

THE
strathearn

BREAKFAST MENU

LOOKING FOR THE
MORNING PAPERS?

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SELECTION OF VIENNOISERIE
and breads

GLENEAGLES FRUIT SALAD

GREEK YOGURT AND GRANOLA
mixed berries

SELECTION OF CEREALS
and milks

TRADITIONAL SCOTTISH PORRIDGE
with water or milk, Drambuie raspberries

GRAIN BOWL

Scotch oats, kamut seeds, whole green freekah,
toasted spelt, coconut yogurt, orange, buck wheat dressing

GLENEAGLES & CO SMOKED SALMON
croissant bun, crowdie cheese

SELECTION OF CHARCUTERIE
accompanied by Scottish and Continental cheese

BUTTERMILK FRENCH TOAST
berry compote, maple syrup

EGGS

Benedict / Royale / Florentine

CRUSHED AVOCADO

poached eggs, charred sourdough, lime and chilli

EGG WHITE OMELETTE

baby spinach, chestnut mushroom, tomato,
peas and broad beans, soft herbs

LOCH FYNE KIPPERS

parsley butter, lemon

FULL SCOTTISH BREAKFAST

two eggs prepared to your liking with Findony dry cured bacon,
sausage, field mushroom, tomato, black pudding, haggis,
potato scone, hash brown, baked beans

Please note we have gluten free bakery items available on request, ask your server for more details.

*If you have a food allergy or intolerance please highlight this with us
and we will guide you through the menu.*

*“THESE BEAUTIFUL ROOMS MUST BE
SEEN AS THE BACKGROUND OF HAPPY
GUESTS – THE GROOMED MEN, THE
EXQUISITELY GOWNED LADIES – IN
SCENES OF FESTIVAL AND DANCING
AND THE LAUGHTER OF MEALS.”*

Painting inspired by the first-class carriage dining experiences on the London, Midland and Scottish Railway (L.M.S.) locomotives in the 1920s, when the Gleneagles 300 – a glamorous group of socialites – would make their way through the Scottish countryside on their seasonal voyages from London to Gleneagles.

–ARTHUR TOWLE,
CONTROLLER, L.M.S. HOTEL SERVICES
(1920S)

EVENING MENU

*The most lively celebrations should begin as they mean to go on.
Get yours off to a decadent start with one of our classic pre-starters.*

6 Exmoor caviar potato blinis Scottish Lobster Croustade
Crème fraîche, chive Gleneagles & Co salmon, tarragon, lemon
(£30 supplement) (£30 supplement)

TO START

SMOKED SALMON

Gleneagles & Co Marrbury or George Campbell & Sons
whisky barrel smoked, *Dumfriess* oak smoked, *Perthshire*

Served with sour cream, red onion, capers, lemon,
Gleneagles & Co oatcakes
(Add Exmoor Caviar for a supplement of £30)

WYE VALLEY ASPARAGUS SALAD

bulgar wheat, beetroot, baby gem lettuce, spring onion, broad beans, radish,
toasted seeds, orange, pomegranate, elderflower vinaigrette, shaved truffle

NEW SEASON GARLIC & POTATO VELOUTÉ

poached Cackleberry farm egg, buttered leeks, confit potato, shallot crisps

ORKNEY SCALLOPS

crushed peas, pancetta, charred baby gem, pickled onion, lemon purée

ST BRIDES CHICKEN TERRINE

Baby leek, Wye valley asparagus, soft boiled quails egg, hazelnut, truffle

WEST COAST CRAB

pink grapefruit, cucumber, white balsamic, macadamia nut

SCOTTISH LOBSTER TAIL

heritage carrot, carrot purée, golden raisins, lightly spiced sweet wine sauce
(supplement of £25)

RARE BREED PORK BELLY

langoustine, pineapple chutney, crispy pork crackling, madeira reduction

MAIN COURSE

SEABASS

white beans, baby squid, mussels, fennel, saffron

HEBRIDEAN SALMON

violet artichoke, creamed watercress, confit potato, pepper dulse sauce

BORDERS LAMB

baby spinach, broad beans, pea purée, grelot onion,
fondant potato, tomato vinaigrette, lamb jus

WILD VENISON

Savoy cabbage, mash potato, cherry, truffle granola, chocolate

SCOTTISH HALIBUT

Wye valley asparagus, Jersey royal potatoes, sea vegetables,
morels, champagne and caviar sauce

ROASTED PEPPER & FETA PASTILLA

basil purée, courgette, peas & broadbeans, cherry tomato emulsion

STEAK STRATHEARN

Aged Tweed Valley beef, Gleneagles & Co red onion marmalade, potato terrine,
baby leek, chestnut mushrooms, Arran blue cheese and whisky sauce, walnut crumb
(supplement of £10)

ROAST OF THE DAY

THE GLORIOUS SEVEN
celebrating the traditional roast dinner with a
different choice each day of the week

ACCOMPANIMENTS £6

Mashed potatoes
Chantenay carrots, sage butter
Tender stem broccoli, confit shallots, Gleneagles & Co rapeseed oil
Jersey Royals, truffle emulsion
Mixed leaf salad, sherry vinaigrette

Three courses including dessert £90

FOOD ALLERGIES AND INTOLERANCES

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CONTROLLER, L.M.S. HOTEL SERVICES
(1920S)

