

# Celebrating a remarkable 25<sup>th</sup> year for Chef Mark Easton and his 2 AA rosettes at Killiecrankie Hotel, Pitlochry

Head Chef Mark Easton enters an impressive 25<sup>th</sup> year at Killiecrankie Hotel with an outstanding reputation that has been regularly recognised in the industry along with his 2 AA Rosettes, held consistently for 25 years. His awards have included Small Country Hotel Chef of the Year 2018 and Scottish Game Chef of the Year 2019 .

Mark commented: *'I have been so lucky at Killiecrankie Hotel having the freedom to adapt menus, create my own kitchen garden and work closely with local Pitlochry suppliers, many of who I have known since I started here, such as HuBertus. ) I am proud of the awards and mostly of the repeat business we have built up and the local support'*

Brought up on a farm in Guildtown just outside of Perth, Mark's first job was as a dairyman until encouraged by a friend at the age of 19 to sign up for a catering course at Perth College UHI. Summer placements at Pitlochry Festival Theatre and Pine Trees Hotel, Pitlochry gave him a taste for the area though first came a stint at The Queen's Hotel, Dundee and a year travelling to Australasia before starting at Killiecrankie Hotel in 1995.

The elegant Restaurant is open for dinner: 6.30pm – 8.30pm (last orders) and the pretty informal Conservatory Bar is open for lunch and supper : 12.30 – 2pm / 6.30 – 8.30pm

## ADDITIONAL INFORMATION

*Killiecrankie Hotel is unique award-winning small luxury country house hotel and restaurant. Setting in stunning surroundings just 3 miles outside of Pitlochry and 6 miles from House of Bruar. AA Inspectors Choice, Scottish Hotel of the Year 2014, Rooms start from £300 per night, Dinner, bed & Breakfast*

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8<sup>th</sup> March 2020