



SALTIRE PATISSERIE

Premier supplier of
high quality breads
and patisserie from
Scotland

A little bliss in every bite

OUR VISION

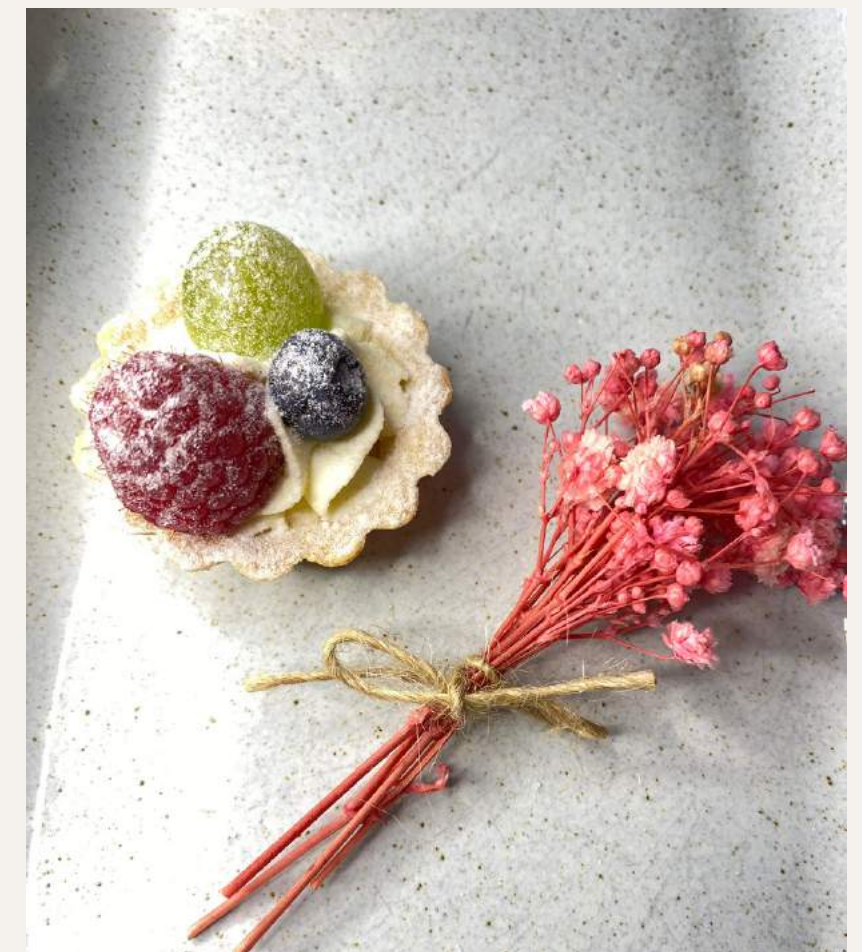


Vision

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

Mission

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



AND MISSION

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OUR VALUE PROPOSITION

Freshly-baked bread and pastries every day

Embrace innovation as a part of creations

Support lifelong learning and open communication

Grow the business with the commitment



PASTRY SELECTION

Cheesecakes (Dessert size: 6 cm)

- Rosemary and chocolate
- Peach and cinnamon
- White chocolate mint and dark chocolate
- Apple and praline
- Strawberry (seasonal)
- Raspberry white chocolate coriander

If you fancy something else please speak with us

Mousse (Dessert size: 6 cm)

- Chocolate Sphere Black Forest (V)

Chocolate mousse and dark cherries, short bread base

- Chocolate & Raspberry Duo

Chocolate mousse and raspberry mousse

- Chocolate truffle (V)

Genoise chocolate and ganache

- Caramel lava chocolate mousse dome

Soft caramel, chocolate caramel mousse, sponge and in a chocolate sphere.

