

AUTUMN & WINTER 2024/25

Private Events Menu



GLENEAGLES

CATEGORIES BREAKFAST BREAKS LUNCH CANAPÉS DINNER BEVERAGES



Whatever your vision or theme, our chefs would be thrilled to design a bespoke menu for you, using the finest locally-sourced and seasonal ingredients, while our sommeliers and bar managers enjoy nothing more than pairing the perfect pour.

Perhaps you're looking to recreate your partner's all-time favourite dishes as a special surprise; or bringing together different nationalities and cultures; or planning a hearty Scottish huntsman's lunch, complete with game, seafood, local cheeses, whisky and a piper; or want to host the most spectacular celebratory feast your friends have ever seen. Whatever your vision, we'd be thrilled to invite you to the hotel ahead of your celebration for a food and wine tasting, to help you choose the perfect menu.

From the finest Champagnes, wines and classic dishes, to child-friendly alternatives, themed food and even edible picture frames crafted from chocolate, our brigade of talented chefs will always try to work around your ideas and will be happy to cater for any special dietary requirements.

Menus are subject to seasonal change.

FOOD ALLERGIES AND INTOLERANCES

If you have a food allergy or intolerance, please highlight this with us prior to placing your order and we can guide you through our menu.

SERVICE CHARGE

A discretionary 12.5% service charge will be added to your bill

Breakfast

All prices are shown as per person

Feed your guests' imagination and quench their thirst for business with our legendary breakfast in the Strathearn, as part of your group package. Indulge in smoked salmon, a full Scottish breakfast, made-to-order pancakes, a Bloody Mary and lashings of coffee before a day of inspiring conversations and exhilarating pursuits.



Breaks Tea & Coffee

All prices are shown as per person

TEA, COFFEE £7.50 per person
AND BISCUITS

Edinburgh House shortbread & oaties

Still & Sparkling Mineral Water

Freshly Brewed *Gleneagles* Coffee,
Newby Tea, Infusions

MORNING BREAK £9.50 per person

Selection of Croissants & Danishes

Still & Sparkling Mineral Water

Freshly Brewed *Gleneagles* Coffee,
Newby Tea, Infusions

MID-MORNING £9.50 per person

Praline Danish & Apple Turnover

Still & Sparkling Mineral Water

Freshly Brewed *Gleneagles* Coffee,
Newby Tea, Infusions

GLENEAGLES BREAK . . . £10.50 per person

Gleneagles & Co oatcakes, carrot & cucumber,
Crowdie cheese dip

Blackberry Bakewell slice

Lemon Viennese Whirls

Still & Sparkling Mineral Water

Freshly Brewed *Gleneagles* Coffee,
Newby Tea, Infusions

ENERGISER £10.50 per person

Goji Berry, Pumpkin & Date Snacks

Carrot, Bran & Flaxseed Muffins

Raw Green Juice (kale, apple, celery, parsley,
kiwi, grape)

Still & Sparkling Mineral Water

Freshly Brewed *Gleneagles* Coffee,
Newby Tea, Infusions

RECHARGE £10.50 per person

Edamame Beans

Fruit & Nut Mix

Assorted Crudités

Japanese Rice Crackers

Still & Sparkling Mineral Water

Freshly Brewed *Gleneagles* Coffee,
Newby Tea, Infusions

MINI MUFFINS £9.50 per person

Carrot, Apple & Bran

Banana & Pecan

Still & Sparkling Mineral Water

Freshly Brewed *Gleneagles* Coffee,
Newby Tea, Infusions

Breaks *Tea & Coffee*

All prices are shown as per person

| | | |
|---|---|---|
| COOKIES£9.50 per person. | SCONES£10.50 per person . | CLASSICS£10.50 per person |
| Triple Chocolate Cookies | Available after 12 noon | Please choose 2 from the below: |
| Raspberry Vanilla Viennese Whirls | Buttermilk Scones, Clotted Cream, <i>Gleneagles & Co</i> Preserves | Jammy Dodger / Custard Cream |
| Still & Sparkling Mineral Water | Still & Sparkling Mineral Water | Viennese Swirl / Chocolate Bourbon |
| Freshly brewed <i>Gleneagles</i> coffee, <i>Newby</i> tea, infusions | Freshly brewed <i>Gleneagles</i> coffee, <i>Newby</i> tea, infusions | Still & sparkling mineral water |
| | | Freshly brewed <i>Gleneagles</i> coffee, <i>Newby</i> tea, infusions |
| CHOUX BUNS£10.50 per person | MINI CAKES£9.50 per person | TUCK SHOP£9.50 per person |
| Available after 12 noon | | Pick ‘N’ Mix |
| Salted Caramel Chocolate Choux Buns | Chocolate Orange Fudge Brownies | Still & Sparkling Mineral Water |
| Still & Sparkling Mineral Water | Mini Lemon Drizzles | Freshly brewed <i>Gleneagles</i> coffee, <i>Newby</i> tea, infusions |
| Freshly brewed <i>Gleneagles</i> coffee, <i>Newby</i> tea, infusions | Still & Sparkling Mineral Water | |
| | Freshly brewed <i>Gleneagles</i> coffee, <i>Newby</i> tea, infusions | |

