

Saltire Hospitality at The Pavilion

We are delighted to be working with Saltire Hospitality which has been recognized as one of Scotland's best catering companies. Quality food and service are what sets them apart, as well as the variety of services they provide.

Their expertise will ensure your guests experience the best at The Pavilion at Ingliston. Good food is key to the heart after all.

We have put together the proposals most requested by our clients but each request can be tailored to suit all needs.

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We are Saltire

Sourcing Local

It's clear to say we have a love affair with food and our creative and skilled chefs aim to make as much as we possibly can from scratch with our very own bakery and patisserie producing us with the finest hand-moulded bread and mouth-watering desserts, every element of your dining menu will be beautifully prepared.

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

Great-tasting food is at the heart of everything we do...

Our team also mean a lot to us and we are proud to say we are a living-wage employer



Conference Menu

Classic Package

Arrival

Freshly brewed tea & filter coffee with homemade shortbread

Morning Break

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

Sandwich Lunch

Our classic picking of malted & 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 & red onion
- Smashed tuna with sour cream, crunchy veg & rocket
- Classic free-range egg and mustard cress (V)
- Hummus, roasted peppers and crispy leaves (VG)

Served with a seasonal fruit platter & freshly brewed tea & coffee

Optional to add:

Chefs' homemade vegetarian soup

Afternoon Break

Freshly brewed tea & filter coffee with a selection of homemade lemon and chocolate cake loafs

Water & juices

Scottish still & sparkling mineral water. Fresh orange, apple or cranberry juice. Cans of still/sparkling mineral water. Milk alternatives for hot beverages

Conference Menu

Deli Selection – Option A

Arrival

Freshly brewed tea & filter coffee with homemade shortbread

Morning Break

Freshly brewed tea & filter coffee with Saltire Patisserie Pain au Chocolat & Raisin Swirls

Finger Buffet A

Our picking of seeded & herb mini rolls, with a combination of fresh and delicious fillings:

- Chicken and chorizo, red peppers and rocket
- Sweet Potato falafel, red cabbage, hummus & spinach (VG)
- Mature cheddar, honey roast ham and pickles
- Classic brie and cranberry (V)

- Saltires hearty mini steak pies
- Virgin Mary prawn cocktail
- Spinach pakora & mango chutney (V)
- Roasted rocket pesto veg kebab (VG)

Served with freshly brewed tea and filter coffee

Afternoon Break

Freshly brewed tea & filter coffee with Saltire Patisserie mini scones filled with jam & cream

Water & juices

Scottish still & sparkling mineral water. Fresh orange, apple or cranberry juice. Cans of still/sparkling mineral water. Milk alternatives for hot beverages

Conference Menu

Deli Selection – Option B

Arrival

Freshly brewed tea & filter coffee with homemade shortbread

Morning Break

Freshly brewed tea & filter coffee with Saltire Patisserie Pain au Chocolat & Raisin Swirls

Finger Buffet A

Our picking of sandwiches & flavoured tomato & spinach wraps, with a combination of fresh & delicious fillings:

- Cajun chicken, crunchy red pepper, guacamole, leaves
- Pastrami with mustard and rocket
- Smoked applewood cheddar with chilli jam (V)
- Beetroot, avocado, red peppers, spinach & black pepper (VG)

- Honey & sesame chipolata mini skewer
- Sweet potato falafel & spicy dip (v)
- Roasted red pepper, sundried tomato & basil tart (v)
- Peking duck spring roll, plum sauce

Served with freshly brewed tea and filter coffee

Afternoon Break

Freshly brewed tea & filter coffee with Saltire Patisserie mini scones filled with jam & cream

Water & juices

Scottish still & sparkling mineral water. Fresh orange, apple or cranberry juice. Cans of still/sparkling mineral water. Milk alternatives for hot beverages

Conference Menu

Plant-Base

Arrival

Freshly brewed tea & filter coffee with raspberry and coconut
Chia pot

Morning Break

Freshly brewed tea & filter coffee with Saltire Patisserie Vegan
banana loaf

Lunch

Our picking of rustic wholemeal loaf and wraps with a
combination of fresh and delicious fillings:

