

**SALTIRE
PATISSERIE**

EDINBURGH AND BEYOND

PRODUCT **CATALOGUE**

A detailed insight into our artisan bakery and pastry offerings.



Our Vision & Mission

VISION

Serve happiness through the best quality baked products to every precious moment.

MISSION

Bake from scratch with premium quality ingredients and supplying daily fresh products for our clients and customers.

About Us

Established in 2006, Saltire Patisserie was founded to supply bakery and patisserie products exclusively for our sister company, Saltire Hospitality. Guided by Bakery Manager David Blackley, we've flourished both in size and reputation, now delivering bespoke products to major hotel chains, restaurants, and cafes in Edinburgh and beyond.

At Saltire Patisserie, our core principle is a commitment to quality. Each of our handcrafted baked goods reflects this dedication, ensuring that only the finest products grace your establishment. When you opt for Saltire Patisserie, you're opting for excellence.

When you choose to collaborate with us, you're not just receiving bakery products; you're receiving a guarantee of well-crafted, delicious delights that will leave a lasting impression on your customers.

Discover the heart of Edinburgh's bakery scene with Saltire Patisserie—where tradition meets contemporary culinary expertise.



Our Awards

At Saltire Patisserie, we pride ourselves on creating the best experience for the customer. Every once in a while, this dedication and passion are rewarded!

- Scottish Baker of the Year Awards 2024/25 - Best Steak Pie in Scotland.
- Scottish Baker of the Year Awards 2024/25 - Best Cornbread in Region (Edinburgh, Lothian & Southern Scotland).
- Scottish Baker of the Year Awards 2024/25 - Wholesale Baker of the Year finalist.
- Scotch Pie Awards 2025 - Gold Award For Our Macaroni Pie.
- FDF Diet & Health Award 2025 - For Our Reduced-salt Bagels & Bloomers.
- Shortlisted in FDF (Food and Drink Federation) Awards 2024 in the Product Innovation category for our "Circular Crackers: Redefining Sustainable Snacking".

**SALTIRE
PATISSERIE**

EDINBURGH AND BEYOND

**BAKERY
SELECTION**

BAKERY SELECTION

SEEDS

- Oats
- Sunflower
- Linseed
- Flax Seed



VEGAN OPTIONS

- Vegan Burger Buns **70 gr**
- Vegan Hot Dog **70 gr**
- Canape Slider **30gr**

BRIOCHE BUNS

All glazed soft.

- Brioche Buns **70 gr**
- Seeded Brioche Buns **70 gr**
- Mini Slider Buns **30 gr** (*Canapé size*)
- Brioche Hot Dog **70 gr**
- Mini Brioche Hot Dog **50 gr**
- Brioche Finger (2 Inch) **30 gr**
- Dinner Loaf Brioche **30gr**
- Brioche Loaf **550 gr**



MORNING ROLLS

All soft.

- Plain Morning Rolls (Dusted) **70 gr**
- Sub Roll (Glazed) **120 gr**
- Baguette (7 Inch - Glazed) **120 gr**
- Finger (Glazed) **30 gr**



BROWN MORNING ROLLS

All glazed soft.

- Brown Seeded Roll **70 gr**
- Flat Sub (Seeded or Plain) **120 gr**
- Plain Baguette **120 gr**
- Seeded Baguette **120 gr**
- Finger (3 inch) **40 gr**

BAKERY SELECTION

SEEDS

- Oats
- Sunflower
- Linseed
- Flax Seed



DINNER ROLLS

All glazed soft.

- Plain White Dinner Rolls **40 gr**
- Plain Brown Dinner Rolls **40 gr**
- Seeded White Dinner Rolls
- Seeded Brown Dinner Rolls
- VIP White & Brown Dinner Rolls
- Brown Dinner Loaf **30 gr**



BAGELS

All glazed & easy to eat.

