STRATHMORE

HOTELS

The Salutation

FESTIVE CELEBRATIONS 2026/2027

CALENDAR OF EVENTS AND PRICES

DECEMBER *(*Off Peak Rates)*

Saturday 28th Nov*	Festive Party Night	£29.00
Friday 4th Dec	Festive Party Night	£45.00
Saturday 5th Dec	Festive Party Night	£45.00
Friday 11th Dec	Festive Party Night	£45.00
Saturday 12th Dec	Festive Party Night	£45.00
Sunday 13th Dec*	Festive Party Night	£25.00
Thursday 17th Dec	Thrifty Thursday Rate	£24.00
Friday 18th Dec	Festive Party Night	£45.00
Saturday 19th Dec	Festive Party Night	£45.00
Wednesday 23rd Dec	Disco Lunch	£34.00
Monday 7th Dec	Senior Citizens Christmas Lunch	£19.50
Monday 14thDec	Senior Citizens Christmas Lunch	£19.50
Friday 25th Dec	Christmas Day Carvery Lunch	£69.00
	(Menu for Children under 12)	£27.00
Thursday 31st Dec	Hogmanay Gala Dinner Dance	£97.00

All above events require a non-refundable deposit of £10 per person.

Special accommodation rates including Full Scottish Breakfast Are available for guests attending any of the above Christmas Functions.

£59 SINGLE OR £79 DOUBLE
OR TWIN FOR SOLE USE
£99 TWO SHARING A TWIN OR DOUBLE

34 South Street, Perth, PH2 8PH
Tel: 01738 630066
salutationevents@strathmorehotels.com
www.strathmorehotels.com

AA ★★★ Hotel

FESTIVE PARTY NIGHTS

The renowned venue for the best Christmas Party Night in Perth

PLEASE BOOK AS EARLY AS POSSIBLE TO AVOID DISAPPOINTMENT

Music from our resident DJ
All the fun of the season with welcome glass of chilled fizz

Dinner Sittings @ 7.00pm and 7.30pm
Disco 9pm - 1am – Bar closes at 1am (Sundays & Thursdays at mid-night)

Festive Haggis Baubles
Set on a Neep Mash, Pink Peppercorn Sauce

Highland Root Vegetable and Red Lentil Soup (V, GF, VG)

Traditional Oven Roasted Turkey (GF)
Festive Trimmings, Cranberry Sauce and Rich Gravy

Braised Featherblade of Beef (GF)
Coated in a Red Wine Jus

Fillet of Scottish Salmon (GF)
Lemon & Dill Cream Sauce

Butternut Squash & Beetroot Wellington (VG,DF)
Rich Tomato Coulis (GF Available)

Main Courses served with Roast Potatoes, Brussel Sprouts and Baton Carrots

Sallys Sticky Toffee Pudding
Butterscotch Sauce, Dairy Cream (V, GF Available)

Homemade Biscoff & Toffee Cheesecake
Chocolate Sauce (GF Available)

FULL ALLERGEN DETAILS ARE AVAILABLE ON REQUEST

All Bookings will be taken as acceptance of our terms and conditions.

We regret no guests can be admitted to the disco only. Children Under 16 years of age are not permitted to these events with the exception of Christmas Day. Number of tables allocated to large groups is the decision of the management

SENIOR CITIZENS CHRISTMAS LUNCH

Complimentary Glass of Festive Bubbly or Sherry on Arrival.
Lunch served at 12.30pm. Entertainment & Dancing

Highland Root Vegetable and Red Lentil Soup (GF,VG)

Prawn Cocktail with Brown Bread & Lemon (GFA)

Chilled Trio of Melon (GF, VG)
Seasonal Fruits and Mango Dressing

Traditional Oven Roasted Turkey (GF)
Festive Trimmings, Cranberry Sauce and Rich Gravy

Grilled Fillet of Scottish Salmon (GF)
Lemon & Dill Cream Sauce

Butternut Squash & Beetroot Wellington (VG,DF)
Rich Tomato Coulis (GF Available)

Main Courses served with Roast Potatoes,
Brussel Sprouts and Baton Carrots

Christmas Pudding (V,GF)
Warm Brandy Cream Sauce

Lemon Posset (V, GF)
Homemade Shortbread

Vanilla Ice Cream with Butterscotch Sauce (V)
With a curled wafer

Freshly Brewed Tea or Coffee
Mince Pies

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Festive Bar Lunches

Monday 1st December –
Tuesday 23rd December 2026

Served in Reid's Bar
from 12.00 noon - 3.00pm

**** Complimentary Warm Mince Pies with all Bar Lunches ****

DISCO LUNCH

Perfect for the Office Party or Ladies who Lunch
Welcome Glass of Chilled Bubbly
Music from our resident DJ
2 Course Lunch
Sittings at 12.30pm - 1.00pm
Finish at 4.30pm

Traditional Oven Roasted Turkey (GF)
Festive Trimmings, Cranberry Sauce and Rich Gravy

