



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. Should you wish to have a fully catered and served meal or canape party we are also happy to discuss those options with you. All you need to do is contact Ailsa and she will be able to help with any of your catering requirements.

How to order

For breakfasts and pastries, all orders must be either pre-ordered prior to arrival or ordered by 5pm the night before you would like them. Breakfast orders are delivered between 8am and 10am.

For all starters, main courses and puddings, all orders need to be received by the kitchen at least 24 hours prior to delivery. All menu items are subject to the availability of ingredients, therefore if you order at least a week in advance we are able to source any ingredients locally that we do not have on 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 Saturday and 12pm to 5pm on a Sunday.

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

Breakfast

Please order by 5pm the day before you would like your order with the time that you would like it delivered.

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)	£3.50
Blairmore Gluten Free Pork Sausages (8-10 sausages a pack)	£4.50
Blairmore Steak Link Sausages (8-10 sausages a pack)	£4.50

Full Breakfasts

Continental Breakfast Hamper <i>(2 people)</i> <i>Cereal, Selection of warm Breakfast Pastries, Yoghurt, Fresh Fruit, Cheese Selection</i>	£15.00
Full Scottish Breakfast <i>Bacon, Steak Sausage, Pork Sausage, Haggis, Black Pudding, Tomatoes, Field Mushroom, Potato Scone, Scrambled Eggs.</i>	£10.00
<i>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. Alternatively, we can supply you with the eggs for you to cook to your own specifications included in the cost of your breakfast.</i>	£1.00

Lunch and Dinner

Please order at least 24 hours in advance to ensure that we have everything prepared for you. Should you have any special requests or dietary requirements please do let us know at the time of ordering.

Starters / Lite Bites

All Starters are for 2 people

Twice Baked Cheese Soufflé with a Creamy Leek Sauce	£14.00
Smoked Salmon Pate <i>Served with Oatcakes</i>	£13.00
Chicken Liver Pate <i>Served with Blairmore Red Onion Relish and Oatcakes</i>	£13.00
Seasonal Soup of the Day <i>Our soup of the day served with Homemade Bread Rolls</i>	£10.00
Prawn Cocktail with Blairmore Marie Rose Sauce <i>Our family favourite for Sunday lunch and celebrations is served Homemade Brown Bread and a Crisp Rocket Salad.</i>	£16.00

Main Course

Blairmore Highland Cattle Steak Pie

Served with Buttery Mashed Potatoes and Seasonal Green Vegetables.

2 people £18.00 4 people £35.00 8 people £70.00

Blairmore Highland Cattle Beef Lasagne

Served with Garlic Bread and Green Salad with a Creamy Italian Dressing

2 people £15.00 4 people £25.00 8 people £50.00

Blairmore Slow Roasted Lamb Shoulder Shepherd's Pie

*Topped with a Buttery Mashed Potatoes and Mature Cheddar Cheese
this dish is served with Seasonal Green Vegetables*

2 people £18.00 4 people £35.00 8 people £70.00

Normandy Pork with Apples and Cider

Served with Buttery Mashed Potatoes and Seasonal Green Vegetables

2 people £18.00 4 people £35.00 8 people £70.00

Pork and Parsnip Casserole

Served with Homemade Cheese Scones and Seasonal Green Vegetables

2 people £18.00 4 people £35.00 8 people £70.00

Chicken Curry

*A mild and truly Scottish Chicken Curry served with Basmati Rice and
Mini Naan Bread*

2 people £18.00 4 people £30.00 8 people £60.00

One Pot Chicken Stew

*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*

2 people £15.00 4 people £25.00 8 people £50.00

Vegetable Moussaka (Vegetarian)

Served with Salad and Garlic Bread

2 people £15.00 4 people £25.00 8 people £50.00

Stuffed Butternut Squash (Vegetarian)

Served with Seasonal Vegetables or Side Salad

each £10.00

Mushroom and Gruyere Filo Pie (Vegetarian)

*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*

each £10.00

Quiche of the Day (Vegetarian available)

Served with Salad and Creamy Coleslaw

2 people £15.00 4 people £25.00 8 people £50.00

Macaroni and Cheese (Vegetarian)

Served with Garlic Bread and Salad with a Creamy Italian Dressing

2 people £15.00 4 people £25.00 8 people £50.00

Salmon En-croute

Stuffed with Sweet Baby Spinach and Chestnut Mushrooms it is served with Baby New Potatoes and Seasonal Vegetables and a Creamy Citrus, Wine and Crème Fraiche Sauce.

2 people £18.00 4 people £35.00 8 people £70.00

Fish Pie

A Trio of Smoked and Unsmoked Fish scattered with Juicy Prawns topped with a Buttery Mashed Potato is served with Seasonal Green Vegetables.

2 people £18.00 4 people £35.00 8 people £70.00

The following individual meals are available at short notice from the freezer:

Steak Pie Vegetable Pasta Bake Chicken Curry £8 each

Puddings

Chocolate Roulade with a Praline Cream <i>and Raspberries</i>	8-10 people	£16.00
Treacle Tart <i>served with Chantilly Cream or Homemade Vanilla Ice-cream</i>	8-10 people	£16.00
Seasonal Fruits Pavlova	8-10 people	£16.00
Strawberry and White Chocolate Cheese Cake	8-10 people	£18.50
Chocolate Mousse Cake	8-10 people	£19.00
Blairmore Apple Pie <i>served with Chantilly Cream or Homemade Vanilla Ice-cream</i>	6-8 people	£14.00

Biscuits & Cheese

If you are looking for an alternative to a sweet bite then we also have our local cheese board served with either bread or cheese biscuits and our homemade chutneys and relishes.

£10.00 per person

Cakes

Lemon and Elderflower Cake with a Raspberry Cream	8 people	£13.00
Chocolate Fudge Cake	8 people	£12.00
Victoria Sponge	8 people	£12.00
Carrot Cake with a Cream Cheese Frosting	8 people	£12.00
Lemon Drizzle Cake	8 people	£12.00

Please do notify when ordering if you have any **specific dietary requirements or allergies** as we may suggest alternatives.