Breaks *Tea & Coffee*

All prices are shown as per person

CREAM TEA£35 per person. . DRINK SUPPLEMENTS£5.00 per drink

Available after 12 noon

Sandwiches

Salmon & Cream Cheese

Roast Beef & Horse Radish

Egg Mayonnaise & Mustard Cress

Selection of Scones

Gleneagles & Co Strawberry Jam
and Clotted Cream

Selection of Afternoon Tea Cakes

Still & Sparkling Mineral Water

Freshly brewed *Gleneagles* coffee,
Newby tea, infusions

Seasonal Fruit Smoothie

Raw Green Juice (kale, apple, celery,
parsley, kiwi, grape)

Carrot, Ginger & Orange Juice

Beetroot, Raspberry & Chia Seed

Iced Green Tea, Lemongrass & Lime Leaf



Lunch Buffet

All prices are shown as per person

Please choose 3 salads, 3 hot courses
& 2 desserts to create a buffet for
your group

*Served with artisan breads and mixed
young leaves*

£50 per person

For plated lunch please see the Dinner Menus

SALAD

Pear Salad, Heritage Beetroot, Walnut, Lentils,
Sherry Dressing (v)

Potato Salad, spring onion, grain mustard
vinaigrette (v)

Heritage Carrot, Buckwheat, Kale, Hazelnut
Dukka (v)

Chickpea Salad, Grilled Halloumi, Sumac,
Harissa Dressing (v)

Butternut Squash Salad, Chilli, Coconut,
Coriander (v)

North Atlantic Prawn Salad, raw slaw, kimchi,
cashew nuts, miso ginger dressing

Chicken Salad, White Cabbage, Carrots, Red
Kidney Beans, Honey Mustard Dressing

Broccoli Salad, crispy bacon, red onion,
sunflower seeds, blue cheese dressing

Caesar Salad, sourdough croutons, parmesan,
caesar dressing

HOT

Slow Cooked Leg Of Lamb, tenderstem broccoli,
roast potatoes, rosemary jus

Grilled Beef Kofta, pickled cabbage, tzatziki, red
pepper hummus, flat bread

Roasted Chicken Breast, Lentils, Pancetta, Baby
Onions, Braised Baby Gem

Steamed Seabream, Crushed Potatoes, Wild
Mushrooms, Parsley Relish

Salmon & Haddock Fish Pie, Creamed Mashed
Potatoes

Oven Baked Cod, Polenta, Roasted Pumpkin,
Kale Pesto

Beetroot Gnocchi, Clava Brie, Truffle Crumb,
Chestnut Veloute (v)

Aubergine Parmigiana, mozzarella, basil (v)

Butternut Squash Ravioli, Roasted Hazelnut
Pesto (v)

Lunch *Buffet*

All prices are shown as per person

DESSERT

Black Forest Choux Buns

Chocolate Baileys Sacher Torte

Raspberry Bakewell Tart

Hazelnut Praline Slice

Blueberry Lemon Meringue Tart

Peach, Yoghurt & Yuzu Gateau

Strawberry Shortcake, Mascarpone Cream

Apricot & Coconut Savarin

Selection Of British Cheese

Gleneagles & Co chutney and oatcakes

SUPPLEMENT £12 PER PERSON



Lunch Working Sandwich

All prices are shown as per person

Please select from options below to
build a lunch menu for the entire party

£42 per person

COLD SANDWICH LUNCH

Selection of artisan sandwiches – meat, fish
& vegetarian fillings

Served with olive oil fried salted crisps

Or

HOT SANDWICH LUNCH

Please choose 2 of the below sandwiches:

Teriyaki Chicken, Rainbow Slaw

Chargrilled Steak, Red Onion, Grain
Mustard Mayonnaise & Rocket

Tuna, Connage Gouda, Red Onion
Marmalade, Granary Loaf

Grilled Cheese, *Glen & Co* onion relish (v)

Roasted Vegetable, chilli & coriander wrap (v)

Please choose a total of 4 items from the
following sections to accompany your hot
or cold sandwich lunch:

COLD

Smoked Scottish Salmon, crowdie cheese,
soda bread

Pork Pie, piccalilli

Smoked Mackerel, citrus crème fraîche,
sourdough

Goat's Cheese & Red Onion Quiche (v)

