we do... so let's talk about how we can make your wedding truly memorable!

Love, team Saltire

Saltire Patisserie

Not every caterer can boast they make everything from scratch - however at Saltire Hospitality we do just that!

We are proud to have our very own on-site bakery- Saltire Patisserie, part of the Saltire Hospitality family. Managed by our very own Master Baker, Ian Blackley, Saltire Patisserie is a premier supplier of high quality breads and patisserie to the food service industry in Edinburgh and surrounding areas. We produce an enticing range of breads, cakes, patisserie and desserts, which we shape and finish by hand.

We prioritise taste and quality above anything else, our appetising baked goods are all of an excellent standard. Making sure your wedding day is that extra special we will be able to prepare well-made, delicious bakery products to compliment your menu.

We have a team of talented bakers and patisserie chefs who would love to add our special touches to your big day. From flavoured breads, cakes, pastries and fabulous desserts - we have you covered!



Canapés

From the Farm

SCOTCH BEEF TARTARE, SHAVED PARMESAN, ROCKET

BUTTERNUT SQUASH TART, HONEY ROASTED CHORIZO

SEARED SCOTCH LAMB, HARISSA, FRESH CORIANDER, CROUTON

TENDER SHREDDED DUCK, APPLE & THYME COMPOTE, TOASTED BRIOCHE

FLASH ROASTED CHICKEN SKEWERS MARINATED IN GARLIC & LEMONGRASS

SMOKED BACON PARFAIT, TOASTED CROSTINI, RED ONION MARMALADE

APPLE & BLUE CHEESE PUFF PASTRY WITH SMOKED BACON

VENISON CARPACCIO, FOCACCIA CROUTON, PARMESAN CRISP & PARSNIP PURÉE

CRISPY DUCK, CHILLI, LIME & CORIANDER PARCELS

SMOKED HAM HOCK, PICCALILLI, SODA BREAD CROUTON, APPLE JELLY

SCOTCH MINI BEEF BURGER, PICKLE, CRISPY BABY GEM, CHILLI JAM

CUMBERLAND SAUSAGE WRAPPED IN MAPLE BACON

From the Sea & Shore

SPICED TIGER PRAWNS, CHILLI & LIME

SESAME SEARED TUNA, WILD BLACK RICE CAKE, WASABI DIP

SALMON TARTARE, CRÈME FRAÎCHE, LEMON, DILL

CRAB ON TOASTED CROSTINI, CHOPPED CHIVES

BARBECUED SOUSED MACKEREL, FENNEL & LIME

SMOKED HADDOCK, LEEK & CHEDDAR TART

GIN CURED SCOTTISH SALMON, SAVOURY PANCAKE, PICKED SHREDDED BEETROOT, CRÈME FRAÎCHE

THAI FISH CAKE, LIME AND GINGER PICKLE

SEARED SCOTTISH SCALLOP, TOMATO SALAD, SMOKED PANCETTA CRUMB

SMOKED MACKEREL PATE, HORSERADISH CRÉMÉ, MELBA CROSTINI

From the Field (v)

ROASTED BUTTERNUT SQUASH, LENTIL & PANEER SPRING ROLL

GOATS CHEESE & RED ONION MARMALADE TARTLET

CHARRED COURGETTE, CRISPY SHALLOT, GOATS CHEESE, ASPARAGUS & SPINACH TART TATIN,
PARPIKA & PARMESAN PASTRY

ARANCINI, TALEGGIO CHEESE & CHIVES

VEGETABLE SAMOSA, SWEET CHILLI GLAZE

CHOPPED PEAR & FETA WITH A BEETROOT CHUTNEY ON TOMATO SHORTBREAD

CARAMELIZED FIG & STILTON TOPPED OATCAKE

MOZZARELLA CHERRY TOMATO, OLIVES, BASIL OIL SKEWER

QUAILS EGG ON SMASHED AVOCADO & HOLLANDAISE, TOASTED MUFFIN

WILD MUSHROOM FILLED SAVOURY CHOUX



All time Favourites

HAGGIS BON BON, WHOLEGRAIN MUSTARD DIP

MINI HAGGIS, NEEPS AND TATTIES

SPICED VEGGIE HAGGIS & WILD MUSHROOM PARCEL (V)

