

TRADESMEN - A LOVESONG

When it comes to the day-to-day running of the Green Park it is easy to conjure up the image of the swan serenely gliding along, while its webbed feet madly paddle against the tide of current events.

Hardly an hour goes by it seems without a depressed dishwasher deciding it has one too many wayward teaspoons in its innards, a washed-out dishwasher in a tantrum throws in the towel, or a disaffected radiator gurgles its last.

What to do in the face of such calamity? Surely it is a straight forward matter of asking a suitable tradesman to step forward and do his duty? Oh, the childlike innocence of the uninitiated.



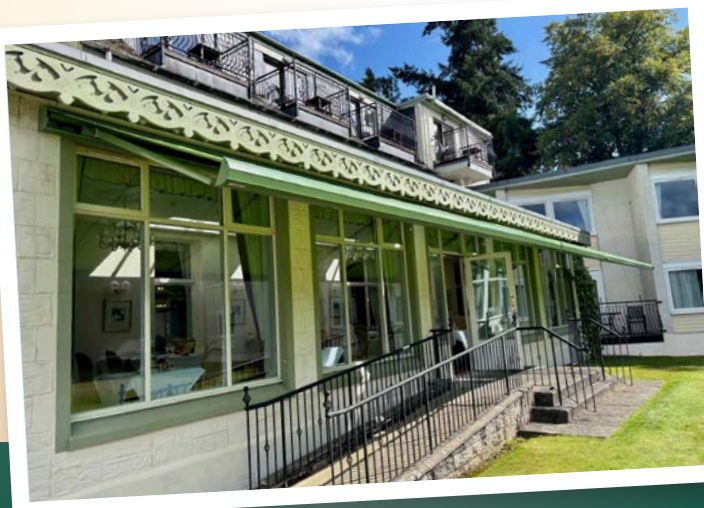
Skills that a Maasai tracker would be proud of now come into focus. Which of us is best suited to phone Stewart the plumber and bribe his sweet tooth with the lure of complimentary cakes? Can Donald the electrician's arm be twisted with a promise to help out on Bonfire Night? Ted the engineer has to travel from Dundee, so it might take petrol-money to move us up the pecking order.

To have all three at the hotel at the same time ranks alongside Nessie being interviewed by S.T.V. on the banks of Loch Ness while playing the bagpipes.

So the next time you pass a tradesman in the corridor, spare a moment to send up a wee prayer of thanks that the god's have seen fit to place him with us - even if it's just to say that we need a new machine!

THE GREEN PARK UNDER FULL SAIL

This summer saw the introduction of a barrage of table umbrellas in the garden, along with a sailing-ship's worth of dining-room canopies. A certain hotel owner was at last prodded into action on seeing his guests sheltering from the summer sun under golf umbrellas. In addition guests can now use the front part of the dining-room without risking temporary blindness as the sun sets. Shame on him for taking so long!



Graeme Pallister, head chef of the Green Park kitchen brigade, offers up the following recipe to those of you with a culinary bent.

I struggle to think of a dish that makes your brain fully zone into a flavour, texture and smell when anyone mentions a fish pie. It does take a few rules to make a good one or at least a reasonable one.... It's always going to taste great regardless. It does at times, including the Green Park make an appearance on restaurant menus. It is not without its 'chef-stress-status' it's all good and well serving one portion to an expectant table, but repeat that over and over during a busy service, it does test you! However it's worth it. The photo was straight from the pass during a service. I hope you enjoy this classic version in the recipe.

SEAFOOD PIE

Ingredients

Mashed potato

700g of potatoes, peeled and cut into chunks
60ml of milk
100g of unsalted butter
salt and pepper to taste

Seafood Pie

150g of unsalted butter
150g of medium leeks, finely sliced
2 tbsp of Doves Farm Organic Plain White Flour
400ml of milk
100g of cod, diced
150g of haddock, diced
150g of salmon, diced
1 handful of frozen peas
1 handful of fresh parsley, chopped
salt and pepper to season

Method

Start by making the mashed potato. Add the peeled and chopped potatoes to a large pot then cover them with cold, salted water. Bring to a simmer and cook until the potatoes are fork tender, around 20 minutes.

Once cooked, drain the potatoes very well then leave them in the colander set over the pot to steam for a few minutes.

Preheat the oven to 180°C

Prepare the base of the fisherman's pie. Melt the butter in a large pot over a medium heat. Once just foaming, add in the sliced leeks and cook down until soft and fragrant.

Add in the flour and stir it through the butter and leek mixture. Add in the milk, a small amount at a time, whisking well after each addition so that the roux fully dissolves in the milk.

Cook out the béchamel until it begins to thicken, then add in the diced fish along with the frozen peas.