Scotch Egg, mustard mayonnaise

HOT

Lamb & Cumin Sausage Roll,
harissa mayonnaise

Smoked Haddock Fish Cake, tartare sauce

Roasted Pepper Frittata, spinach,
wild mushroom (v)

Vegetable Fritto, sweet chilli mayonnaise (v)
triple cooked chips, truffle, parmesan (v)

SWEET

Pistachio Macarons

Lemon Meringue Tarts

Chocolate Cherry Slice

Blackberry Choux Buns

Orange Shortbread, mascarpone cream

Lunch *Working Burger*

All prices are shown as per person

The following burgers will be served on small brioche buns with French fries and onion rings; 2 per person:

£42 per person

BURGERS

Beef Burger, monterey jack cheese, plum tomato, red onion, gherkin

Buttermilk Chicken, iceberg lettuce, churchill sauce

Field Mushroom, spinach, applewood smoked cheddar (v)

SALADS

Fennel & Watercress Salad, dill, citrus dressing (v)

Greek Salad, feta cheese, cucumber, tomato, red onion, black olives (v)

Heritage Tomato & Balsamic (v)

DESSERT

Strawberry Vanilla Cheesecake

Milk Chocolate Salted Caramel Tart

Canapés

All prices are shown as per person

4 canapés

£19 pp

6 canapés

£29 pp

8 canapés

£38 pp

Cold Canapés

MEAT

Chicken Liver Parfait, Quince, Pain D'Epice

Confit Duck Terrine, Clementine

Beef Tataki, ponzu mayonnaise

FISH

Gleneagles & Co Salmon, Oscietra caviar

Seared Monkfish, Beetroot Pickled Mooli,

Wasabi mayonnaise

West Coast Crab, Red Rice, Passion Fruit

VEGETARIAN

Beetroot & Apple Tart, Kefir Emulsion

Roasted Cauliflower, Lime Pickle Whipped

Goat's Cheese Filo Cigar, black olive

Hot Canapés

MEAT

Haggis, Neeps & Tatties, whisky mayonnaise

Pork Belly Fritters, Pear & Vanilla

Roast Beef, Yorkshire pudding, horseradish

FISH

Tempura Prawn, Yuzu gel

Seabass Wonton, chilli, lemongrass

Smoked North Sea Haddock Croquette,
Caper & Raisin

VEGETARIAN

Wild Mushroom Fricassee, Filo Pastry

Vegetable Spring Roll, dipping sauce

Triple Cooked Chips, parmesan, truffle

Dessert Canapés

Plum Bakewell Tarts

Pistachio Praline Macarons

Caramel Ganache, Chocolate Shortbread

Orange & Hazelnut Slice

Cherry & Dark Chocolate Choux

Lemon Meringue Tart

Dinner Set

All prices are shown as per person

Ideal for larger celebrations, our set dinner menu offers your group a menu with wide variety of choice with some of our favorite seasonal dishes.

Please choose one dish for the whole group from starter, main and dessert to create your own 3 course menu

£105 per person

STARTERS

Roasted Leek Velouté, Potato, Crème Fraîche, Thyme Oil (v)

Crown Prince Pumpkin, Chickpeas, Rose Harissa (v)

Poached Pear, Lanark Blue, Pickled Walnut Vinaigrette (v)

Elrick Log, Beetroot, Candy Walnut, Pineau (v)

Cod, Wilted Sea Herbs, Pomme Mousseline, Saffron Emulsion

West Coast Crab & George Campbell Smoked Salmon, Sea Purslane, Confit Lemon, Pickled Mustard Seeds

Gleneagles & Co Cold Smoked Salmon, Pickled Cucumber, Citrus Crème Fraîche, Dill

Confit Duck Rillettes, Mushroom Ketchup, Chive, Pain De Mie

Pressed Venison & Truffle Terrine, Piccalilli, Sauternes

Haggis, Neaps, Tatties, Talisker Whisky Sauce



Dinner Set

All prices are shown as per person

MAIN COURSE

Fillet of Scotch Beef, Braised Shin, Jerusalem Artichoke, Savoy Cabbage, Shallot, Red Wine Sauce

Free Range Chicken Breast, Oyster Mushrooms, Leeks, Pomme Dauphinoise, Lemon & Caper Sauce

Guinea Fowl, Spelt & Celeriac Risotto, Pancetta, Black Trompettes

Loin of Perthshire Venison, Butter Poached Potato, Squash, Stuffed Cabbage, Faggot, Raisin Sauce

Scottish Rump of Lamb, Scotch Broth, Lamb Belly, Rosemary Oil

Braised Feather Blade, Parsnip, Celeriac, Maple Glaze

Scottish Halibut, Crushed Potatoes, Leeks, Smoked Trout Roe, Warm Tartare Sauce

Wild Mushroom Ravioli, Celeriac, Onion, Madeira (v)