FINEST SCOTTISH SMOKED SALMON, HERBED CREAM CHEESE, BLINI

GRILLED BLACK PUDDING, MINI POTATO SCONE, APPLE CHUTNEY

PORK AND APPLE CIDER SAUSAGE, HEATHER HONEY, SESAME SEEDS

Sweet Treats

RASPBERRY & WHITE CHOCOLATE BOMB

SALTED CARAMEL & PEANUT BUTTER POP TART

SEASONAL FRESH FRUIT TART

DARK CHOCOLATE CRANACHAN CUP

ZESTY LEMON MERINGUE PIE

KIWI & PASSION FRUIT PAVLOVA

CHOCOLATE DIPPED STRAWBERRIES

Starters

SOUPS

Scottish Cullen Skink

Sweet potato & red onion soup, sourdough croutons (v)

Roasted red pepper & tomato soup, drizzled with basil oil (v)

Roasted butternut squash, coconut & lime soup with a basil chilli oil (v)

Pea, spinach & watercress soup, goats cheese crumb (v)

STARTERS

Chicken liver & smoked bacon pâté, crispy pancetta, plum & apple chutney, toasted crostini

Butternut squash ravioli, celeriac purée, sage butter, crispy sage (v)

Haggis & black pudding bon bon, Arran mustard dressing & seasonal leaves

Roasted red pepper, mozzarella & chive arancini, tomato compôte, balsamic & rocket (v)

Roulade of smoked ham & confit chicken, pickled apples, apple purée, sourdough crisp, minted pea salad

Merlot glazed beetroot, goats cheese, caramelised figs & walnuts, tomato shortbread, basil, pea shoots (v)

Chicken Caesar, crispy cos lettuce, shaved parmesan, Caesar dressing

Salad of sundried tomato, buffalo mozzarella, tomato jelly, aged balsamic & basil dressing (v)

Slow roasted garlic plum tomato, Gorgonzola cheese & caramelised red onion tart, balsamic & basil oil dressing, fresh rocket (v)

Whisky cured Scottish salmon, tartar dressing & fresh leaves

Smoked haddock & leek risotto, leek oil, Pecorino Romano cheese

Thai fishcake, Asian slaw, lime, ginger & soy dressing

Main Course

MAIN COURSE

Chicken stuffed with Gorgonzola cheese, picante, chilli, garlic & chive crushed potatoes, Tenderstem broccoli

Braised daube of Scotch beef, Bourguignon sauce, creamy mashed potatoes, root vegetables

Cider glazed pork belly, potato purée, sautéed cabbage, apple & cider jus crispy crackling

Salmon fillet, basil crust, saffron potatoes, green beans & tomato salsa

Guinea fowl ballotine, sage & onion stuffing, black pudding croquet, honey roasted carrots & spring onion

Roast chicken with haggis, wholegrain Arran mustard mashed potatoes, roasted carrots, parsnips, creamy whisky sauce

Slow braised feather blade of Scotch beef, rich red wine jus, pomme purée, roasted carrots

Roast duck breast, sweet potato purée, roasted beetroot, pak choi

Roast fillet of North Sea cod, chorizo, baby spinach, hasselback potatoes, lemon hollandaise

Pan roasted chicken, puy lentils, confit baby onion, spinach, salt baked celeriac, chicken jus

VEGETARIAN

Lentil, coriander & butternut squash samosa, saag paneer, grated carrots, sesame seeds

Leek & fennel tart, smoked Applewood cheese, poached egg, hollandaise sauce

Beetroot and courgette Wellington, seasonal vegetables, parsley sauce

Roasted butternut squash lasagne, basil cream, toasted pine nuts & shaved parmesan

Dessert

Milk chocolate & salted caramel tart, clotted cream

Blackcurrant & raspberry mousse, honeycomb, blackberries

Elderflower & lemon posset, oat crumble, seasonal berries, lemon meringue

Strawberry & cracked black pepper cheesecake, strawberry sorbet, berries & fresh basil

Goosey triple chocolate brownie, homemade whisky mallows, raspberry sorbet

Sticky toffee pudding, salted Dulce De Leche, clotted cream

Vanilla panna cotta, topped with Kirsh cherry compote

Caramelised lemon tart, candied lemon, berries & lemon sorbet

Gateau Opera, cappuccino ice cream, caramel crisp

Fig & frangipane tart, dark chocolate sauce, clotted cream ice cream

Cranachan parfait, warm chocolate brownie pieces & raspberry compôte

Rhubarb crumble, almond & hazelnut, white chocolate ice cream

Warm apple tart tatin, fudge ice cream, rich toffee sauce

All desserts served with freshly brewed tea, filtered coffee & homemade shortbread, tablet or chocolate truffles