- Sweet Potato falafel, red cabbage, hummus & spinach
- Vegan cheese and chilli jam
- Beetroot, avocado, red peppers, spinach & black pepper
- Chickpeas, red Thai curry, mango, rocket & spinach

- Vegan sausage rolls
- Spinach falafel, hummus dip
- Sundried tomato and avocado bruschetta
- Roasted vegetable skewer with rocket pesto dressing

Seasonal fresh sliced fruit platter & freshly brewed tea & filter
coffee

Afternoon Break

Freshly brewed tea & filter coffee with Saltire Patisserie carrot
cake and chocolate brownies

Water & juices

Scottish still & sparkling mineral water. Fresh orange, apple or
cranberry juice. Cans of still/sparkling mineral water. Milk
alternatives for hot beverages

Conference Menu

Buddha Box

Arrival

Freshly brewed tea & filter coffee with homemade shortbread

Morning Break

Freshly brewed tea & filter coffee with mini flapjacks

Buddha Box

Select 1 Hot or Cold, plus 1 vegetarian alternative, plus 1-2 desserts, from the following:

Hot Lunch

- Slow-cooked beef tagine, couscous, flatbread & mint yoghurt dip
- Chilli chuck Carne, flavoured rice, sour cream, guacamole & tortilla chips
- Bourbon BBQ pulled pork, apple slaw and cajun wedges
- Katsu chicken curry, sticky coconut rice with pickled ginger, cucumber and carrot
- Chunky sweet potato falafel, hummus, coriander cress & candied chilli (VG)
- 'Posh' mac 'n' cheese with sundried tomato, mozzarella & pesto (V)



Cold Lunch

- Smoked chicken Caesar, radicchio, shaved parmesan & focaccia
- Vietnamese-style crispy pork salad, mouli & carrot slaw, toasted sesame seeds
- Smoked trout, watercress puree, celeriac remoulade & new potatoes
- Tandoori salmon, cucumber & pepper slaw, coriander, turmeric yoghurt
- Spiced charred cauliflower, pomegranate & chickpea salad (V)
- Sweet potato falafel, hummus, fresh leaves, cucumber & pepper, quinoa (V)

Desserts

- Classic banoffee pie with lashings of toffee sauce
- Lemon & passionfruit cheesecake with berry compote
- Cranachan with raspberries, honey & shortbread piece
- Black forest brownie with Chantilly cream
- Bakewell tart and raspberry jam

Served with freshly brewed tea and filter coffee

Afternoon Break

Freshly brewed tea & filter coffee with Saltire Patisserie mini empire biscuits

Water & juices

Scottish still & sparkling mineral water. Fresh orange, apple or cranberry juice. Cans of still/sparkling mineral water. Milk alternatives for hot beverages

Conference Menu

Lavish Package

Arrival

Freshly brewed tea & filter coffee with a selection of shortbread

Morning Break

Freshly brewed tea & filter coffee with morning pastries

Hot Fork Lunch

Select 1 option, 1 veggie option, plus a dessert:

Options

- Ham hock, leek and garden pea pie, thyme pastry, sautéed potatoes & seasonal veg
- Thai green chicken curry, steamed rice & Thai crackers
- Haggis, neeps and tatties with whisky sauce
- Beef goulash with capsicum, paprika and sour cream, basmati rice
- Chicken and button mushrooms in a tarragon sauce, sautéed potatoes and seasonal veg
- Pesto marinated white fish with vegetables and tricolor quinoa
- Satay chicken with Thai vegetables and black rice
- Slow cooked beef, shallot and 'Stewart's Cauld Reekie' stout casserole, creamy mash
- Moroccan chicken tagine with pomegranate and couscous salad
- Smoked haddock and salmon fish pie, creamy cheddar mash topping and seasonal veg

Vegetarian alternatives

- Mexican bean chilli, guacamole, salsa & rice
- Thai vegetable green curry & jasmine rice
- Sweet potato, chickpea & spinach korma, lime pickle
- Broccoli & butternut squash dhal with brown rice
- Moroccan chickpea tagine with tricolour quinoa