Cauliflower Pithivier, Roasted Hazelnuts, Braised Leeks (v)

DESSERT

54% Milk Chocolate Black Forest, Cherry Compote, Vanilla Kirsch Ice Cream

Blackcurrant Cheesecake, Lemon Curd, Blackcurrant Sorbet

Apple Tarte Tatin, Heather Honey, Scottish Oats, Granny Smith Sorbet

Lemon Meringue Tart, Lime & Mint Sorbet

Orange & Chocolate Mousse, Milk Chocolate, Joconde Sponge, Cointreau Ice Cream

White Chocolate Mandarin Slice, Manjari Crumb, Vanilla Ice Cream

Pear & Cranberry Posset, Polenta Cake, Toasted Almonds

Baileys Sacher Torte, Milk Chocolate Cream, Salted Caramel Ice Cream

65% Dark Chocolate Fondant, Passion Fruit, White Chocolate Ice Cream

Sticky Toffee Pudding, Clotted Cream Ice Cream

CHEESE

Gleneagles & Co Chutney and Oatcakes

Supplement £12 Per Person

Dinner Choice

All prices are shown as per person

Perfect for longer sit down meals, optimising quality time with colleagues and friends, our choice dinner menu provides the luxury of choosing menu options on the night.

Choice on the Night of 1 Starter, 1 Main & 1 Dessert Per Guest

Minimum of 10 Guests & Maximum of 50 Guests.

£150 per person

STARTERS

Chicken Terrine, apricot, pistachio, tarragon

Gleneagles & Co Cold Smoked Salmon, pickled cucumber, citrus crème fraîche, dill

Poached Pear, whipped lanark blue, pickled walnut vinaigrette (v)

MAIN COURSE

Fillet Of Scotch Beef, braised shin of beef, hispi cabbage, fondant potato, red wine sauce

Scottish Halibut, crushed sweetcorn, leeks, smoked trout roe, sauce vierge

Cauliflower Pithivier, cavolo nero, roscoff onion, heritage tomato relish (v)

DESSERT

Lemon Meringue Tart, lime & mint sorbet

Sticky Toffee Pudding, clotted cream ice cream



Dinner Pre-Selector

All prices are shown as per person

Please ask your guests to select their meals for the evening and come back to us with choices 14 working days before your event

For parties up to 150 guests.

£115 PER PERSON

STARTERS

West Coast Crab & George Campbell
Smoked Salmon, Sea Purslane, Confit
Lemon, Pickled Mustard Seeds

Cod, Wilted Sea Herbs, Pomme Mousseline,
Saffron Emulsion

Confit Duck Rilette, Mushroom Ketchup,
Chive, Milk Bread

Poached Pear, Lanark Blue, Pickled Walnut
Vinaigrette (v)

MAIN COURSE

Fillet of Scotch Beef, Braised Shin, Jerusalem
Artichoke, Savoy Cabbage, Shallot, Red
Wine Sauce

Free Range Chicken Breast, Oyster
Mushrooms, Leeks, Pomme Dauphinoise,
Lemon & Caper Sauce

Roasted Sea Bass, Braised Lentils, Salsify,
Brown Shrimp, Lemon

Cauliflower Pithivier, Roasted Hazelnuts,
Braised Leeks (v)

DESSERT

Baileys Sacher Torte, Milk Chocolate Cream,
Salted Caramel Ice Cream

Pear & Cranberry Posset, Polenta Cake,
Toasted Almonds

Blackcurrant Cheesecake, Lemon Curd,
Blackcurrant Sorbet

Sticky Toffee Pudding, Clotted Cream Ice
Cream

Coffee, petits fours

CHEESE

Gleneagles & Co Chutney and Oatcakes

Supplement £12 Per Person

Dinner Stall

All prices are shown as per person

Food stalls are a great choice for larger social and networking events, and versatile enough to enliven any occasion.

Inspired by world cuisine, the style and content of our stalls can be bespoke to your event, offering great flexibility and variety. Interaction with our expert chefs will add a touch of theatre to your event!

Minimum of 80 guests.

