



DARE TO DINE DIFFERENTLY

For large or small groups there are unique venues which have been selected because of their exclusive settings. Combine this with a variety of menu options which encompass some of Scotland's finest foods, prepared by our award winning chef Eileen Malone and produce from our own Organic Farm Shop.

A unique journey of discovery



HILLTOP MARQUEE DINING AT 1600FT (Page 1 of 2 pages)

The Hilltop Marquees are a 5 star dining experience, set in a stunning and exclusive location within a forest glade at 1600ft.

Our Hilltop Marquees are set in a wooded glade at 1600ft in an exclusive location above the Appin Valley with dramatic views of Glen Lyon, Scotland's longest glen and onto Schiehallion, 'The Fairy Mountain'. This experience provides a perfect combination where guests delight in a unique outdoor dining experience and enjoy succulent 5 star dining created by our award winning chef, Eileen Malone or picnics sourced from our own organic Farm Shop. This is an opportunity to sample the very best of Scotland. To complete the experience, our kilted Ghillies are on hand to look after your every need. This is your opportunity to 'Dare to Dine Differently'.

Choose from our selection of Safari Menus.

The Ghillie's Safari Menu	The Ghillie's Safari Picnic
<p>Chefs selection of Canapés</p> <p>Fresh Scottish Baked Salmon with Herb Mayonnaise Honey and Mustard Baked Gammon Spinach, Apricot and Scottish Brie Filo Tart Hot New Potatoes with Butter & Chives Coleslaw Green Salad with locally grown Herbs Tomato, Feta and Olive Salad Freshly Baked Bread Sticks</p> <p>Wine or Beer Scottish Still or Sparkling Water Tea or Coffee & Dram of Whisky</p>	<p>Freshly made Soup of the day</p> <p>Locally Baked Wheaten Roll stuffed with: Smoked Chicken, Organic Salad leaves and Garlic Mayonnaise Smoked Scottish Ham with Organic Salad Leaves Isle of Mull Cheddar with Rannoch Apple Ale and Chilli Chutney Hand Baked Potato Crisps Portion of Fruit Slice of Home Baking</p> <p>Locally Baked Shortbread</p> <p>Bottled Scottish Water Tea or Coffee & Dram of Whisky</p>
The Laird's Safari Menu	The Laird's Safari Picnic
<p>Chefs selection of Canapés</p> <p>Fresh Scottish Baked Salmon with Herb Mayonnaise Platter of Roast Venison Fillet and Aberdeen Angus Beef served with Rowan Jelly and Creamed Horseradish Red Onion and Goats Cheese Filo Tart Green Salad with locally grown Herbs Apple Cabbage, Raisin and Mint Salad Cauliflower & Coconut Salad with a Yoghurt Dressing Hot Potatoes with Butter & Chives A selection of Handmade Breads</p> <p>Wine or Beer Scottish Still or Sparkling Water Tea or Coffee & Dram of Whisky</p>	<p>Scottish Cheese Board including Strathdon Blue, Isle of Mull Cheddar, Clava Organic Brie, Gruth Dhu. Oat cakes & Local chutney Locally Smoked Meat Platter: including Smoked Venison, Smoked Duck, Smoked Ham & Smoked Chicken Locally Baked Organic Bread and Scottish Butter Olives and Antipasti Basket of Fresh Fruit Slice of Freshly Baked Fruit Cake Hand Baked Potato Crisps</p> <p>Locally Baked Shortbread</p> <p>Bottled Scottish Water Tea or Coffee & Dram of Whisky</p>



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HILLTOP MARQUEE DINING AT 1600FT (Page 2 of 2 pages)

The Hilltop Marquees are a 5 star dining experience, set in a stunning and exclusive location within a forest glade at 1600ft.

The Ghillie's Safari Barbeque

Barbecued Selection of:
Aberdeen Beef Burger
Spicy Marinated Chicken Drum Sticks
East Coast Sausage
Coleslaw
Green Salad with locally grown Herbs
Selection of Bread Rolls
Selection of Pickles & Sauces

Tea or Coffee & Dram of Whisky

The Laird's Safari Barbeque

Chefs selection of Canapés

Hilton Farm Wild Boar Sausages
Fresh Scottish Salmon Fillets with Fennel and Lemon
Perthshire Hill Lamb and Vegetable Skewers
Chicken Fillets marinated in Chilli Jam Sauce
Hot New Potatoes with Butter & Chives
Coleslaw
Green Salad with locally grown Herbs
Tomato, Feta and Olive Salad
Freshly Baked Bread Sticks

Wine Or Beer
Scottish Still or Sparkling Water
Tea or Coffee & Dram of Whisky

Drinks List:

White Wine: Casa De Piedra Chardonnay: A fresh, distinctive and full flavoured wine, retaining the crisp, lifted tropical and citrus flavours of Semillon, Sauvignon Blanc and Riesling.
Red Wine: La Croix Vins du Pays: A full flavoured Shiraz rich with layers of ripe plums, raspberries and spice in harmony with subtle toasty oak
Beer: Scottish Beer
Whisky: Dewar's Whisky

Wine or beer can be included in the Ghillies and Laird's Safari Picnic and Ghillies Safari Barbeque if required.

Marquee Dining Additions:

Dessert Options: (not available for picnics)

- Chocolate Whisky Gateau with Hot Chocolate Sauce
- Profiteroles with Chocolate Sauce
- Pavlova with Whisky Cream & Seasonal Fruits

Corporate Gift Options:

- Whisky Miniature and locally made Tablet, attractively wrapped and tied with a tartan ribbon.
- Engraved Hip Flask and Shot Cup in a Leather Pouch.
- Engraved medals.

Marquee Setup Includes:

- Table Service by Kilted Ghillies
- Tables with Table Covers & Canvas Chairs
- Table settings including cutlery, water glasses and wine glasses
- Tartan Roof Decoration
- Natural Foliage and Floral Decoration
- Fragrant Washing Cloths
- Artificial Grass Floor Coverings
- Toilet provision
- Generators for Lighting and Heating
- Exclusive Land Accesses

Practical Information:

- Duration: 1–3 hours
- Group Size: 12–100

The following activities compliment your event:

- Safari Extras:- compliment your dining experience with pipers, falconry or the Laird's Challenge.
- Please also request further information if you would like to combine lunch with a team activity, challenge or safari. Highland Safaris provide a wide variety of unique products, all with a wilderness focus.

