

Signature Platters

All meat/fish platters are served with Freshly baked Saltire Patisserie Bloomers

Please select 2 platters from the following. £45.00 ex VAT per person



Cold Roast Sirloin Platter

Thinly-sliced Scotch Sirloin, cooked medium-rare.

Accompaniments: Roast baby potatoes with garlic and thyme; Charred rainbow peppers & seasonal greens; Mini shallot & horseradish marmalade; Wholegrain mustard & watercress garnish.

Cold Roast Gammon Platter

Thinly sliced honey glazed gammon.

Accompaniments: Pickled vegetables (baby gherkins, shallots, pickled beetroot); Apple slaw or green apple salad with fennel & herbs; Grainy mustard, Dijon & honey mustard sauces served in small ramekins; Fresh herbs like parsley, chives, watercress as garnish.

Scottish Cheeseboard Platter

Handpicked locally sourced cheeses. Served with oatcakes, crackers, chutney, fruit, and quince!

Cold Chicken Platter

Slices of herb roasted chicken supreme.

Accompaniments: Charred baby potatoes with rosemary and sea salt; Seasonal roasted vegetables (carrots, courgettes, peppers) dressed with Scottish rapeseed oil; Fresh green salad with micro herbs and seasonal leaves; Pickled accompaniments: shallots, gherkins, and baby beetroot; Sauces in small ramekins: wholegrain mustard, herbed aioli, lemon & tarragon dressing.

Cold Scottish Seafood Platter

Sea trout - dill and lemon crème fraîche; Salmon - lemon and chive mayonnaise; Prawns - Bloody Mary dressing; Mackerel - mustard and caper dressing.

Accompaniments: Cucumber ribbons with dill, lemon, and olive oil; Potato salad with chives & capers; Marinated olives & pickles; Roasted vegetable and herb salad.