



The University of Glasgow

We are proud to be associated with the University of Glasgow, which is the perfect choice for your special day. Whether it be an small intimate wedding or a large celebration, the University offers some truly unique facilities, based in the heart of Glasgow.

The University's various halls offer optimum flexibility for your Wedding Reception: from the Randolph Hall's capacity of 80 to the full Hunter Halls which can hold up to 360 guests, the possibilities are endless.

Steeped in history, you are sure to find your perfect venue in one of the University's fabulous halls.

For more information, please contact us on 0131 333 0131, or sales@saltirehospitality.co.uk. www.saltirehospitality.co.uk





Canapés

Allowing 1 of each item per person.

Option one	choose any 3 items	£ 6.00pp+vat (recommended prior to dinner)
Option two	choose any 5 items	£ 9.95pp+vat
Option three	choose any 7 items	£11.75+vat

Hot canapés

- Haggis bon bon with a wholegrain Arran mustard dip (vegetarian haggis available)
- Seared tiger prawns served with parsley, chill butter (gluten free)
- Strips of chicken marinated in olive oil, garlic and rosemary – skewered and flash roasted (gluten free)
- Pork, apple and cider sausages glazed with heather honey and sesame seeds (gluten free)
- Mini duck parcels, served with a hoi sin dip
- Tender fillet of Scotch lamb seared and served on a bread crouton topped with mint crème fraîche
- Eggs Benedict- Mini bilini with spinach & quail egg, finished with a hollandaise dressing (v)
- Eggs Florentine- Mini bilini with spinach and Parma ham with quail egg and finished with a hollandaise dressing
- Mini haggis, neeps and tatties
- Mini Scotch beef wellington
- Mini Scotch spiced lamb kofta, with a yoghurt dip
- Parma ham croquette with gruyere cheese
- Quails egg wrapped in black pudding, coated in panko breadcrumbs (up to 50 covers)
- Tender shredded duck with apple and thyme compote, on toasted brioche
- Hoisin confit duck with raspberries and an orange syrup
- Mini savoury choux (beignets) with wild mushrooms (v)
- Red pepper and potato frittata (v)
- Mini polenta rounds with rocket and sun-blushed tomato (v)
- Courgette and parmesan fingers with garlic and tomato dip (v)
- Arancini- Risotto balls with pecorino cheese and chives (v)
- King prawn wrapped in Parma ham with lemon and black pepper drizzle
- Sun dried tomato, brie and rosemary palmiers (v)
- Savoury choux with wild mushroom (v)
- Seared medallion of finest Scottish beef fillet with a béarnaise sauce

Cold canapés

- Mini Yorkshire pudding with shredded Scotch beef and horseradish
- Beetroot and goats cheese ravioli with toasted pine kernels and a port reduction
- Savoury shortbread with tomato and feta cheese (v)
- Vodka and beetroot home cured Scottish salmon, tiny bilini and herbed cream cheese
- Parmesan and rosemary shortbread with sun blushed tomato and feta cheese (v)
- Barquette of scallop and prawn with a light lemon mayonnaise topped with a medallion of lobster
- Carpaccio of venison with rocket and pear chutney
- Skewers of baby mozzarella and cherry tomatoes with a basil oil dressing (v-gluten free)
- Salmon farce on a cucumber with garlic, chives and confit lemon
- Smoked salmon and cream cheese roulade en crouete
- Crab cocktail with tomato chutney, served in a Chinese spoon
- Crab with mango, chilli and keta caviar with coriander cress, served in a Chinese spoon
- Apple, elderflower and cucumber jelly shot (v)
- Parmesan shortbread with dolcelatte and apple jelly (v)
- Thai style cured salmon with mango salsa
- Duck liver pate with red onion marmalade on a toasted crostini
- Smoked haddock brandade on rye bread
- Soft-boiled quails egg with white truffle mayo and black pepper caramel, served in a Chinese spoon (v)
- Mini goat's cheese tart with a red pepper marmalade (v)

Sweet canapés

- Mini fruit skewer
- Dainty lemon tart
- Dainty fruit tart
- Dainty chocolate tart

Please ask for a list of additional sweet canapés that we offer.

All canapés are prepared freshly by our brigade of chefs.



