



Our Farm Kitchen started because Ailsa has a love of cooking for family and friends.

Our menu is a mixture of our family favourites both old and new, where possible and stocks allowing we use our own produce in these farmhouse style dishes.

Open 7 days a week - all of our meals are made by us ready for you to put in the oven at a time that is convenient to you.

How to order

To ensure that we are able to fulfill your order please place all orders at least 3 days prior to your arrival at the farm.

Please either email your order to reservations@blairmorefarm.com or call 01764 683789. If you would like to speak with one of the team our office is open between 9am and 5pm Monday to Friday. Any orders placed over the weekend will be dealt with on a Monday.

When placing your order please do notify us of any dietary requirements or allergies as we may suggest alternatives.

Pastries & Produce

Croissant	£1.00
Pain Au Chocolat	£1.00
Pain Au Raisin	£1.00
Eggs – Box of 6	£1.50
Blairmore Bacon (pack of our home cured bacon)	£4.50
Blairmore Gluten Free Pork Sausages (8-10 sausages a pack)	£4.50
Blairmore Steak Link Sausages (8-10 sausages a pack)	£4.50

Breakfasts

Continental Breakfast Hamper (<i>2 people</i>) <i>Cereal, Selection of warm Breakfast Pastries, Yoghurt, Fresh Fruit, Cheese Selection</i>	£20.00
Full Scottish Breakfast <i>Bacon, Steak Sausage, Pork Sausage, Haggis, Black Pudding, Tomatoes, Field Mushroom, Potato Scone, Scrambled Eggs.</i>	£12.50

Different styles of eggs are available but to ensure the quality of the egg but please be aware that as the food is delivered to your cottage some styles of eggs may not be perfectly cooked as they continue to cook after being removed from the pan.

£1.00

Alternatively, we can supply you with the eggs for you to cook to your own specifications included in the cost of your breakfast.

Starters / Lite Bites

All Starters are for 2 people

Twice Baked Cheese Soufflé with a Creamy Leek Sauce	£18.00
Smoked Salmon Pate <i>Served with Oatcakes</i>	£15.00
Chicken Liver Pate <i>Served with Blairmore Red Onion Relish and Oatcakes</i>	£15.00
Seasonal Soup of the Day <i>Our soup of the day served with Homema de Bread Rolls</i>	£10.00
Prawn Cocktail with Blairmore Marie Rose Sauce <i>Our family favourite for Sunday lunch and celebrations is served Homema de Brown Bread and a Crisp Rocket Salad.</i>	£18.00

Main Course

Our main courses are made in portion sizes for 2 and 4 people so that you can mix and match for your guests. But not to worry if you would like larger portions just let us know and we will organize that for you.

	2 people	4 people
Blairmore Highland Cattle Steak Pie <i>Served with Buttery Mashed Potatoes and Seasonal Green Vegetables.</i>	£20.00	£40.00
Blairmore Highland Cattle Beef Lasagne <i>Served with Garlic Bread and Green Salad with a Creamy Italian Dressing</i>	£20.00	£40.00
Blairmore Slow Roasted Lamb Shoulder Shepherd's Pie <i>Topped with a Buttery Mashed Potatoes and Mature Cheddar Cheese this dish is served with Seasonal Green Vegetables</i>	£20.00	£40.00
Normandy Pork with Apples and Cider <i>Served with Buttery Mashed Potatoes and Seasonal Green Vegetables</i>	£20.00	£40.00
Chicken Curry <i>A mild and truly Scottish Chicken Curry served with Basmati Rice and Mini Naan Bread</i>	£17.50	£35.00
One Pot Chicken Stew <i>Succulent Chicken Thighs slowly cooked with a Trio of Root Vegetables, New Potatoes and Garden Peas – the ultimate one pot dish is a staple for Ailsa and James at the Farmhouse</i>	£17.50	£35.00
Fish Pie <i>A Trio of Smoked and Unsmoked Fish scattered with Juicy Prawns topped with a Buttery Mashed Potato is served with Seasonal Green Vegetables.</i>	£20.00	£40.00
Vegetarian Vegetable Lasagne <i>Served with Salad and Garlic Bread</i>	£15.00	£30.00
Macaroni and Cheese <i>Served with Garlic Bread and Salad with a Creamy Italian Dressing</i>	£15.00	£30.00
Stuffed Butternut Squash (Vegan Option Available) <i>Served with Seasonal Vegetables or Side Salad</i>	each	£10.00
Mushroom and Gruyere Filo Pie (Vegan Option Available) <i>Crisp Light Filo Pastry packed full of seasonal mushrooms braised in a White Wine, Cream and Gruyere Cheese Sauce is served with a Crisp Rocket Salad (Vegan Option Available)</i>	each	£10.00
Quiche of the Day <i>Served with Salad and Creamy Coleslaw</i>	Serves 6-8	£30.00

Puddings

Chocolate Roulade with a Praline Cream <i>and Raspberries</i>	8-10 people	£25.00
Treacle Tart <i>served with Chantilly Cream or Homemade Vanilla Ice-cream</i>	4-6 people	£14.00
Seasonal Fruits Pavlova	8-10 people	£18.00
Strawberry and White Chocolate Cheese Cake	8-10 people	£22.00
Blairmore Apple Pie <i>served with Chantilly Cream or Homemade Vanilla Ice-cream</i>	4-6 people	£14.00

Cakes

Lemon and Elderflower Cake with a Raspberry Cream	8 people	£15.00
Chocolate Fudge Cake	8 people	£15.00
Victoria Sponge	8 people	£15.00
Carrot Cake with a Cream Cheese Frosting	8 people	£15.00
Lemon Drizzle Cake	8 people	£15.00
Celebration Cakes - design and flavours included in the price	8 people	£25.00

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