£135 per person

MIDDLE EASTERN

Slow Cooked Lamb Tagine, spiced cous cous

Chickpea Tagine, spiced cous cous (v)

Fattoush Salad (v)

Hummus, pomegranate, pitta shards (v)

BRITISH

Fish & Chips

Mini Steak & Ale Pies

Goat Cheese Tart, spinach, sundried tomato (v)

ROAST TROLLEY

Roasted Scottish Sirloin, Yorkshire pudding, horseradish cream

AMERICAN

Monterey Jack beef sliders

Buttermilk Chicken Burger, Churchill sauce

Buttermilk Cauliflower Bites, blue cheese dressing (v)

INDIAN

Poppadoms (v)

Vegetable Pakora

Mango Chutney (v)

Mushroom Do Pyaza (v)

Chicken Kadai

Venison Rogan Josh

Saffron Rice (v)

SEAFOOD

Gleneagles & Co Smoked Salmon, gravadlax, hot smoked

Seafood Cocktail, gem lettuce, marie rose sauce

Dinner Stall

All prices are shown as per person

DESSERT BUFFET

Milk Chocolate Gateau, Earl Grey
Pistachio & White Chocolate Macarons
Blackberry Choux Bun
Lemon Meringue Pies

CHEESE

Artisan Cheese Board, oat cakes,
water biscuits, grapes, chutney



Dinner *Taste of Scotland*

All prices are shown as per person

Host the most spectacular celebratory feast with a real flavor of a Scottish gathering, using dishes that are steeped in tradition and using the finest local produce. Optional extras, to really allow your guests to immerse themselves in the Scottish culture, are a bagpiper, address to the haggis, beat the retreat and a nip of whisky.

£135 per person

STARTER

Gleneagles & Co Smoked Salmon, pickled cucumber, citrus crème fraiche, dill

HAGGIS

Haggis, neeps, tatties, *Talisker* whisky sauce

MAIN COURSE

Fillet of Scotch Beef, Braised Shin, Jerusalem Artichoke, Savoy Cabbage, Shallot, Red Wine Sauce

PRE-DESSERT

Caledonian Cream

DESSERT

Gleneagles 65% Dark Chocolate Tart, milk chocolate, cloutie dumpling, heather honey ice cream

COFFEE

Glenturret Whisky Truffles & Tablet



Dinner *Taste of Scotland Pescatarian*

All prices are shown as per person

We believed in truly personal service and our *Taste of Scotland* menu can be made to measure for a pescatarian lifestyle.

£135 per person

STARTER

Gleneagles & Co Smoked Salmon,
Pickled Cucumber, Citrus Crème
Fraîche, Dill

HAGGIS

Vegetarian Haggis, Neeps, Tatties,
Talisker Whisky Sauce

MAIN COURSE

Scottish Halibut, Crushed Potatoes,
Leeks, Smoked Trout Roe, Warm
Tartare Sauce

PRE-DESSERT

Caledonian Cream

DESSERT

Gleneagles 65% Dark Chocolate Tart,
milk chocolate, cloutie dumpling,
heather honey ice cream

COFFEE

Glenturret Whisky Truffles & Tablet

Dinner *Taste of Scotland Vegan*

All prices are shown as per person

We believed in truly personal service
and our *Taste of Scotland* menu can be
made to measure for a vegan lifestyle.

£135 per person

STARTER

Crown Prince Pumpkin, Chickpeas, Rose
Harissa

HAGGIS

Vegan Haggis, Neeps, Tatties, Tomato
Sauce

MAIN COURSE

Cauliflower Pithivier, Roasted
Hazelnuts, Braised Leeks

PRE-DESSERT

Caledonian Cream

DESSERT

Gleneagles 65% Dark Chocolate
Tart, Cloutie Dumpling,
Vanilla Ice Cream

COFFEE

Pâte de Fruits

Dinner *Taste of Scotland Vegetarian*

All prices are shown as per person

We believed in truly personal service here at Gleneagles and our *Taste of Scotland* menu can be made to measure for a vegan lifestyle.

£135 per person

STARTER

Poached Pear, Lanark Blue, Pickled Walnut Vinaigrette

HAGGIS

Vegetarian Haggis, Neeps, Tatties, Talisker Whisky Sauce

MAIN COURSE

Cauliflower Pithivier, Roasted Hazelnuts, Braised Leeks

PRE-DESSERT

Caledonian Cream

DESSERT

Gleneagles 65% Dark Chocolate Tart, Milk Chocolate, Cloutie Dumpling, Heather Honey Ice Cream

COFFEE

Glenturret Whisky Truffles & Tablet

Dinner Shooting Lodge: BBQ Sit Down

All prices are shown as per person

Just a short drive from the hotel and at the heart of our world-class shooting school, The Shooting Lodge makes a brilliant hub for your group's outdoor adventures. It works perfectly as a location in its own right too, offering the perfect location for a luxurious summer BBQ.

Minimum of 20 guests.
Maximum of 30 guests.

