



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 all bread and pastries, all orders must be either pre-ordered prior to arrival or ordered by 6pm 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 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 or text your order to reservations@blairmorefarm.com or 07718647011. 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.

If there is anything in particular that you would prefer that is not listed in this menu, please do get in touch and we will do our best to cater to your needs.

Breakfast

Please order by 6pm the day before you would like your order with the time that you would like it delivered.

Breads and Pastries

White or Wholemeal Bread	£2.00
Croissant	£1.00
Pain Au Chocolat	£1.00
Pain Au Raisin	£1.00
Eggs – Box of 6	£1.50

Full Breakfasts

Continental Breakfast Hamper	£8.00
<i>Cereal, Selection of warm Breakfast Breads and Pastries, Yoghurt, Fresh Fruit, Cheese Selection</i>	
Full Scottish Breakfast	£10.00
<i>Bacon, Steak Sausage, Pork Sausage, Haggis, Black Pudding, Tomatoes, Field Mushroom, Potato Scone, Scrambled Eggs all served with fresh homemade bread or fresh soda bread</i>	
<i>Different styles of eggs are available but to ensure the quality of the egg, they will need to be cooked in your cottage on delivery of the rest of your cooked breakfast, there is a small additional charge for this.</i>	£1.00
<i>Alternatively, we can supply you with the eggs for you to cook to your own specifications included in the cost of your breakfast.</i>	

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

Twice Baked Cheese Soufflé with a Creamy Leek Sauce	£7.00
Butternut Squash and Sage Soup with Homemade Bread Rolls	£5.00
Smoked Salmon Pate <i>Served with Oatcakes</i>	£6.50
Chicken Liver Pate <i>Served with Blairmore Red Onion Relish and Oatcakes</i>	£6.50
Seasonal Soup of the Day <i>Our soup of the day made with our homegrown vegetables served with Homemade Bread Rolls</i>	£5.00
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>	£8.00

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 and Chickpea Tagine

Served with Cous Cous or Pilaf Rice

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

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

puddings

Chocolate Roulade with a Praline Cream *and Raspberries*

8-10 people £16.00

Seasonal Fruit and Crème Patisserie Tart

8-10 people £18.00

Treacle Tart *served with Chantilly Cream or Homemade Vanilla Ice-cream*

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 *served with Chantilly Cream or Homemade Vanilla Ice-cream*

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.

£8.00 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
Goosey Flapjacks	each	£1.50
Chocolate Brownie	each	£1.00
Chocolate Chip Cookie	each	£0.75
Soft Oat Cookies	each	£0.75
Sultana Cookies	each	£0.75

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