Wedding Breakfast Selector

Three course served dinner or luncheons are priced from £33.70pp+vat to £51.25pp+vat (based on numbers of 50+) dependent upon the menu selected which includes the provision of table linen, crockery, stainless steel cutlery, linen napkins, equipment and staff to serve.

Soups

- Sweetcorn chowder with white crab £7.50
- Butternut squash with coconut and lime (v) £6.50
- Sweet potato and red onion with parmesan crouton (v) £6.50
- French onion soup £6.50
- Wild mushroom veloute with thyme Chantilly (v) £7.50
- Courgette, parmesan and basil (v) £6.50
- Curried lentil and coriander (v) £6.50
- Cepe veloute with crunchy sweetbreads £7.50
- Roast red pepper and tomato (v) £6.50
- Smoked ham and butternut squash £6.50
- Lobster bisque £7.50
- Chickpea and Mull cheddar (v) £6.50

Starters

- Wild mushroom, brie and fresh thyme tartlet (v) £9.00
- Fresh pea and mint and goat cheese panna cotta, toasted pine nuts and micro salad (v) £7.50
- Pressed char-grilled vegetable and goats cheese terrine with a tapenade dressing (v) £7.50
- Parcel of grilled courgette, caramelised shallots and goats cheese with red pepper essence (v) £8.00
- Salad of sun-ripened tomatoes with mozzarella cheese and finished with basil oil (v) £7.50
- Parmesan tartlet with plum tomato and gorgonzola with a red onion and balsamic dressing (v) £8.50
- Gateau of haggis, neeps and tatties with a whisky sauce £8.50
- Carpaccio of venison with pear, blue cheese, seasonal leaves and pancetta £9.50
- Rilette of duck with a poppy seed crostini and finished with a cherry dressing £8.50
- Confit duck bonbon with plum and soy sauce, served with crunchy fried carrot and fennel £8.50
- Mille feuille of woodland mushroom and pancetta with a quails egg dressing £8.50
- Whisky cured salmon in a chilli and gazpacho dressing £8.50
- Thai cured salmon with coconut, chilli and mango salad £8.50
- Scottish smoked salmon and prawn roulade on bilinis, finished with a horseradish dressing and a micro herb salad £10.50
- Roast mullet with fennel salad and orange butter sauce £9.50
- Smoked haddock and leek tart with a sun blushed tomato and herb salad £8.00
- Smoked haddock and leek risotto finished with parmesan and crispy leeks £8.50
- Crab fish cake served with a fennel salad and finished with a lemon pesto £8.50
- Smoked mackerel mousse with pickled cucumber and quail egg dressing £8.00
- Grilled quail with raspberry and walnut jus, micro herbs £11.00
- Breast of wood pigeon, beetroot puree, kale and port reduction £9.50



Main courses

- Poached rainbow trout with asparagus, warm potato salad and a dressing of lemon, dill and aioli £20.50
- Baked fillet of halibut, with a sweet potato fondant, & a warm salad of olives, tomatoes, capers & fennel with confit garlic £25.00
- Smoked haddock served with champ potatoes, fresh peas and a mustard and chive butter sauce £20.50
- Roast sea bass with pickled vegetables and coriander new potatoes £24.00
- Roast fillet of coley on a bed of kedgeree and roast red pepper salsa £20.50
- Roast fillet of hake with chorizo and bean casserole and hasselback potatoes £21.50
- Poached fillet of Scottish salmon with berrichonne potatoes, pea mouse and roasted baby carrots £20.50
- Confit of Shetland Salmon accompanied with pomme mousseline, pickled samphire (seasonal) and baby carrots £22.00
- Basil crusted oven baked salmon served with saffron baby potatoes, seasonal vegetables and salsa £20.50
- Confit of Shetland salmon, with crushed & creamed new season peas, braised baby potatoes with an anchovy & lemon sauce £21.00
- Roast supreme of chicken filled with haggis, served with a grain mustard mash and wedges of roasted parsnip and carrot £22.50
- Chicken, wild mushroom and tarragon roulade, served with garlic fondant, green beans and a Drambuie jus £22.50
- Supreme of chicken stuffed with spinach and ricotta, served with dauphinoise potatoes and seasonal vegetables £22.50
- Roast supreme of chicken, served with cheesy mash, sweet pea puree, morel mushroom & a tarragon infusion £22.50
- Honey, soy glazed duck leg with spring greens, rosti potato and a honey lemon sauce £22.00
- Pan fried supreme of duck, with a sweet potato puree, caramelised banana shallots, parsnip crisps and redcurrant jus £24.00
- Honey & cumin duck breast with butternut squash, pine nuts and coriander mash £24.00
- Maple roasted ham with parsley mash, peas and grain mustard sauce £20.50
- Rack of pork with an apple and sweetcorn puree, dauphinoise potatoes, roast cheery-vine tomatoes and a calvados jus £24.00
- Assiette of free range pork with an Arran mustard mash, green market vegetables and an apple & sage jus £24.00
- Medallion of pork with black pudding and apple bridie with slow roasted belly of pork, steamed pak choi, and a cider jus £22.00
- Rack of Scotch lamb with a garlic, hazelnut and rosemary crust; served with smoked pomme purée and ratatouille £27.00
- Rump of Scotch lamb with squash puree, pickled cabbage, traditional mash and coriander cress £23.00
- Grilled Scotch lamb loin with a leek and wild mushroom risotto, finished with roasted garlic and tomato jus £29.50