- Plain Bagels **40 gr**
- Brown Seeded Bagels **40 gr**
- Plain Bagels **80 gr**
- Seeded Bagels **80 gr**
- Cheese & Onion Bagels **80 gr**



SCONES

- Tattie Scones **40 gr** *(Great For Breakfast!)*
- Plain Scones **40 gr/ 80 gr**
- Fruit Scones **40 gr/ 80 gr**
- Cheese Scones **85 gr**
- Plain Scones with Cream & Jam
- Fruit Scones with Cream & Jam
- English Breakfast Muffins *(Great For Breakfast!)*

*Please ask about 'Scone Of The Month'.
We can cream & jam any size of scone.*

BAKERY SELECTION

SEEDS

- Oats
- Sunflower
- Linseed
- Flax Seed



BLOOMERS

All crusty.

- White Bloomer **900 gr**
- Brown Seeded Bloomer **900 gr**
- Onion Bloomer **900 gr**
- Tiger Bloomer **900 gr**



SPECIALISED BLOOMERS

- Multi-seeded White Sour **700 gr**
- Cornbread & Jalapeno (Seasonal) **450 gr** *(Award Winning*)*
- Sour Wheat White Rye (Round & Crusty) **900 gr**
- White Sour (Slow Prove 14hr) **450 / 750 gr**
- French Stick (Crusty Crispy Finish) **350 gr**



TINNED BREAD

- White Farm House **900 gr**
- Brown Farm House **900 gr**
- Multiseeded Farm House **(14 Slices)**
- White Tinned Bloomer **1.5 kg**
- Brown Tinned Bloomer **1.5 kg**
- Sour Tinned Bloomer **1.5 kg**
- Tiger Tinned Bloomer **900 gr**

BAKERY SELECTION

SEEDS

- Oats
- Sunflower
- Linseed
- Flax Seed



FOCCACCIA

- Plain Focaccia Square (4 Inch) **80 gr**
- Rosemary & Black Olive Focaccia Square **80 gr**
- Rosemary & Sea Salt Focaccia Tray **900 gr**
- Rosemary, Sea Salt & Black Olive Focaccia Tray **900 gr**
- Garlic, Tomato, Olive Oil Focaccia Tray **900 gr**
- Ciabatta Panini **120 gr**



PIES

Buffet & Large.

- Buffet Steak Pie
- Buffet Macaroni (*Award Winning**)
- Buffet Chicken Curry
- 'Best In Scotland' Steak Pie (*Award Winning**)
- Macaroni
- Balti Chicken Curry



SAVOURY MUFFINS

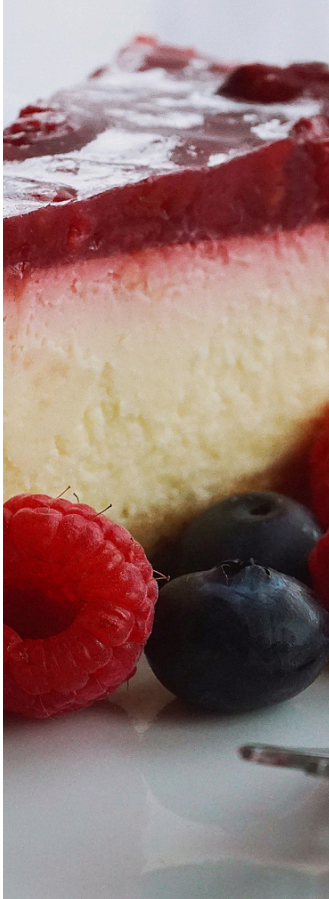
- Savoury Muffins **50 gr** (*Great for breakfast*)

**SALTIRE
PATISSERIE**

EDINBURGH AND BEYOND

**PASTRY
SELECTION**

PASTRY SELECTION



CHEESECAKES

Dessert size 7cm / Tea Size 4cm

- Irn Bru
- Tablet
- Whisky & Honey
- White Chocolate Mint & Dark Chocolate
- Apple & Praline
- Strawberry
- White Chocolate & Raspberry
- Milk Chocolate Cherry
- Fruits Of The Forest
- Vanilla
- Baileys
- Passion Fruit
- Cranachan