Plant Based Menu

STARTERS

Roasted red pepper and tomato soup, truffle drizzle

Rainbow vegetable spring roll, pickled ginger & soy dressing

Spiced butternut squash soup, coconut & coriander

Spinach & tarragon roulade, Puy lentils & wild mushroom

Sautéed woodland mushrooms, garlic crostini & rocket

Antipasti sharing board - a selection of marinated chargrilled peppers, courgettes & aubergine, sundried tomato, olives, roasted cashews, cheese with pitta & sweet potato hummus

MAIN COURSE

Wild mushroom and leek risotto, confit of cherry tomatoes & parmesan shavings

Butternut squash tagine, tomato compôte, coriander, mint yoghurt, flat bread

Smoked aubergine, pomegranate & spinach filo parcel, shaved almonds & coriander, asian slaw

Roasted salt baked beetroot & apple tart tatin, wilted green beans, thyme roasted vegetables

Roast pumpkin with spiced red lentils, spinach & coconut, fine green beans samosas

Caramelised red onion & spinach tartlet, with ricotta cheese, cranberry & port reduction, dressed rocket

DESSERTS

Coconut pana cotta, with compressed pineapple, coconut shavings

Dark chocolate torte, berry compote & raspberry sorbet

Sticky toffee pudding, butterscotch sauce, toffee pieces

Avocado chocolate pot, dark chocolate shavings

Caramelised lemon tart, lemon sorbet & candid lemon pieces

Salted caramel cheesecake with toffee drizzle

Children's Menu

TODDLERS PLATE

Ham & Cheese sandwich fingers
Cheese & tomato pizza slice
Cocktail sausages
Strawberries & melon
Fruit juice

£10

TO START

Tomato soup
Hummus & pitta bread
Pizza bites
Chicken bites
Fresh strawberries & sliced melon
Crudités & soft cheese dip

MAIN COURSE

Chicken goujons, potato wedges & baton carrots
Homemade mac & cheese with cheesy garlic bread
Pork sausage, creamy mash & gravy
Haddock goujons, potato wedges & baton carrots
Beef meatballs, penne pasta & tomato sauce
Roast chicken, mashed potato, fresh seasonal vegetables & gravy

DESSERT

Chocolate profiteroles & vanilla ice cream
Strawberry mousse
Chocolate mousse
Fresh sliced fruit selection
Pancakes, vanilla ice cream & berries
Three scoops of Ice cream
(Chocolate, Vanilla, Raspberry)

Fruit juice
Three courses - £20

Barbecues & Scottish Hot Roasts

SUMMER BBQ

CHOICE OF 3 CANAPES TO NIBBLE

Saltire Patisserie hand-moulded flavoured breads including sundried tomato, rock salt, olive & herb with tomato dip, Harissa spiced butter, salted butter, aged balsamic & olive oil

MAIN

Peppered coated minute steak with caramelised onions

Chargrilled lemon & thyme chicken

Garlic & chilli tiger prawn skewers

Barbecured corn, parsley butter(v)

Served with;

Baby potatoes, spring onion, chive & wholegrain mustard mash

Sliced tomato, mozzarella & pesto

Mixed tossed summer salad

ALTERNATIVE MAINS

SCOTTISH HOG ROAST

Specially selected free range Scottish Hog Roast sourced from Robertson's of Ayrshire
Freshly carved with cracking, sage & onion stuffing, seasonal root vegetables, roasted garlic potatoes & apple sauce

SCOTCH LAMB ROAST

Roasted lamb infused with rosemary
Served with dauphinoise potatoes, green beans with confit shallots, garlic, chargrilled peppers & roasted beetroot

SHARING STYLE DESSERT

Eton mess, Scottish strawberries, meringues, berry compote, champagne jelly and cream

Cheesecake selection including Passion fruit and mango, strawberry and cracked black pepper, chocolate and salted caramel

Sharing Packages

CANAPÉS

A selection of 3 canapés

STARTERS

Antipasti platter

Selection of cured meats, sundried tomato, marinated olives, chargrilled peppers, mini mozzarella balls, freshly baked Artisan breads, balsamic, chilli oil, fresh tomato dip and flavoured butters

Cheese fondue

Baked Camembert with smoky pancetta, selection of freshly baked crusty breads, homemade chutney, celery sticks, cherry tomatoes

Fresh seafood board (+£5pp)

Smoked salmon, whisky cured salmon, chilli & ginger fish cake, tiger prawns salmon & dill pate, celeriac remoulade, fresh leaves & tartar sauce, freshly baked Artisan breads