£115 per person

BUFFET

Cold meat selection, capers and cornichons

Scottish Smoked Salmons

Smoked Mackerel Rillette

Artisan Cheese Board, grapes,
Gleneagles & Co chutney, oatcakes,
water biscuits

BBQ SIT DOWN

Boneless Chicken Breast, garlic & herb butter

Rib-Eye Steaks, chimichurri

BBQ Baked Clava Brie, thyme, baguette,
grissini (v)

BBQ Baby Back Ribs, pickled red cabbage

Marinated Cauliflower Steak (v)

King Prawns, smoked tomato salsa

Corn On The Cob (v)

SALADS AND SIDE DISHES

Mixed Leaves (v)

Potato Salad (v)

Classic Coleslaw (v)

Tomato & Cucumber Salad (v)

Hasselback Potatoes (v)

Grilled Hispi Cabbage, Almond Yoghurt (v)

DESSERT BUFFET

Caledonian Cream

Vanilla & Coconut Macarons

Milk Chocolate & Salted Caramel Tarts

Blackberry & Cream Choux Buns

Dinner Shooting Lodge: BBQ Stand Up

All prices are shown as per person

Cosy and casual, there's a real sense of the outdoors in our Shooting Lodge, with beautiful wooden walls and an exposed stone chimney. Ideal for larger social events, our stand up BBQ offering allows for a fun and interactive event.

Minimum of 20 guests.

Maximum of 100 guests.

£75 per person

SERVED IN BUNS

Scottish Beef Burger, cheese, burger sauce

Pork & Chorizo Burger, chilli jam

KEBAB

Lemon Thyme Chicken Skewers

Lamb Kofta Skewers, tzatziki, flat bread

Marinated Mixed Vegetable Kebab (v)

BBQ Condiments

SHARING

Edinburgh Gin Cured Salmon,
lemon crème fraîche

Smoked Duck Breast, pickled radish,
charred sourdough

Prawn Cocktail, marie rose, lemon

Tomato & Cucumber Salad, sherry vinegar
dressing (v)

Raw Slaw (v)

DESSERT

Lemon Cheesecake, Shortbread
Biscuit

Baileys Sacher Torte

Blackberry Choux Buns

Artisan Cheese Board, grapes,
Gleneagles & Co chutney, oatcakes,
water biscuits

Dinner Cellar

All prices are shown as per person

The Cellar is an ideal location for wine and whisky tastings, intimate dinner, chatty cocktail and canapé receptions. Hosted by one of our expert sommeliers, The Cellar provides an intimate experience in a truly unique venue.

Please note, this menu is subject to seasonal change

Maximum of 12 guests.

5 courses £150 8 courses £200

CANAPÉS

Chef's Selection of canapés

DINNER

Gleneagles & Co smoked salmon,
West Coast crab, granny smith apple, chive,
lemon gel

Halibut, crispy squid, fennel, bouillabaisse

Beef Fillet, roscoff, wild mushroom, bone
marrow mash

Gleneagles 65% Valrhona chocolate, tonka
bean, hazelnut

Coffee and Petit Fours

CANAPÉS

Chef's selection of canapés

DINNER

Gleneagles & Co smoked salmon,
West Coast Crab, Granny Smith
apple, chive, lemon gel

Pumpkin, onion tart, black garlic,
sauce soubise

Halibut, crispy squid, fennel,
bouillabaisse

Beef Fillet, roscoff, wild mushroom,
bone marrow mash

Chef's Choice of Pre-Dessert

Gleneagles 65% Valrhona chocolate,
tonka bean, hazelnut

Artisan cheeses, *Gleneagles & Co*
chutney, oatcakes

Coffee and Petit Fours

Dinner Cellar: Vegetarian

All prices are shown as per person

We can create a customised vegetarian menu to suit the occasion, but because 17,000 bottles of wine call The Cellars home, we definitely think wine should be at the heart of your event!

Please note, this menu is subject to Seasonal change

Maximum of 12 guests.

5 courses £150 8 courses £200

- CANAPÉS
- Chef’s selection of canapés
- DINNER
- Leek, seaweed, truffle granola, chive
- Cheese souffle, Kintyre blue, quince, macadamia
- Aubergine, haricot bean, panisse, basil
- Gleneagles 65% Valrhona chocolate, sauterne, cocoa nibs
- Coffee and Petit Fours

- CANAPÉS
- Chef’s selection of canapés
- DINNER
- Leek, seaweed, truffle granola, chive
- Cheese souffle, Kintyre blue, quince, macadamia
- Pumpkin, onion tart, black garlic, sauce soubise
- Aubergine, haricot bean, panisse, basil
- Chef’s Choice of Pre-Dessert
- Gleneagles 65% Valrhona chocolate, sauterne, cocoa nibs
- Artisan cheeses, Gleneagles & Co chutney, oatcakes
- Coffee and Petit Fours

Dinner Buffet

All prices are shown as per person

Please choose 3 salads, 3 hot courses and 2 desserts to create a buffet for your group