Something sweet to finish

- Chocolate and orange torte
- Passionfruit & mango cheesecake
- Pear & Frangipane tart, toffee drizzle
- Salted caramel & chocolate profiteroles
- Seasonal fresh fruit tart
- Fresh seasonal Scottish berries, sweetened creme fraiche

Served with freshly brewed tea and filter coffee

Afternoon Break

Freshly brewed tea & filter coffee with Saltire Patisserie mini empire biscuits

Water & juices

Scottish still & sparkling mineral water. Fresh orange, apple or cranberry juice. Cans of still/sparkling mineral water. Milk alternatives for hot beverages

Conference Menu

Additional Items

- Additional serving of freshly brewed tea and filter coffee with shortbread

- Whole easy eating fresh fruit

- Sliced Seasonal fruit platter

- Natural yoghurt, fruit compote, granola & local berries

- Hot Fork Lunch breakfast roll (1 per person)

- Grilled cured bacon

- Grilled link or square sausages

- Scrambled free-range eggs and chives (v)

- Grilled plum tomatoes, herb-roasted portobello mushrooms (VG)

- Selection of crudities with hummus

- Chefs homemade vegetarian soup

- Mini plain & fruit scones with strawberry jam & fresh cream

- Cake and traybake selection

- Choose 3 choices:

- Gooey Chocolate Brownie

- Carrot Cake

- Victoria Sponge

- Caramel Shortcake

- White chocolate & raspberry

- Peppermint slice

- Energy bars

- Selection of flavours

Hot Fork Menu

Hot & Hearty

- Homemade beef lasagne with herbed garlic bread & tossed salad
- Thai green chicken curry, steamed rice & Thai crackers
- Chicken, leek & ham pie, seasonal vegetables & new potatoes
- Scotch beef & wild mushroom stroganoff with rice, rustic Farmhouse bread
- Slow braised beef, pancetta baby onions & mushrooms in rich red wine sauce, seasonal veg & potatoes
- Roast chicken, wild mushrooms, tarragon & cream sauce, rice & Farmhouse bread
- Pork sausage, caramelised onion & rich red wine gravy, Farmhouse bread
- Chili beef con Carne, tortilla chips, topped with soured cream, steamed rice
- Chicken, sweet potato & spinach curry with coconut & coriander, boiled rice & naan
- Chefs mac 'n' cheese with herbed garlic bread
- Haggis, neeps & tatties, whisky sauce, rustic Farmhouse bread
- Homemade steak pie, roasted root vegetables & potatoes

*Two-Course Hot Fork Buffet plus dessert

From the sea

- Tiger prawn Thai green curry, boiled rice & Thai crackers
- Poached Scottish sea trout, lime & dill cream sauce, seasonal veg crushed potatoes
- Teriyaki salmon served with steamed rice
- Smoked haddock & salmon fish pie. creamy cheddar mash topping, green beans & shallot salad
- Arbroath smokie with leek and cheddar gnocchi with wilted greens in a cream sauce

From the field

- Vegetarian haggis, neeps & tatties, whisky sauce
- Wild mushroom stroganoff, boiled rice
- Sweet potato, chickpeas, lentil & coriander coconut curry, jasmine-infused rice
- Three bean chilli con Carne, tortilla chips, rice & sour cream
- Spinach & ricotta gnocchi, red pepper, tomato & basil sauce
- Aubergine, mozzarella, parmesan & tomato pasta bake
- Thai vegetable green curry, steamed rice
- Vegetable lasagne, herbed garlic bread

Sweet Treats

- Fresh seasonal sliced fruit platter
- Natural yoghurt & fruit compote topped with berries
- Fresh scottish strawberries & raspberries, infused cream (seasonal)
- Lemon & lime tart
- Rhubarb & white chocolate crumble, warm custard
- Light berry fruit mousse
- Apple & frangipane tart, toffee drizzle
- Salted caramel & chocolate profiteroles
- Banoffee pie
- Chocolate fudge cake
- Mixed berry & white chocolate pavlova
- Dark chocolate & cherry cheesecake
- Lemon posset cheesecake
- Classic vanilla panna cotta & berries