Cook for another couple of minutes, then add in the chopped parsley and season again with salt and pepper.

Once the béchamel has thickened enough to coat the back of a spoon, transfer the filling to a separate dish and set aside while preparing the mashed potatoes.

Use a potato ricer or masher to break down the potatoes in the large pot. Mix in the milk, butter, salt and pepper.

Once the potatoes are smooth, pack them into a piping bag fitted with a star nozzle.

Ladle the filling into a pie dish, then pipe over the mashed potatoes.

Place in the oven and bake for around 15–25 minutes, until the potatoes are golden brown and the pie is piping hot throughout.



CELEBRATING 75 YEARS OF PITLOCHRY FESTIVAL THEATRE

Alan Cumming has announced his highly anticipated inaugural season of exciting programming for 2026, which will coincide with the 75th anniversary of the celebrated Scottish Highland Theatre.

The Season 2026 will feature a programme of creatively bold and inventive productions, featuring amongst others, world premières, Scottish and UK premières, revivals of musicals and plays, a visiting production and two exciting festivals.

Throughout the season, the Theatre will welcome an incredible line up of Scottish, British and internationally renowned award-winning talent to the Scottish Highlands.

For more information visit pitlochryfestivaltheatre.com





In our case this means a range of pre-mixed drinks supplied by Charles Anderson and Mark Thompson of Bottleproof. David has a private supply of wee paper umbrellas for those of you who wouldn't have a cocktail without one.

Craig and Pavel fought out their fishing competition, with Craig the eventual winner by his uncanny ability to conjure hungry-looking pike out of the water. These fearsome creatures are no match for our talented chef. The 2026 competition is to be thrown open to all-comers, with a bottle of Raasay malt awaiting the winner.



Colin Shindler and Max Stafford join our team of activity providers this year. You can choose to sit back, relax, and watch the movies that have shaped our modern world with Colin - or you can join Max as part of his 'COBRA' cabinet and try and save the world from itself!



Hopefully your eyes may be drawn to the newest framed prints as you enter the dining-room. Eric William Ravilious was a painter, designer, book illustrator and wood-engraver, who died when the search and rescue aircraft he was serving in was lost off Iceland in World War II. As ever we are indebted to Ronald Gardiner for his gently courteous yet highly informative captions.



June Ann Gallacher (left) has been a pillar of strength at the Green Park, ever since she first came here to have her wedding photographs taken. As regards recognition, she should really be receiving a medal never mind a long service award. Anyone who can work in the semi-organised bedlam of the hotel's back-office and still complete the staff rota is a very special person indeed.

Josefina Neiracastells (right) hails from Uruguay, but now calls Scotland her home. She can be found working diligently away every Saturday alongside the other girls in Ella's housekeeping team.



THE
GREEN PARK
HOTEL

The rates quoted are for dinner bed and breakfast, per person per day and they include V.A.T.

2026 Early Spring Rates & 2026 Late Spring Rates

**From late January 2026,
to Thursday the 26th of March 2026**

£149.00 per day for a one to two day stay.
£146.00 per day for a three day stay.
£144.00 per day for four days or more.
£142.00 per day for a weeks stay.

**From Friday the 27th of March 2026,
to Thursday the 7th of May 2026**

£157.00 per day for a one to two day stay.
£153.00 per day for a three day stay.
£151.00 per day for four days or more.
£148.00 per day for a weeks stay.

2026 Main Season Rates

**From Friday the 8th of May 2026,
to Saturday the 31st of October 2026**

£181.00 per day for a one day stay.
£179.00 per day for a two to three day stay.
£177.00 per day for four days or more.*
£175.00 per day for a weeks stay.*
£153.00 per day for bed and breakfast.

2026 Autumn Rates

**From Sunday the 1st of November 2026,
to Saturday the 28th of November 2026**

£170.00 per day for a one to two day stay.
£166.00 per day for a three day stay.
£164.00 per day for four days or more.
£162.00 per day for a weeks stay.

***Included in this tariff is a Complimentary Pitlochry Festival Theatre Show of your choice.
There are no restrictions on the date of use or the part of the auditorium preferred.**



Green Park Booking Form

The Green Park is a non-smoking hotel

NAME					
ADDRESS					
				POSTCODE	
TELEPHONE NUMBER			EMAIL		
ARRIVAL DATE	DEPARTURE DATE	TYPE OF ROOM REQUIRED	TWIN	DOUBLE	SINGLE
PLEASE RESERVE THE ABOVE ACCOMMODATION IN MY NAME					
SIGNED			DATE		

If you wish to travel by coach or rail we will provide free transport between Pitlochry Station and the hotel.