£100 per person

SERVED WITH

Artisan breads & mixed young leaves

Scottish smoked & cured salmons

Selection of charcuterie & condiments

SALAD

Pear Salad, Heritage Beetroot, Walnut, Lentils, Sherry Dressing (v)

Potato Salad, spring onion, grain mustard vinaigrette (v)

Heritage Carrot Salad, Buckwheat, Kale, Hazelnut Dukka (v)

Chickpea Salad, Grilled Halloumi, Sumac, Harissa Dressing (v)

Butternut Squash Salad, Chilli, Coconut, Coriander (v)

North Atlantic Prawn Salad, raw slaw, kimchi, cashew nuts, miso ginger dressing

Chicken Salad, White Cabbage, Carrots, Red Kidney Beans, Honey Mustard Dressing

Broccoli Salad, crispy bacon, red onion, sunflower seeds, blue cheese dressing

Caesar Salad, sourdough croutons, parmesan, caesar dressing

Dinner *Buffet*

All prices are shown as per person

HOT

Slow Cooked Leg Of Lamb, tenderstem
broccoli, roast potatoes, rosemary jus

Grilled Beef Kofta, pickled cabbage, tzatziki,
red pepper hummus, flat bread

Roasted Chicken Breast, petit pois a la
francoise

Steamed Seabass, Crushed Potatoes, Wild
Mushrooms, Parsley Relish

Salmon & Haddock Fish Pie, Creamed
Mashed Potatoes

Oven Baked Halibut, Polenta, Roasted
Pumpkin, Kale Pesto

Beetroot Gnocchi, Clava Brie, Truffle
Crumb, Chestnut Veloute (v)

Aubergine Parmigiana, mozzarella, basil (v)

Butternut Squash Ravioli, Roasted Hazelnut
Pesto

DESSERT

Black Forest Choux Buns

Chocolate Baileys Sacher Torte

Plum Bakewell Tart

Hazelnut Praline Slice

Lemon Meringue Tart

Pineapple Yoghurt & Yuzu Gateau

Clementine Posset

Earl Grey & Passion Fruit Baba

Selection of British cheese, *Gleneagles & Co*
chutney and oatcakes

SUPPLEMENT £12



Dinner Evening Buffet

All prices are shown as per person

Wrap up an evening of celebrations with a bite to eat before bed (or indeed to continue on celebrating) with our evening buffet.

These are some of our suggested options, but our brigade of talented chefs will always try to work around your ideas and will be happy to cater for any special dietary requirements.

| | | | |
|---|---------------|---|---------------|
| FILLED ROLLS | £22 | CLASSIC | £25 |
| Bacon roll | | Stovies, smoked brisket, diced potatoes, white pepper | |
| Lorne roll | | Vegetarian haggis, neeps and tatties | |
| Egg roll | | | |
| BURGERS | £25 | PIES | £23 |
| Selection of beef, chicken and mushroom, french fries | | Steak and Haggis | |
| | | ChickenCurry Pie | |
| | | Macaroni | |
| | | French fries | |

Beverages Champagne Sparkling

Full wine list available. All vintages are subject to change.

All prices are shown as per person

Please note that, while we will do our best to ensure availability, vintages and prices are subject to change.

Our extensive cellars do hold considerably more wines than shown here so please do contact us if you're looking for something particular, looking for inspiration or assistance with pairing wines with your meal.

| | |
|---|-----|
| Moët & Chandon, Brut Impérial..... | 85 |
| Veuve Clicquot-Ponsardin,..... | 99 |
| Yellow Label, Brut | |
| Ruinart, Blanc de Blancs, Brut | 130 |
| Dom Pérignon, Brut 2013..... | 330 |
| Moët & Chandon, Brut Impérial, Rosé | 100 |
| Laurent-Perrier, Cuvée Rosé, Brut | 145 |
| Billecart-Salmon, Rosé, Brut | 150 |
| Dom Pérignon, Rosé, Brut 2006 | 600 |
| Sacchetto, Brut, Veneto, | 65 |
| Italy NV | |



Beverages *White Wine*

All prices are shown as per person

FRANCE

| | |
|---|-----|
| Chablis, <i>Prieuré St-Come, Burgundy</i> | 90 |
| Puligny-Montrachet, <i>Alain Chavy, Burgundy 2017</i> | 220 |
| Sancerre Blanc, <i>Chene du Roy, P. Girault, Loire Valley</i> | 85 |
| Pouilly Fume, <i>De Ladoucette, Loire Valley</i> | 130 |
| Picpoul de Pinet, <i>Jadix La Cave de L'Ormarine</i> | 45 |

ITALY

| | |
|---|----|
| Gavi di Gavi, <i>Tacchino, Italy</i> | 66 |
| Pinot Grigio, <i>St Magdalena, Kellerei Bozen, Alto Adige</i> | 50 |
| Vermentino, <i>Guado al Tasso, Bolgheri DOC, Tuscany</i> | 88 |