Main courses continued

- *Ballotine of Scotch lamb stuffed with spinach, served with seasonal vegetables and creamed mash* £29.50
- *Rump of Scotch lamb niçoise served with dauphinoise potatoes, green beans and wild mushrooms* £23.50
- *Cutlet of spring Scotch lamb with mini shepherd's pie, cauliflower puree and sweet peas* £27.00
- *Braised oxtails with a creamy mash and sautéed savoy cabbage* £24.00
- *Guinea-fowl with a sage and parmesan stuffing, served with black pudding mashed potatoes, spring vegetables & a cider jus* £22.50
- *Braised daube of beef crushed herb potatoes, roasted vegetables and a bourguignon sauce* £21.00
- *Roast fillet of Scotch beef, served with colcannon potatoes, creamed cabbage, bacon and a sweetheart stout jus* £31.00
- *Char-grilled fillet of Scotch beef, with a celeriac puree, crushed herb new potatoes, salsa verde and a red wine reduction* £30.50
- *Roast sirloin of Scotch beef with fondant potato, black pudding and spinach, onion marmalade* £24.00
- *Peppered Scotch beef ribeye steak, with a whisky thyme jus, haggis mash and roasted vine tomatoes and green beans* £24.00
- *Slow cooked braised Scotch beef, served with a parsnip puree, duchesse potatoes and fresh seasonal vegetables* £21.00
- *Roast loin of venison, served on a bed of smoked cheese mash, with roasted beetroot and a redcurrant jus* £30.00
- *Medallions of venison loin with thyme and garlic fondant potato, pumpkin puree and spiced red cabbage* £30.00

Vegetarian Main Courses

- *Tortellini of cepes and telleggio cheese on a bed of spinach with white truffle foam*
- *Roasted butternut squash and rocket lasagne with a basil cream and toasted pine nuts*
- *Leek, fennel and pea risotto, served with a herb salad and parmesan crisps*
- *Wild mushrooms, cream and herbs baked in puff pastry with a chive butter sauce, roasted courgette and red pepper*
- *Fried polenta with baby spinach and woodland mushrooms, served with a yellow pepper essence*
- *Beetroot and apple tart tatin with puy lentils and horseradish crème fraiche*
- *Leek and fennel tart with smoked apple wood cheese, poached egg and hollandaise sauce*

