



## 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*



### RIVERSIDE BOTHY

An idyllic Highland setting and cosy Scandinavian shelter of the banks of the River Tay

Set in a beautiful riverside glade, under the branches of a 300 year old oak tree this unique shelter has an indoor central fire and deerskin throws which offers a wonderful indoor/outdoor exclusive dining experience.

Choose from the following menus:

#### The Ghillies Safari Picnic

Freshly made Soup of the day  
 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  
 Portion of Fruit  
 Slice of Home Baking  
 Hand Fried Potato Crisps  
 Tea or Coffee, Bottled Scottish Water  
 Highland Shortbread and a Dram of Whisky

#### The Ghillies Safari Barbecue

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, Bottled Scottish Water  
 Highland Shortbread and a Dram of Whisky

#### The Lairds Safari Picnic

Scottish Cheese Board Strathdon Blue, Isle of Mull Cheddar,  
 Clava Organic Brie, Gruth Dhu.  
 Oat cakes. Local chutney.  
 Locally Smoked Meat Platter: Smoked Venison, Smoked Duck,  
 Smoked Ham, Smoked Chicken Served with locally Baked  
 organic bread and Scottish butter  
 Olives and antipasti  
 Basket of Fresh Fruit  
 Slice of freshly baked fruit cake  
 Hand Fried Potato Crisps  
 Tea or Coffee, Bottled Scottish Water  
 Highland Shortbread and a Dram of Whisky

#### The Lairds Safari Barbeque

Chefs selection of canapés (4 per person)  
 Hilton farm Wild Boar Sausages  
 Fresh Scottish salmon Fillets with fennel and lemon  
 Scottish hill Lamb and vegetable Skewers  
 Chicken Fillets marinated in chilli jam sauce  
 Freshly baked bread sticks  
 Hot New Potatoes with butter & chives  
 Coleslaw  
 Green Salad with locally grown herbs  
 Tomato, Feta and Olive Salad  
 Tea or Coffee, Bottled Scottish Water  
 Highland Shortbread and a Dram of Whisky

Duration: from 1 hour / Group Size: 2 - 24 and up to 60 for BBQ

Safari Extras compliment your picnic with extra activities such as pipers, falconry or The Lairds Challenges.

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.