

Glenkilrie Larder Cook School

FOR TRAVEL TRADE



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.*



ANDREW, LAUREN, ALASDAIR, ELLEN AND
DUNCAN HOUSTOUN

LOCATION

Gleneagles Hotel – 70 minutes
St Andrews – 90 minutes
Edinburgh – 90 minutes
Pitlochry – 35 minutes
Braemar – 30 minutes

SOCIAL MEDIA



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

L A M B T A G I N E

*Moroccan inspired Glenkilrie lamb tagine served
with giant couscous*

T U R K I S H S T Y L E B E E F M E A T B A L L S

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

V E N I S O N W E L L I N G T O N

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