Desserts

- Crème brulée of your choice (*strawberry, raspberry, peach, rhubarb & vanilla, orange, vanilla*) with flavoured shortbread or tuilles £6.70
- Key lime pie with a vanilla ice cream and puff candy £6.70
- Rum soaked bananas with a coconut ice cream £6.70
- Pineapple tarte tatin with a cinnamon ice cream and pineapple crisps £6.70
- Blueberry clafoutis with a spiced crème anglaise £6.70
- Warm apple tarte tatin with apple ice cream and toffee drizzle £6.70
- Panna cotta of your choice served with a basket of berries £6.70
- Baked passion fruit cheesecake with a raspberry and vanilla sauce £6.70
- White chocolate and raspberry trifle with tuile cigars, with a contemporary twist £6.70
- Whisky and orange bread and butter pudding with a vanilla bean ice cream £6.70
- Lemon cheesecake with preserved berries £6.70
- Glazed lemon tart with a vanilla cream & raspberry sorbet £6.70
- Black forest meringue roulade with cherry ice cream £6.70
- Sticky toffee and whisky pudding £6.70
- Uncle Jim's chocolate nemesis with a raspberry & ginger compote £6.70
- White chocolate teardrop filled with lemon mousse £7.20
- Brandy snap basket filled with strawberry and Cointreau fool £6.70
- Rhubarb and vanilla crumble with a white chocolate ice cream £6.70
- Italian lemon torte with a strawberry and lemon cream £6.70
- Almond puff pastry rings with raspberries and champagne sabayon £6.70
- Traditional Eve's pudding with a vanilla custard and apple crisps £6.70
- Chocolate and orange tart with orange sorbet £6.70
- Trio of chocolate (*torte, marquise and white chocolate ice cream*) £9.25
- Trio of seasonal fruits (*fruit mousse, crème brulée, ice cream*) £9.25
- Selection of Scottish or Continental cheeses with a quince jelly, grapes, celery, water biscuits and oatcakes £7.50

Beverage

Freshly brewed tea and filter coffee served with either Scottish tablet, chocolate truffles, mini shortbread rounds or chocolate mints



Evening Buffet Suggestions

Prices include buffet linen, napkins, crockery and service staff (based on numbers of 50+)

Menu A

Freshly prepared bacon/quorn sausage
rolls
1 roll per person
£2.90pp+vat
1.5 rolls per person
£4.30pp+vat

Menu B

Freshly prepared bacon/quorn sausage
roll
Served with a selection of traditional
buffet fillers
£6.00pp+vat

Menu C

A selection of freshly prepared wraps and
sandwiches with a range of chef's choice
fillings
Mini sausage rolls
Selection of vegetarian tartlets
Thai chicken split stick
£7.20pp+vat

Menu D

Traditional Scottish stovies with oatcakes
£9.00pp+vat

Menu E

Haggis, neeps and tatties
£9.50pp+vat

Menu F

Chilli con carne with boiled rice and
tossed salad
£13.00pp+vat

Looking for something different? Why not try our cheese wedding cakes; your choice of 3-5 cheeses, stacked in tiers and garnished with fruit. Prices start from £325+VAT, which includes biscuits, butter, quince jelly and fruit.

Please ask for details.

*We would be delighted to serve your wedding cake with your evening buffet.
Please contact us to tailor an evening buffet menu to suit your requirements.*



Finger Buffet Selector

Unless otherwise stated allowing 1 of each item per person.

The prices stated are based on numbers of 50+ and include the provision of buffet linen, crockery, napkins and staff to serve.

- Option one choose any 5 items £9.25pp+vat
 Option two choose any 6 items £11.10pp+vat
 Option three choose any 7 items £12.75pp+vat

Sandwiches (1 item equals 1 round per person)

Please select one from the following bread items:

Bloomer bread soft deli rolls wraps focaccia croissant sandwich loaf mini seeded rolls

Then any five freshly prepared wholesome fillings from the following:

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| Chicken mayonnaise with salad | Chicken breast with honey and mustard dressing and mixed leaves | Chicken Caesar salad |
| Cajun chicken | Chicken and bacon with cracked black pepper mayo | Chicken salsa |
| Chicken tikka with toasted almonds and coconut | Roast Scotch beef, horseradish and caramelised onion | Classic BLT |
| Topside of Scotch beef with tomato and horseradish | Roast Scotch beef salad | Turkey and cucumber |
| Honey roast ham with seasonal leaves | Honey ham salad | Honey roast ham and tomato |
| Mexican barbeque 5 bean (v) | Tuna in low fat mayo with sweetcorn and spring onion | Tuna and red onion |
| Tuna mayonnaise | Wild salmon and cucumber | Traditional smoked salmon |
| Prawns in low fat mayo with shredded lettuce | Cheddar cheese with tomato chutney (v) | Cheddar cheese with coleslaw (v) |
| Mull cheddar with red onion marmalade (v) | Egg mayonnaise (v) | Two cheese savoury (v) |
| Cheese ploughman's (v) | Brie, grape and cranberry (v) | Goats cheese, rocket and guacamole (v) |
| Egg Mayo with cracked black pepper (v) | Light cream cheese, chive and cucumber (v) | Hummus, black olives and basil (v) |

All sandwiches are made using low fat spread and bread is baked by our in house bakery 'Saltire Patisserie'.



