

GOURMIDALE

£15 BBQ MENU

FROM THE GRILL

LOCH FYNE LANGOUSTINES

100% ABERDEEN ANGUS STEAKBURGER

DELUXE PORK & TOULOUSE SAUSAGES

SMOKEY BBQ CHICKEN DRUMSTICKS

VEGETABLE KEBABS ON SKEWERS

GLAZED CORN ON THE COB

FROM THE SALAD BAR

RED CABBAGE COLESLAW

POTATO AND CHIVE SALAD

MIXED SEASONAL LEAVES

PICKLED BEETROOT

5 BEAN SALAD

SELECTION OF CHEESES AND RELISHES

SELECTION OF BRIOCHE BUNS

VEGETARIAN & VEGAN ALTERNATIVES AVAILABLE

The minimum dining number for the £15 menu is eighteen. All grill items are a minimum order of at least six. We serve an average of 3 items per diner so we will prepare over 50 grill items. Please let the chef know five days in advance if there are items you want prepared in bigger or smaller quantities, or left out altogether. (If a BBQ is booked with another catered meal, minimum dining number can usually be revised downwards without penalty.)



GOURMIDALE

£20 GOURMET BBQ MENU

FROM THE GRILL

LOCH FYNE LANGOUSTINES

TERIYAKI GLAZED LOCH FYNE SALMON STEAK

WINSTON CHURCHILL VENISON BURGER

100% ABERDEEN ANGUS STEAK BURGER

CHINESE 5 SPICED SLOW-ROASTED PORK BELLY

DELUXE PORK & TOULOUSE SAUSAGES

SMOKEY MARINADE CHICKEN DRUMSTICKS

VEGETABLE KEBABS ON SKEWERS

GLAZED CORN ON THE COB

FROM THE SALAD BAR

RED CABBAGE COLESLAW

POTATO AND CHIVE SALAD

MIXED SEASONAL LEAVES

HONEY AND MUSTARD PASTA SALAD

PICKLED BEETROOT

5 BEAN SALAD

SELECTION OF CHEESES AND RELISHES

SELECTION OF BRIOCHE BUNS

TOMATO & AVOCADO SALAD

VEGETARIAN & VEGAN ALTERNATIVES AVAILABLE

The minimum dining number for the £20 menu is sixteen. All grill items are a minimum order of at least six. We serve an average of 3 items per diner so we will prepare around 50 grill items. Please let the chef know five days in advance if there are items you want prepared in bigger or smaller quantities, or left out altogether. (If a BBQ is booked with another catered meal, minimum dining number can usually be revised downwards without penalty.)



GOURMIDALE

£15 HOT BUFFET MENU

MAINS

WILD MUSHROOM AND ASPARAGUS STROGANOFF
LOCH FYNE SALMON STEAK IN ARRABIATA SAUCE
HAGGIS NEEPS AND TATTIES

HOT ACCOMPANIMENTS

STEAMED PILAU RICE
SPRING ONION MASH
HONEY ROAST VEGETABLE MEDLEY
PESTO LINGUINE

DESSERTS

NEW YORK CHEESECAKE
CLOOTIE DUMPLING WITH DRAMBUIE CUSTARD
SUMMER BERRY CREME BRULEE

Vegetarian, Vegan, and Gluten-free options always available. Minimum dining numbers for £15 menu are 18. If a different catering menu is ordered at the same time for a different meal we may be able to waive the minimum diner numbers.



GOURMIDALE

£20 HOT BUFFET MENU

COLD DISHES

SMOKED LOCH FYNE SALMON MOUSSE WITH CHIVES
BEETROOT SALAD
SMOOTH CHICKEN TERRINE WITH A HINT OF DRAMBUIE
ARTISAN BREADS & OATCAKES

MAINS

CHARGRILLED DELICATELY SPICED CHICKEN MADRAS
HAGGIS OR VEGETARIAN HAGGIS NEEPS & TATTIES
LOCH FYNE SALMON STEAK IN ARRABIATA SAUCE
TRADITIONAL SCOTTISH STEAK PIE

HOT ACCOMPANIMENTS

STEAMED WILD MUSHROOM RICE
PESTO CRUSHED NEW POTATOES
HONEY ROAST VEGETABLE MEDLEY

ACCOMPANIMENTS

GARLIC AND CORIANDER NANN BREAD
ARTISAN PARMESAN BREAD
CHUTNEYS

DESSERTS

BELGIAN CHOCOLATE PROFITEROLES
STRAWBERRIES AND CREAM
LEMON POSSET

Minimum dining numbers for £20 buffet menu is 15. If the menu is being ordered alongside another catered meal, the minimum dining numbers may be reduced or waived. Any Dessert, side or main dish from the £15 buffet menu can be substituted into this menu without charge.