Braised Featherblade of Beef (GF)
Coated in a Red Wine Jus

Fillet of Scottish Salmon (GF)
Lemon & Dill Cream Sauce

Butternut Squash & Beetroot Wellington (VG,DF)
Rich Tomato Coulis (GF Available)

Main Courses served with Roast Potatoes,
Brussel Sprouts and Baton Carrots

Sallys Sticky Toffee Pudding
Butterscotch Sauce, Dairy Cream (V, GF Available)

Homemade Biscoff & Toffee Cheesecake
Chocolate Sauce (GF Available)

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Festive Wines 2026

A Selection of Wines are available to pre order
please contact the hotel for more information

White, Red or Rose House Wine

House Champagne

Sparkling Italian Prosecco

Non alcoholic Prosecco - Nosecco

All prices inclusive of VAT at prevailing rate
Standard bottle size of 75cl – Please Drink Responsibly

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CHRISTMAS DAY CARVERY LUNCH

A wonderful Christmas atmosphere, Chilled glass of Champagne on arrival,
A gift for everyone, Luxury Crackers , Menu for the Children available

Served from 1.30pm – 2.00pm

Traditional Prawn & Smoked Salmon Platter
Atlantic Prawns lashed in Marie Rose Sauce, Lettuce, Lemon & Brown Bread (GF Available)

Chilled Trio of Melon with Red Berry Sorbet (V,GF)
Seasonal Fruit Compote & Mango Dressing

Lentil Soup (VG)

MAIN COURSES FROM THE CARVERY

Roast Turkey with all the Trimmings (GF)
Rich Gravy

Fillet of Scottish Salmon (GF)
Lemon & Dill Cream Sauce

Roast Sirloin of Scottish Beef
Yorkshire Pudding with a Red Wine Sauce

Butternut Squash & Beetroot Wellington (VG,DF)
Rich Tomato Coulis (GF Available)

Roast Potatoes, Baby Boiled Carrots,
Roasted Parsnips and Brussel Sprouts

Christmas Pudding (V,GF)
Brandy Cream Sauce

Homemade Biscoff & Toffee Cheesecake
Chocolate Sauce (GF Available)

Sallys Sticky Toffee Pudding
Served with Butterscotch Sauce and Ice Cream

Freshly Brewed Coffee
Mince Pies

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GALA HOGMANAY DINNER DANCE

*Bring in **2027** in style*
*Glass of Champagne and Canapes, After Dinner Liqueur, ** Luxury Crackers ***

Champagne from 7pm with dinner served 7.30pm
Background Music throughout Dinner, followed by Legendary Ceilidh with Coutt's Ceilidh Band, Traditional Scottish Piper to Bring in the Bells
Late Bar until 1am, with late night Stovies.

Hot Smoked Trout
Resting on a Stornoway Black Pudding Croute with Pea Puree

Chilled Trio of Melon (GF, VG)
With Roasted Figs, Pomegranate, Mango Coulis and Champagne Sorbet

Potato & Watercress Soup (VG)

Scotch Beef Wellington with Mushroom Duxelle
Red Wine Glaze

Oven Baked Fillets of Sea Bass (GF)
Braised Fennel, Citrus Cream Sauce

Butternut Squash & Beetroot Wellington (VG,DF)
With a Rich Tomato Coulis (GF Available)

Main Course presented with Fondant Potatoes
and Honeyed Carrots, Green Beans

Bramble, Whisky & Bakewell Tart
With Drambuie Ice Cream

Selection of Scottish Highland Cheeses (GF available) (V)
With Arran Oatcakes, Grapes, Festive Chutney and Celery

Freshly Filtered Coffee
Homemade Tablet

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FESTIVE DINNER AND LUNCH MENUS

For more private group lunches and dinners we are delighted to offer the special menu below in one of our exclusive dining rooms

From 10 to 60 people

2 course - £24.95 ***3 course - £28.95***

Glass of Chilled Bubbly

Chilled Trio of Melon (GF,VG)
With Seasonal Fruits and Mango Dressing, Red Berry Sorbet

Haggis Baubles
Set on Bashed Neeps with a Whisky and Peppercorn Cream Sauce

Highland Root Vegetable and Red Lentil Soup (GF, VG)

Traditional Oven Roasted Turkey (GF)
Festive Trimmings, Cranberry Sauce and Rich Gravy

Braised Featherblade of Beef (GF)
Coated in a Red Wine Jus

Fillet of Scottish Salmon (GF)
Lemon & Dill Cream Sauce

Butternut Squash & Beetroot Wellington (VG,DF)
Rich Tomato Coulis (GF Available)

Main Courses served with Roast Potatoes, Brussel Sprouts and Baton Carrots

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Traditional Christmas Pudding (V,GF)
Topped with a Rich Brandy Cream Sauce Garnished With Red Berries

Homemade Biscoff & Toffee Cheesecake
Chocolate Sauce (GF Available)

Vanilla Ice Cream with Butterscotch Sauce (V)
With a curled wafer

Freshly Filtered Coffee
Mince Pies

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