

# 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 £7.90

Homemade Scones, Jam and Cream £3.20

Homemade Shortbread £2.20

*Please Note – Terms and Conditions*  
Prices quoted are for groups of 10

or 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  
HOTELS  
*The Salutation*



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## GROUP LUNCH AND HIGH TEA MENUS 2023

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](mailto:salutationevents@strathmorehotels.com)

Salutation Hotel, 34 South Street, Perth PH2 8PH [www.strathmorehotels.com](http://www.strathmorehotels.com)

# Group Lunch Menu

2 Courses £14.95    3 Courses £16.95

## **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

£15.95 per person

Deep Fried Breaded 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