GOURMIDALE

THE "KITCHIN" MENU AT £25

STARTERS

Chicken liver parfait served on dressed leaves with peppered oatcakes and onion chutney

Loch Fyne smoked salmon mousse served on citrus wild rocket with melba toast

Warm roasted veg tart on dressed leaves with a sweet apple chutney

MAINS

Chicken breast stuffed with mozzarella and chorizo served on crushed pesto new potatoes and a peppercorn sauce

Italian style butternut and roasted pecan risotto topped with wild rocket

Herb crusted loch fyne salmon served on a bed of leek carbonara

McDowalls haggis, neeps and tatties smothered in a whisky sauce

DESSERTS

Traditional scottish cranachan served with shortbread

Warm chocolate brownie served with belgian chocolate sauce and ice-cream

Vanilla pannacotta with a pomegranate glaze

To finish - tea, coffee and scottish tablet with a twist

Five days advance notice of individual menu selections is required. Vegetarian, vegan and gluten free options always available at no extra cost. All menu pricing is based on a minimum of 12 diners. Where fewer than 12 are dining a charge of £20 per non-diner will be added to the bill. Seasonal variations to menus may apply.

All meals for 15 or fewer will be served by your chef. For meals of 16 or more we will provide an extra member of staff. You can request an additional member of waiting staff, for an additional £50.

Sit down three course and four course and tasting dinners (not buffets and BBQs) all include a table-clearing and washing up service for an hour and a half from the service of teas & coffees.



GOURMIDALE

THE "RAMSAY" MENU AT £32

STARTERS

Portobello mushrooms stuffed with Haggis or vegetarian Haggis topped with isle of mull cheddar and chilli jam

Loch Fyne langoustines served on a bed of sweet chilli stir fry noodles

Grilled melon caprese salad served with crusty bread

MAINS

Slow cooked beef brisket bourguignon served with a cardamon celeriac mash

Pot roasted pheasant served with roast veg and a bacon and spinach marjoram salad drizzled with a creamy mustard sauce

Herb crusted fillet of wild seabass with bacon, pak choi, runner beans and a creamy chardonnay jus

Potato and artichoke al forno served with mediterranean cous cous and a fennel and parmesan cream

DESSERTS

Rhubarb bavarois with shortbread

Pineapple capaccio

Banoffee cheesecake with fruit coulis

To finish - tea, coffee and scottish tablet with a twist

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GOURMIDALE

THE "BRAIDWOOD" MENU AT £39

STARTERS

Winston Churchill venison terrine served on a bed of wild roquette with cream crackers and belgian chocolate jelly

Traditional cullen skink served with crusty sun-dried tomato bread

Butternut and ricotta rotolo served with sage crisps and brown butter cream

SORBET COURSE

Lemon sorbet drizzled with orange and kiwi glaze

MAIN COURSE

Highland t-bone steak cooked to order served on a fondant potato with roast vine cherry tomatoes, portobello mushroom, peppercorn sauce and onion rings

Winston Churchill venison wellington served medium-rare on a rosemary and garlic fondant with a summer berry jus and glazed veg

Spinach and ricotta gnocchi served with garlic bread and curly kale

Slow roasted pork belly served with spinach and bacon rockefeller potatoes Loch Fyne queen scallops and roe drizzled in a sherry glaze

DESSERTS

Raspberry creme brulee with shortbread

Selection of fyne cheeses with peppered oatcakes and homemade fruit chutney

Champagne and raspberry possets

To finish - tea, coffee and scottish tablet with a twist

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GOURMIDALE

THE "WISHART" TASTING MENU AT £46

STARTER

Loch Fyne smoked salmon and jalapeno fishcakes served with wild roquette, caper and lemon dressing.

SOUP COURSE

Wild mushroom and tarragon or

Sweet potato and basil

Both served with artisan bread

SORBET COURSE

Lemon sorbet drizzled with orange and kiwi glaze

ENTREE

Walnut and stilton orzotto served with roasted butternut and port sauce or

Diced beef bourguignon served with mustard mash or

Loch fyne cajun spiced salmon with arrabiatta sauce

SAVORY COURSE

Baked brie filo parcels with homemade tomato chutney

DESSERT

Wild berry pannacotta with shortbread or

Warm chocolate brownie with belgian chocolate sauce

To finish - tea, coffee and scottish tablet with a twist

Taster Menus are chosen by the host for the table as a whole, with every one eating the same dish (albeit with flexibility for dietary requirements and preferences.) Any course from the seven course Fairley menu can be substituted in for either a small supplement or none at all. We will aim to accommodate any suggestions and any requests. It's your menu, for your dinner party.

Five days advance notice of individual menu selections is required. Vegetarian, vegan and gluten free options always available at no extra cost. All menu pricing is based on a minimum of 12 diners. Where fewer than 12 are dining a charge of £20 per non-diner will be added to the bill. Seasonal variations to menus may apply.