- Cherry pistachio delight

Cherries compote, white chocolate pistachio mousse, sponge base, finish with crumble

- Chocolate Praline parfait

Chocolate and praline bavaroise, sponge base

- Mango mousse and Raspberry

Mango Mousse and raspberry compote, sponge base

- Raspberry and pistachio dream

Raspberry compote and white chocolate pistachio mousse

- Cranachan (can be made with or without alcohol)



PASTRY SELECTION

Afternoon Tea Desserts (ATD size: 5 cm)

- Mini Lemon Tarts
- Mini Strawberry Tarts
- Mini Fruit Tarts
- Mini Chocolate Tarts
- Fruits of the Forest Cheesecake
- Raspberry & White Chocolate Cheesecake
- Chocolate Orange Mousse
- Carrot Cake



Tarts (Dessert size: 10 cm)

- Pear Frangipane Tart
- Apple Tart Tatin
- Apple Trellis (Apple Tarts)
- Apple Crumble Tart
- Lemon Tarts
- Chocolate Tarts
- Rhubarb Crumble Tart
- Salted Caramel and Chocolate Tarts
- Strawberry Tarts (7 cm & 10 cm)
- Fruit Tart (7 cm & 10 cm)



PASTRY SELECTION

Muffins (Small & Large)

- Blueberry
- Chocolate Chip
- Lemon
- Caramel



Dairy Free Dessert Selection

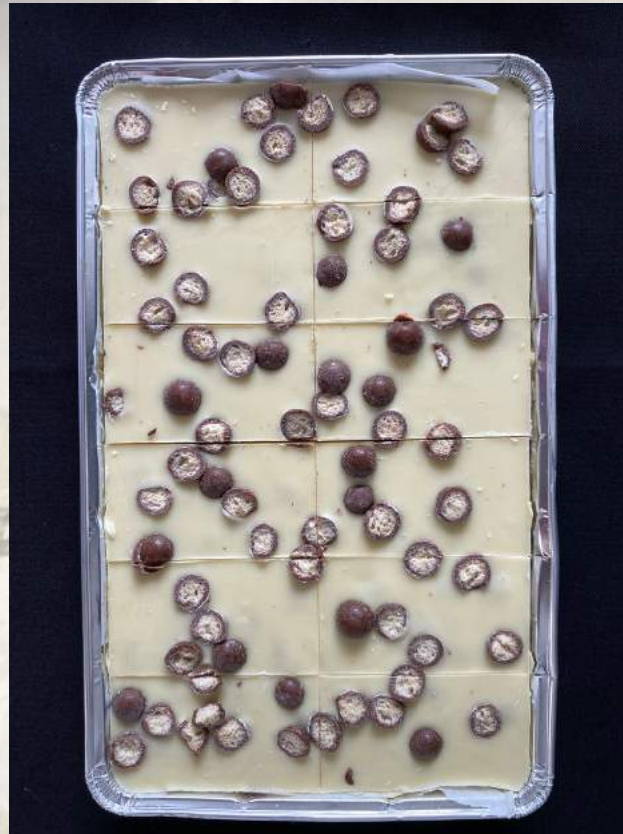
- **Raspberry & Lime Dream**
Raspberry mousse and lime mousse with a vegan sponge base.
- **Black Forest Mousse**
Dark chocolate mousse, cherry filling with a vegan base.
- **Mango Mousse and Sour Cherry**
Mango mousse and sour cherry compote with a vegan sponge
- **Dark Chocolate Praline Delight**
Chocolate and praline bavaoise (mousse) with a vegan sponge base.
- **Raspberry & Pistachio Parfait**
Raspberry mousse and pistachio bavaoise with vegan sponge base.
- **Raspberry & Dark Chocolate Mousse**
Chocolate mousse and raspberry mousse with vegan sponge.



PASTRY SELECTION

Tray bakes (Tray-12 pieces)

- Coconut and Vanilla
- White Chocolate Rice Crispy Mallow
- Brownie
- Rhubarb and White Chocolate Blondie
- Coconut Raspberry Cake
- Carrot Cake
- Caramel Shortie
- Malteser
- Marbled Strawberry
- Coconut Raspberry
- Chocolate Orange Brownie
- Flapjack



Loaf

- Ginger
- Blueberry
- Banana
- Chocolate
- Lemon

PASTRY SELECTION

Gateau

- Victoria Gateau
- Carrot Gateau
- Chocolate Gateau
- Strawberry Gateau (Seasonal)
- Passionfruit Raspberry
- Lemon Gateau
- Coffee Walnut

Biscuits

- Empire Biscuits
- Chocolate Viennese Finger
- Gypsy Cream
- Shortbread
- Shortbread



Pastries (Small & Large)

- Assorted Fruit Danish
- Pain au Chocolate
- Pain au Raisin
- Cinnamon Swirl
- Croissants



Cupcake

- Assorted decorated cupcake
- Cupcake with Logo



LET'S TALK FOOD!

Your needs are our priority, We're here to help.

To receive the price list, simply send us an email.



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