MAIN COURSE

Garlic, lemon & thyme roast chicken

Slow braised Scotch beef, pancetta, baby onions & mushrooms

Pomegranate & balsamic glazed shoulder of lamb

Cider glazed roast pork, warm apple & cider sauce

Fillet of Scottish salmon, parsley & basil pesto

Sirloin of Scotch beef (POA)

SAMPLE SIDES

Select up to 3

Creamed mashed potato/crushed herb potato/dauphinoise potato
/boiled baby potato/crispy potato skins

Green beans with confit shallot & garlic/
Tender stem broccoli/roasted carrots & parsnips/Chargrilled peppers, courgettes, butternut squash

Tossed seasonal leaves/sliced tomato, mozzarella & pesto/ Caesar salad, shaved parmesan & crunchy croutons

Sage & onion stuffing/Yorkshire puds/spicy cous cous

TO FINISH

Sticky toffee sharer
whisky infused butterscotch sauce & clotted cream

Mini-Dessert grazing board
Passion fruit cheesecake, salted caramel profiteroles, rich chocolate brownie, garnished with berries, mini meringues, vanilla infused cream & coulis

White chocolate pavlova
smothered with fresh seasonal berries, passion fruit and double cream

Cheeseboard grazer (+£4pp)
Mull cheddar, Dunsyre Blue, Clava Brie, Smoked Applewood, oatcakes, cheese biscuits, figs, grapes, celery, homemade chutney, quince jelly

Inc. tea & coffee

Let's talk food...

OUR DEDICATED EVENTS TEAM LOVE TALKING ABOUT FOOD AND WE ARE ON HAND TO DISCUSS ALL YOUR REQUIREMENTS

GET IN TOUCH!

Email: sales@saltirehospitality.co.uk

Telephone: 0131 333 0131

Website: www.saltirehospitality.co.uk

Follow us on



Instagram: [saltire_hospitality](https://www.instagram.com/saltire_hospitality)



Facebook: [Saltire Hospitality Ltd](https://www.facebook.com/SaltireHospitalityLtd)

IMPORTANT NOTES

All our menus are based on minimum numbers of 80 covers and are inclusive of VAT. Please be aware we require final menu choice 30 working days prior to event date - please refer to our full terms & conditions with reference to your full booking. We will endeavour to cater for special dietary requirements - please ensure to inform your Event Planner no less than 10 working days prior to your event of such requirements. On the day of your event one of our dedicated Event Managers and a team of attentive staff will be running your day. Prices are valid until January 2022. All menu packages include white table cloths, white lined napkins and crockery. Any bespoke packages are priced based on your requirements.

Our happy couples

" Massive thanks to Saltire for doing such a incredible job of our catering! You were personally extremely helpful during the run up and accommodated all if our preferences which we were really impressed with! You were so prompt to reply to emails which makes a huge difference when you had so many things to organise! The food was excellent, lots of compliments on the day about how great it was! The vegetarian's were particularly happy as i think they sometimes get a bit short-changed at weddings! The team on the day were very pleasant, attentive and efficient. Overall I wouldn't hesitate to recommend Saltire and i would be grateful if you could pass on our thanks to the team!

Rocks Wedding

" I would be obliged as parents of the bride, if you could pass on our thanks for the excellent serviced received and for the first class food! So many guests have commented on the high quality of food, one person actually said it was the best food they have ever had at a wedding-praise indeed! Everything went so smoothly on the day and this is a credit to your staff.

Cunningham Wedding

" I just wanted to drop you a quick to say to a huge thank you for your help and the support of the Saltire team yesterday at our wedding. It was just the most brilliant day and the service we got from the team on the day was excellent, they couldn't have been more helpful. We had a couple of wee last minute changes to the plan and they dealt with them beautifully. Please can you pass it onto the team! Alongside that, the support you've been in the run up to the day has been tremendous, you kept me at ease so a huge thank you to you for that. You have been a total superstar!"

Bond Wedding

"What can I say? It was just magical! From the initial hello to the end of the night, the Saltire team were just expectational. The atmosphere was amazing! I know Saltire had it all under control! There was not one moment where i looked at the time! I was blown away with how lovely the room looked! Moving onto the food, each course was delicious- So many people told us it was the best beef they ever had- how did the caterers make it so tender? The staff were so helpful & friendly. We both felt so special. Every detail was splendid, it was just perfect, I cannot thank you enough! Saltire went above and beyond to make our day so special, we had the best day of our lives and so many guests said it was the best wedding they have ever been to (i know they didn't have to say that)! On that note, that you so very much for all your help in the lead up, you were extremely helpful and friendly, THANK YOU!"

Greenlane Wedding