Glenkilrie Larder Cook School



FOR TRAVEL TRADE

COOK SCHOOL

Attend a Glenkilrie Larder
Cook School Class and
embark on a unique culinary
experience as we unveil the
journey of our red meat,
lovingly reared right here on
our land for over 60 years.



ABOUT US

We are a family-run business founded by myself Lauren and husband, Andrew in 2019, we started by marketing venison, beef, and lamb from our farm. In 2024, we expanded with a demo-and-dine cook school, fueled by our passion for quality food and hosting.

CONTACT US

Glenkilrie Farmhouse, Blacklunans, Blairgowrie, PH10 7LR

Lauren Houstoun

Tel: +44 (0)7891 703621 www.glenkilrielarder.co.uk

LOCATION

Nestled at the foot of the Cairngorms National Park, our classes take place in our charming farmhouse kitchen, surrounded by the stunning heather hills of Perthshire. Glenshee, meaning "Glen of the Fairies," is rich in history and the beginning of the Snow Road, a route that winds through some of Scotland's most breathtaking landscapes. Glenkilrie's changing scenery, hosts vibrant purple heather in summer and snow-capped peaks in winter, this beautiful setting offers a true escape into nature's beauty.



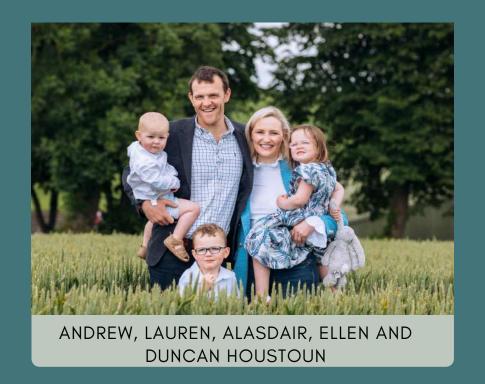
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Your clients will explore our family's rich heritage and the provenance of our red meat, whilst indulging in delicious dishes.



LOCATION

Gleneagles Hotel - 70 minutes

St Andrews - 90 minutes

Edinburgh - 90 minutes

Pitlochry – 35 minutes

Braemar - 30 minutes



AWARDS

British Farming Awards – Silver Winner for Diversification Innovator 2021 (small to medium)







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FIT - 2025/2026

Cost:

£125 per person

- Dates on request, exclusive for your clients.
- ✓ Max 8 pax minimum charge £750
- ☑ Bookable via email invoiced, payable prior to arrival
- £150 public price

THE EXPERIENCE

- ★Virtual Tour of Glenkilrie
- ★Demo & Dine Experience
- ★3 courses + dessert
- ★Recipe Cards included
- ★Interactive quiz (surprise to guests)
- ★Drink provided
- ★Questions welcomed
- ★Opportunity to meet the farmer (when available)
- ★Special events catered for (birthdays, anniversary's etc)
- ★Tailored to specific needs ask for more info







SAMPLE MENU

LAMB TAGINE

Moroccan inspired Glenkilrie lamb tagine served with giant couscous

TURKISH STYLE BEEF MEATBALLS

Spiced Glenkilrie beef meatballs in a creamy sauce served with homemade flatbreads

VENISON WELLINGTON

Striploin of venison encased in a basil, pine nut and sundried tomato paste wrapped in prosciutto and puff pastry