Different Finishes Can Be Applied

These Desserts Must Be Ordered 48 Hours Prior

MOUSSES

Dessert size 7cm / Tea Size 4cm

- Dark Chocolate
- Black Forest
- Mango & Cherry
- Raspberry & Pistachio
- Raspberry & Dark Chocolate
- Raspberry & White Chocolate
- Milk Chocolate Brownie
- White Chocolate & Pistachio Duo
- Mango & Strawberry
- Tiramisu
- Cranachan
- Lime
- Chocolate Orange

Different Finishes Can Be Applied

These Desserts Must Be Ordered 48 Hours Prior



PASTRY SELECTION



LOAF CAKE

- Raspberry & White Chocolate **850 gr**
- Chocolate **850 gr**
- Blueberry **850 gr**
- Banana **850 gr**
- Pistachio **850 gr**
- Toffee **850 gr**



GATEAU'S & SHARING CAKES

(12 Slices)

- Victoria
- Carrot
- Chocolate
- Strawberry
- Raspberry & White Chocolate
- Lemon
- Strawberry & White Chocolate

Per Gateau **850 gr**

Per Sharing Cake **100 gr**

Small Person Gateau **3 ½ Inch**



CUPCAKES

Great For Birthdays & Special Occasions!
(All Cupcakes **60g**)

- Vanilla
- Chocolate
- Lemon
- Strawberry
- Coffee
- Toffee

Colour Variations & Finishes Available

PASTRY SELECTION



BISCUITS

- Empires *Small 5 cm / Large 10 cm*
- Salted Caramel Empires *Small 5 cm / Large 10 cm*
- Gypsy Creams **7 cm**
- Chocolate Viennese Finger **12 cm**
- Shortbread (*Various sizes - Please ask our team*)



TRAYBAKES (12 PCS)

- Biscoff Millionaire
- Carrot Cake
- Brownie
- Rocky Aereo
- Caramel Shortie
- Coconut Raspberry
- Raspberry & White Chocolate Stack

Can be cut to size.



PASTRIES

(Can be made small or large)

- Assorted Fruit Danish
- Pan Au Chocolate
- Cinnamon Swirl
- Croissants
- Pistachio Croissants
- Lemon Croissants
- Hazelnut Croissants
- Eclairs
- Choux Buns

Please ask our team for different finishes.

PASTRY SELECTION



TARTS

- Apple Crumble **10cm**
- Lemon **10cm / 5cm**
- Chocolate **10cm / 5cm**
- Salted Caramel & Chocolate **10cm / 8cm / 5cm**
- Fruit **10cm / 8cm / 5cm**
- Strawberry **10cm / 8cm / 5cm**
- White Chocolate & Raspberry **10cm / 8cm / 5cm**
- Rhubarb Crumble
- Jam Cream VIP Fondants **8cm**
- Pineapple VIP Fondants **8cm**
- Toffee Apple Crumble
- Banoffee
- Lemon Meringue Pie



TART PLATTERS

(All 8cm)

- *Rhubarb Crumble* 4
- Apple Crumble 4
- Pink 4
- Yellow 4

PASTRY SELECTION



MUFFINS

- Caramel **120g**.
- White Chocolate & Raspberry **120g**.
- Chocolate Chip **120g**.
- Blueberry **120g**.

*Breakfast muffins **70g**.*



BREAKFAST MUFFINS

- Chocolate Chip **70g**.
- White Chocolate Chip **70g**.
- Blueberry **70g**.

DARK CHOCOLATE CUPS

(All 7cm)

- Pistachio & Dark Chocolate Ganache
- Lemon & White Chocolate Ganache
- Hazelnut & Praline
- Raspberry & Dark Chocolate Ganache





We're Here To Help

**Contact Number**

0131 510 6616

**Email**

sales@saltirepatisserie.co.uk

**Website**

www.saltirepatisserie.co.uk

**Address**

48 Dryden Terrace, Loanhead,
Edinburgh, EH20 9JL.

**SALTIRE
PATISSERIE**
EDINBURGH AND BEYOND