Hot Finger Food

- Spicy chicken goujons coated in Cajun spices (allowing 2 pp)
- Thai vegetable money bags (v- allowing 2 per pp)
- Mini chicken and ham pie
- Haggis bon bon with an Arran mustard dip
- Mini vegetable pie (v)
- Minted Scotch Lamb koftas
- Crispy brie wedges with a cranberry dip (v)
- Breaded mozzarella sticks with a spicy tomato dip (v)
- Onion bhajis with a mint yoghurt (v- allowing 2 pp)
- Vegetarian pizza bite selection (v)
- Breaded mushrooms with a garlic dip (v- allowing 2 per pp)
- Selection of pakoras with a salsa dip (v)
- Mini vegetable spring rolls (v- allowing 2 pp)
- Chicken tikka skewers
- Salmon teriyaki
- Salmon and asparagus tartlet
- Mini Peking duck pancakes with a hoi-sin sauce
- House mini steak pies
- Chipolata sausages with honey and sesame (allowing 3 pp)
- Prawns wrapped in filo pastry with a sweet chilli dip (allowing 2pp)

Cold finger food

- Thai chicken split stick
- Skewers of fresh melon and prosciutto
- Tartlet of asparagus and cherry tomato (v)
- Bagels filled with roasted red onions, goats cheese & chive (v- ½ pp)
- Mini bagel filled with pastrami and cream cheese (½ pp)
- Tartlet of cherry tomato and red pesto (v)
- Bilinis topped with prawns marinated in lemon and green onion
- Smoked salmon roulade with chive oil
- Cocktail sticks with cherry tomato, olives, mozzarella cheese, drizzled with basil oil (v)
- Mini bagels with smoked salmon, cream cheese & chive (½ pp)
- Tandoori chicken skewers
- Yorkshire pudding with creamed horseradish and roast Scotch beef
- Yorkshire pudding with cream cheese and chives (v)

Sweets

- Mini lemon tart
- Fresh fruit platter
- Mini muffins
- Mini fruit tarts
- Mini Tia Maria profiteroles
- Mini Belgian waffle

Sample Drinks Packages

<p>Silver Package £14.50pp+vat</p> <p><u>Reception Drinks</u> Glass of sparkling wine Cava Castell Llord A clean, fresh bubbly</p> <p>Fresh Orange Juice</p> <p><u>Dinner (1/2 bottle pp)</u> Sauvignon Blanc Las Condes Intensely floral with elderflower notes and a grassy quality. Dry with a medium body. Merlot Las Condes An attractive nose with ripe red and stone fruits overlaid with herbal quality</p> <p>Still & Sparkling mineral water (½ bottle pp)</p> <p><u>Toast Drink</u> Glass of sparkling wine Cava Castell Llord A clean, fresh bubbly</p> <p>Why not upgrade your arrival drinks? For only £3.30pp+vat, you can have another glass of sparkling wine.</p>	<p>Gold Package £16.00pp+vat</p> <p><u>Reception Drinks</u> Glass of sparkling wine Prosecco Barocco Peachy fruit character and a gentle mouth feel</p> <p>Cranberry & Orange Juice</p> <p><u>Dinner (1/2 bottle pp)</u> Chenin Blanc, Veldt Range Well balanced wine, melon and honey aromas with soft tropical fruit flavours Pinotage, Veldt Range Packed with ripe, jammy fruits of the forest with soft, mellow, spicy overtones</p> <p>Still & Sparkling mineral water (½ bottle pp)</p> <p><u>Toast Drink</u> Glass of sparkling wine Prosecco Barocco Peachy fruit character and a gentle mouth feel</p> <p>Why not upgrade your arrival drinks? For only £4.50pp+vat, you can have another glass of Prosecco.</p>
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