SPAIN

| | |
|---|----|
| Albariño, <i>Coral do Mar, Rias Baixas, Spain</i> | 60 |
|---|----|

USA

| | |
|---|-----|
| Chardonnay, <i>Black Stallion, Napa Valley, California, USA</i> | 115 |
| Patelin de Tablas, <i>Cotes de Tablas, California USA</i> | 90 |

SOUTH AFRICA

| | |
|--|----|
| Sauvignon Blanc, <i>Anthonij Rupert, Cape of Good Hope</i> | 58 |
|--|----|

NEW ZEALAND

| | |
|---|----|
| Sauvignon Blanc, <i>Cloudy Bay, Marlborough</i> | 90 |
|---|----|

ARGENTINA

| | |
|---|----|
| Chardonnay, <i>Terrazas de los Andes, Mendoza</i> | 65 |
|---|----|

CHILE

| | |
|--|----|
| Chardonnay, <i>Alba, Santa Luz, Centarl Valley</i> | 55 |
|--|----|

GERMANY

| | |
|---|----|
| Riesling, <i>'Solitär', Prüm, Trocken, Mosel, Germany</i> | 58 |
|---|----|

Beverages *Red Wine*

All prices are shown as per person

FRANCE

Château Teyssier, *Saint Emilion Grand Cru*, 88
Bordeaux

Charmes de Kirwan, *Margaux, Bordeaux 2018*.....140

Château Les Cruzelle, *Lalande de Pomerol*,115
Bordeaux 2017

Pinot Noir, *Laforêt, Joseph Drouhin*, 65
Burgundy

Fleurie, *Domaine du Vissieux 'Poncie'*, 83
Beaujolais

Châteauneuf du Pape,125
Château Mont-Redon, Rhone, France

Cabernet Sauvignon, *Les Mougeottes*, 45
South France

ITALY

Valpolicella, *Ripasso San Rocco*, 77
Tedeschi, Veneto

Chianti Classico, *Tenuta di Bibbiano*..... 79
Tuscany

SPAIN

Syrah Monastrell, 52
Barrica Vermador Alicante

Rioja DOCa, *Viña Ardanza 'Reserva', La Rioja*120

AUSTRALIA

Shiraz/Cabernet, 66
Cape Mentelle, Margaret River

SOUTH AFRICA

Cabernet Sauvignon, *Hartenberg Estate* 66
Stellenbosch

NEW ZEALAND

Pinot Noir, *Cloudy Bay, Marlborough*.....120

ARGENTINA

Malbec, *Selection*,115
Terrazas de los Andes, Mendoza

CHILE

Cabernet sauvignon, 45
Rosario, Central Valley

Pinot Noir, *Agua Santa*, 50
Reserva, Leyda Valley

Beverages Rosé

All prices are shown as per person

Rosé Wine

FRANCE

| | |
|---|----|
| Château La Gironne..... | 55 |
| <i>Côtes de Provence, France</i> | |
| Whispering Angel, | 83 |
| <i>Caves d'Esclans, Côtes de Provence, France</i> | |



Beverages *Private Bar*

Full spirit list available

With hundreds of spirits and wines in our cellars, this is only a small selection of what is available. We look forward to creating a more tailored offering based on your preferences.

Wine by the glass

| | |
|-----------------------------------|--------|
| White | FROM 8 |
| Red | FROM 8 |
| Moët & Chandon, <i>Brut</i> | 15 |
| Moët & Chandon, <i>Rosé</i> | 18 |

Spirits

50ML

| | |
|----------------------------|----|
| Tanqueray | 9 |
| Hendricks | 12 |
| Ketel One | 10 |
| Grey Goose | 12 |
| Pampero Blanco | 9 |
| Johnnie Walker Black | 10 |
| Jack Daniels | 9 |
| Hennessy | 10 |

Post Dinner

50ML

| | |
|----------------------------|----|
| Amaretto | 8 |
| Bailey's Irish Cream | 8 |
| Cointreau | 8 |
| Drambuie | 8 |
| Taylor's LBV port | 6 |
| Graham's 10 yr port | 10 |

Bottled Beers

| | |
|-----------------------|---|
| Auchterarder 70 | 6 |
| Peroni | 6 |
| Lawless IPA | 6 |

Softs

| | |
|---------------------------|----------|
| Mixers | FROM 2 5 |
| Fresh Fruit Juices | FROM 3 |
| Speyside Water 75cl | 5 |
| Coke, Diet Coke | 3 |

CONTACT DETAILS

*Our events are tailor made to needs,
tastes and desires.*

For more information, or to make an event enquiry, visit
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GLENEAGLES