Dining Menu

Drinks Packages

Signature Selection

Two glasses of House Wine on arrival

Half bottle of House Wine with dinner

Half bottle of Still or Sparkling Mineral Water with dinner

Premium Selection

Two glasses of Prosecco on arrival

Half bottle of House Wine with dinner

Half bottle of Still or Sparkling Mineral Water with dinner

Exclusive Selection

Two glasses of Champagne on arrival

Half bottle of House Wine with dinner

Half bottle of Still or Sparkling Mineral Water with dinner

Further wines and additional drinks are available on request

All drinks packages include a soft drink option of your choice;
Fresh orange, apple, elderflower, raspberry lemonade,
cranberry & Lime

Dining Menu

Canapes

From the sea & shore

Spiced tiger prawns, chilli & lime

Sesame seared tuna, wild black rice cake, with wasabi dip

Salmon tartare, crème fraiche, lemon & dill

Crab on toasted crostini, chopped chives barbecued soused mackerel, fennel & lime

Smoked haddock, leek & cheddar tart

Gin cured Scottish salmon, savoury pancake, pickled shredded beetroot, crème fraiche

Thai fish cake, lime and ginger pickle

Seared Scottish scallop, tomato salad, smoked pancetta crumb

Smoked mackerel pate, horseradish creme, melba crostini

From the Field

Roasted butternut squash, lentil & paneer spring roll

Goats cheese & red onion marmalade tartlet

Charred courgette, crispy shallot, goats cheese, asparagus & spinach

Tart Tatin, paprika & parmesan pastry

Arancini, taleggio cheese & chives

Vegetable samosa, sweet chili glaze

Chopped pear & feta with 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

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

All-time favorites

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



Dining Menu

Sample Dining Menu

To Begin

Fresh baked Saltire Patisserie bread, flavoured butter

Starter

Trio of Scottish salmon, smoked salmon, horseradish and dill pate, whisky cured salmon

Celeriac remoulade, fresh leaves and tartare dressing

Roulade of smoked ham and confit chicken, pickled apples, apple puree, sourdough crisp, minted pea salad

Merlot glazed beetroot, goats cheese, caramelised figs and walnuts, tomato shortbread and basil (V)

Chilli, lime and ginger crab cake with shaved fennel, lime mayo

Arancini, filled with roasted squash, parmesan and sage, cauliflower puree, pickled cauliflower (V)

Slow roasted garlic plum tomato, gorgonzola and caramelised red onion tartlet, balsamic, rocket (V)

Beef carpaccio, crispy capers, horseradish creme, rocket



Main

Twelve-hour slow cooked feather blade of Scotch beef, parsley crumb, mustard mash, roasted carrot, parsnip, jus

Smoked loin of Scottish Highland venison, thyme and sea salt potato terrine, roasted beetroot, redcurrant jus

Rump of Scotch lamb, roasted butternut squash, wilted spinach, dauphinoise potatoes, port jus

Roasted Scotch of sirloin of beef, crushed herb potatoes, spinach and onion marmalade

Twice cooked cider glazed pork belly, black pudding and apple bridie, smoked pancetta, savoy cabbage, potato puree, crispy crackling, cider sauce

Basil crusted Scottish salmon, saffron baby potatoes, green beans, lemon beurre blanc

Roasted butternut squash and rocket lasagna, basil cream, toasted pine nuts and shaved parmesan (v)

Wild mushroom and brie filo parcel, root vegetarian, white wine sauce (v)

Dessert

Salted chocolate delice with coffee mousse, pistachio, rum creme fraiche

Blackcurrant and raspberry mousse, roasted apple, honeycomb, blackberries, shortbread crumb

Elderflower and Lemon posset, shortbread crumb, seasonal berries and mini lemon meringues.

Ginger cheesecake, caramelised roasted plums, vanilla ice cream and maple dressing

White chocolate and sea salt caramel crème brulee, orange sable biscuit

Cranachan parfait, warm brownie pieces, whisky gel, oats, raspberries and shavings of dark chocolate

Selection of finest Scottish cheeses, caramelised figs, celery, grapes, chutney and oat biscuits

Served with freshly brewed tea, filter coffee and homemade chocolates, shortbread or tablet.

Let's Talk Food!

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



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