LIFESTYLE MENU

WYE VALLEY ASPARAGUS

tofu mousse, broad beans, pickled Shimeji, candid lemon

ENDIVE TART

baby leek, golden beetroot, Gleneagles & Co walnut and apple dressing

SLOW ROASTED CAULIFLOWER

bulgar wheat, pomegranate, golden raisin, cauliflower purée,
pine nut dressing

MUSHROOM GNOCCHI

wild garlic, Morels, baby artichoke, peas, black truffle

GLENEAGLES BLEND 65 %

VALRHONA CHOCOLATE

Valrhona chocolate cremeux, Scottish berry compote,
almond and pear granola

COCONUT AND LIME PARFAIT

tropical fruits, coconut gel, banana and lime sorbet

Three courses including dessert £90

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(1920S)

THE WEE MENU

*We are delighted to offer the below selection
to guests up to the age of 12*

TO START

SMOKED SALMON

Gleneagles & Co Marrbury George Campbell & Sons
whisky barrel smoked, Dumfries or *oak smoked, Perthshire*
Served with sour cream, red onion, capers,
lemon, Gleneagles & Co oatcakes
supplement £4.50

MELON AND BERRIES

PRAWN COCKTAIL

CHICKEN GOUJONS

BABY GEM LETTUCE
feta cheese, tomato and cucumber salad

HUMMUS
crunchy vegetables

MAIN COURSE

SAUSAGE AND MASH
baby carrots and green beans

PENNE PASTA
bolognese, pesto or tomato

FISH OF THE DAY
peas, chips and tartare sauce

GRILLED CHICKEN BREAST
mushroom, tomato and new potatoes

SIRLOIN STEAK
green salad and French fries

ROAST OF THE DAY

THE GLORIOUS SEVEN
celebrating the traditional roast dinner with a
different choice each day of the week
supplement £5.00

PUDDING

CHOCOLATE BROWNIE PIE
caramelized banana, vanilla ice cream

APPLE CRUMBLE
vanilla custard

ICE CREAM SUNDAE

CRÊPE
caramelized banana, chocolate sauce

FRUIT SALAD
mixed berries

3 courses including desert £30

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DESSERT MENU

LEMON POLENTA

yuzu namalaka, popcorn, white chocolate, cornflakes

GLENEAGLES 65 % VALRHONA CHOCOLATE

cherry, brownie, milk sorbet

RASPBERRY SOUFFLÉ

toasted oats, fresh raspberries, Drambuie ice cream

CALEDONIAN CRÊPES

pink grapefruit, Strathearn gin, pine

(£10 supplement)

CLOOTIE DUMPLING

apricot, custard foam, Glenturret Gleneagles whisky

SCOTTISH STRAWBERRY

wild strawberries, baked goats cheese curd, heather honey beignet

CHEESE

selection of Artisan cheese

fresh honeycomb, Gleneagles & Co oat cakes, biscuits, fruit bread

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LUNCH MENU

6 Exmoor caviar potato blinis
Crème fraîche, chive
(£30 supplement)

Scottish Lobster Croustade
Gleneagles & Co salmon, tarragon, lemon
(£30 supplement)

TO START

SMOKED SALMON

Gleneagles & Co Marrbury *or* George Campbell & Sons
whisky barrel smoked, *Dumfries* oak smoked, *Perthshire*

Served with sour cream, red onion, capers, lemon,
Gleneagles & Co oatcakes
(Add Exmoor Caviar for a supplement of £30)

NEW SEASON GARLIC AND POTATO VELOUTÉ

poached Cackleberry farm egg, buttered leeks, confit potato, shallot crisps

ST BRIDES CHICKEN TERRINE

Baby leek, Wye valley asparagus, soft boiled quails, hazelnut, truffle

SMOKED HADDOCK AND SALMON FISHCAKE

sauce gribiche, Watereres purée

SALAD OF BABY BEETROOT

toasted buckwheat, pomegranate, goats curd, apple, truffle honey

MAIN COURSE

HEBRIDEAN SALMON

Wye valley asparagus, baby spinach, crushed potatoes, hollandaise sauce

BORDERS LAMB RUMP

peas and broad beans, pancetta, mash potato, baby gem lettuce, rosemary jus

SEA BASS

mussels, sea vegetables, coco beans, Champagne sauce

ROASTED PEPPER AND FETA PASTILLA

basil purée, courgette, peas and broad beans, cherry tomato emulsion

ROAST TROLLEY

ROAST SIRLOIN OF TWEED VALLEY BEEF

Yorkshire pudding, crushed carrots, seasonal greens,
roasted potatoe, horseradish cream, red wine jus

ACCOMPANIMENTS £6

Mashed potatoes
Chantenay carrots, sage butter
Tender stem broccoli, confit shallots, Gleneagles & Co rapeseed oil
Jersey Royals, truffle emulsion
Mixed leaf salad, sherry vinaigrette

DESSERT

CALEDONIAN CRÊPES

pink grapefruit, Strathearn gin, pine

BUTTERMILK PANNA COTTA

Scottish strawberries, vanilla sable

STICKY TOFFEE PUDDING

date and whisky purée, clotted cream ice cream, toffee sauce

GLENEAGLES 65 % VALRHONA CHOCOLATE TART

salted caramel, caramelised hazelnut

SELECTION OF ICE CREAM AND SORBETS

Garibaldi biscuits

Ice cream-chocolate/vanilla/strawberry
Sorbet-lemon, mango, raspberry

CHEESE

SELECTION OF ARTISAN CHEESE

fresh honeycomb, Gleneagles & Co chutney and oat cakes,
biscuits and fruit bread
(supplement of £10)

Three courses including dessert £60

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