An extra staff member for service is included for every tasting menu. Sit down three course and four course and tasting dinners (not buffets and BBQs) all include a table-clearing and washing up service for an hour and a half from the service of teas & coffees.



GOURMIDALE

THE "FAIRLEY" TASTING MENU AT £55

STARTER

Loch Fyne gravadlax parcels served on dressed leaves with homemade beetroot jam or

Roast pheasant breast with parsnip puree, parkin and pickled brambles

SOUP COURSE

Traditional cullen skink or

French onion topped with a fried egg

Both served with artisan bread

SALAD

Tuna nicoise

ENTREE

Beef fillet wellington served with pommes anna, grilled asparagus and a wild mushroom bordeaux jus or

Lobster thermidore served on a chestnut and bacon ziti bake

SORBET COURSE

Lemon sorbet drizzled with orange and kiwi glaze

SAVORY COURSE

Selection of fyne cheeses with peppered oatcakes and fruit chutney

DESSERT

Champagne and strawberry meringue nests or

Drambuie and cranberry cranachan

To finish - tea, coffee and scottish tablet with a twist, with a glass of complementary single malt or port.

Taster Menus are chosen by the host for the table as a whole, with every one eating the same dish (albeit with flexibility for dietary requirements and preferences.) Any course from the six course Wishart menu can be substituted in for no charge. We will aim to accommodate any suggestions and any requests. It's your menu, for your dinner party.

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GOURMIDALE

SEAFOOD & GAME LARDER

We are pleased to offer guests an opportunity to purchase the freshest seafood from the world famous Loch Fyne, as well as game from specialist Winston Churchill. Oysters, scallops, langoustine, mussels - these products are exported all over the world from our waters, and used by some of the finest chefs on the planet. With smoked salmon, fresh salmon, gravadlax and even kippers for breakfast, you can taste some of the best produce Scotland has to offer, at specially negotiated prices. We are also introducing fresh venison, culled from hills within 15 miles of Ormidale, from world famous venison specialist Winston Churchill.

LOCH FYNE® ANGEL ROCK OYSTERS

Angel Oysters, extra large, 120gm+ 48 for **£49.00** or 24 for **£26.00**
(If slightly smaller oysters only are available, prices will drop slightly)

LOCH FYNE® FRESH MUSSELS

Scottish Rope Grown Mussels 2.0kg for **£9.50** or 5kg for **£19.50**

Smoked Mussels 1kg for **£29.00** or 200g at **£6.50**

SCALLOPS

Queen Scallops in 1/2 shell (despatched frozen) 2kg approx. approx 120 pieces for **£49.00**

Half Shell King Scallops Medium 24 for **£49.00**

King Scallop Meat Unsoaked - Fresh 1kg (25-35 large pcs) **£49.00**

LANGOUSTINES

Langoustines Frozen (24-30 pcs) 1.5kg for **£39.00**

LOCH FYNE® CLASSIC SMOKED SALMON

Whole side, sliced, fully trimmed, skin on, portion size 1-1.5kg at **£25.00** per Kg

Presentation pack D sliced interleaved 200gm **£9.50** 400gm pack **£16.50**

Prime Trimmings 1kg **£14.00** or 250g for **£4.70**

LOCH FYNE® GRAVADLAX

Whole side, trimmed & sliced, skin on portion size 1-1.5kg, at **£30.00** per Kg

LOCH FYNE® FRESH SALMON WHOLE or FILLET

Fresh Whole Salmon medium 3-4kg at **£12.50** Kg or large 4-5kg at **£12.50** Kg

A trimmed boneless Filleted side of salmon, vacuum packed at 1kg - 1.5kg, serving 6-14 **£18.00** per Kg

TRADITIONAL FRESH KIPPERS

Herring fresh from the sea & cold smoked 3kg box (approx 24 fish) **£29.00**

WINSTON CHURCHILL VENISON & PHEASANT

Prime Haunch-cut Venison Steaks at **£21.00** per kilo. Each lean 4 steak pack weighs approx 760grms for **£16.00** packs

Fillet from fully trimmed strip loin of venison at **£40** per kilo. Each 4 steak pack weighs approx. 600grms for **£24.00** packs

Prime boned & rolled Haunch of Venison the ultimate roasting joint at **£21.00** per kilo available in 1kg to 5kg kilos

Venison Burgers seasoned to Winston's recipe **£9.50** per pack of eight generous ¼ pound burgers packs

Venison Sausages at **£13.33** per kilo. Each 300gm pack of approx. 10 sausages is **£4.00** packs

Whole Pheasants, properly hung, ready for the oven **£6.50** per bird birds

Individual Pheasant breasts (weighing approx. 40grms each) **£22.50** per kilo kilos

Pheasant & Apricot Sausages at **£13.99** per kilo. Each 300gm approx. 10 sausage pack is **£4.20** packs

(Min game order **£40.00**) All subject to availability. Email info@ormidalehouse.com with requirements & preferred delivery day.

