

COFFEE SHOP MENU

Add on £2.00 if you would like Tea or Coffee
to the following:-

Grilled Back Bacon or Pork Sausage Roll £3.70

Fried Egg Roll/Vegetarian Sausage £3.20

Soup of the Day with Selection of Sandwiches £7.50

Homemade Scones, Jam and Cream £2.80

Homemade Shortbread £2.20

Please Note – Terms and Conditions

Prices quoted are for groups of 10

r more and are subject to availability. Final numbers must be provided 24 hours before arrival and this is what will be charged. Order choices for lunches must be called in by 10am on the day. Order choices for High Teas must be called in by 12pm on the day. Drivers eat free of charge.



STRATHMORE
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GROUP LUNCH AND HIGH TEA MENUS 2022

New Menus New Choices Great Value
Ample Coach Parking Nearby
Excellent City Centre Location
Lift and Ground Floor Access



If you require further information or wish to check availability, please contact our friendly Sales & Events Team on 01738 630066 or email: salutationevents@strathmorehotels.com

Salutation Hotel, 34 South Street, Perth PH2 8PH www.strathmorehotels.com

Group Lunch Menu

2 Courses £12.95 3 Courses £14.95

Starter

Homemade Soup of the Day (V), (GF)
Bread Roll and Butter

Classic Prawn Cocktail (GF)
Marie Rose Dressing, Lemon, Brown Bread

Fan of Seasonal Melon and Strawberries (V), (GF)
Fruit Coulis

Mains

Fillet of Scottish Salmon (GF)
Delicately poached, coated in a Lemon and Lime Butter with Watercress

Traditional Mince and Tatties

Breast of Succulent Chicken wrapped in Bacon
Served with Pan Gravy

Vegetarian Curry with Fluffy Rice (V), (VG)

Cold Lean Ham with Seasonal Salad

All main courses are served with Chef's Selection of Vegetables and Potatoes

Desserts

Apple and Cinnamon Pie
*Sliced Apple with sprinkling of Cinnamon, Tray Baked in a Golden Pastry
Served with Ice Cream*

Seasonal Berry Meringue (GF)
Ripe Berry Assortment, with Whipped Cream set on a Homemade Meringue Base

Duo of Dairy Ice Cream

Tea or Coffee with Mints

Group High Tea Menu

£13.95 per person

Deep Fried Battered Fillet of Haddock (GF)
With Tartare Sauce and Lemon
OR

Homemade Steak and Ale Pie
Tender Scottish beef in an Ale Gravy, with Puff Pastry
OR

Breast of Succulent Chicken wrapped in Bacon (GF)
served with Rich Pan Gravy
OR

Macaroni Cheddar Cheese (V)
With Grilled Tomato
OR

Chilled Ham or Cheddar Cheese and Pineapple and Seasonal Salad (V), (VG)

All served with Chips, Peas and Carrots

High Teas served with lashings of Tea or Coffee, Bread and Butter, Scones, Meringues, and Selection of Cakes



- A selection of vegan and vegetarian dishes are also available and we can cater for all special dietary requirements. .
- We insist that our suppliers do not provide us with genetically modified ingredients, we do prepare our meals in a busy kitchen and cannot guarantee our dishes will be allergen free.
- Drivers eat free of charge