

GOURMIDALE

SIX APPEAL LARDER

Chef-prepared and fresh-frozen in the Ormidale Kitchen, this delicious selection of dishes is your alternative to the slog of self-catering, going to the pub, driving an hour to get a take-away, defrosting pizza, or getting a caterer in for a formal meal. These are really high quality dishes prepared with the finest, freshest ingredients including scallops, salmon and other sea food from Loch Fyne Oyster Company, organic veg, and McDowalls award winning haggis. Each dish is generously portioned to serve six people. We have six starters, six main courses, and six puddings.

Main Courses 🍷 all serve six

FYNE FISH PIE

A delicious classic containing Loch Fyne salmon, cod, smoked haddock and Alaskan Pollock, with smoked mussels, locally caught King scallop meat and calamari, in a creamy bechamel sauce topped with creamed mash potato

£39

STEAK & ALE PIE

Prime cuts of diced Scottish Beef slow cooked to melt in the mouth in a rich gravy flavoured with local Fyne ale topped with flaky puff pastry

£39

HAGGIS NEEPS 'N' TATTIES

The national dish of Scotland, using finest McDowalls Haggis layered with bashed swede and creamy mashed potato

£33

VEGETABLE LASAGNE

Delicious fresh vegetables in a rich herb laden tomato sauce layered between gluten-free lasagne pasta and a creamy Mornay sauce

£33

CHICKEN KORMA

A rich and creamy mildly spiced curry sauce with yoghurt-braised chicken chunks

£33

SWEET POTATO, BUTTERNUT SQUASH & SATAY CURRY

An exotic spicy vegan curry laced with coconut, spinach and peanut butter finished with toasted nuts

side £15 main £33

RATATOUILLE

Classic slow-roasted garlic & herb infused vegetable dish with aubergine, tomatoes, courgette & onions. Perfect served cold as a summer dish

side £15 main £33

PILAU RICE

Steamed Basmati rice coloured golden with turmeric spice

£15

ROASTED VEGETABLE

Medley including carrots, parsnip & courgette glazed in butter

£15

MASH

Creamed and buttery mashed potatoes

£15

SWEET POTATO MASH

A delicious new side-dish for 2018, a great accompaniment to any main

£15

BOMBAY POTATOES

A fiery cumin, ginger & chilli spicing, perfect accompaniment for the real curry lover

£15



Starters 🍷 all serve six

SMOKED SALMON & GRAVADLAX TERRINE

Loch Fyne smoked salmon and gravadlax blended with light cream cheese and a hint of lemon

£18

CHICKEN LIVER PARFAIT

Milk marinated chicken livers smoothly blended with rich cognac, Rosemary and garlic

£18

VEGETARIAN HAGGIS WELLINGTON

A delicious peppery vegetarian haggis layered with neeps puree and creamy mash wrapped in flaky pastry

£18

VEGETABLE & LENTIL SOUP

A warming medley of well-seasoned root vegetables in a rich lentil & tomato base.

£15

CARROT & CORIANDER SOUP

Fresh organic carrots subtly spiced with fresh coriander

£15

THAI CHICKEN SOUP

Chicken breast spiced with ginger, lemongrass and chilli broth finished with coconut milk

£15

Puddings 🍷 all serve six

STICKY TOFFEE PUDDING

ginger and date toffee sponge smothered in butterscotch sauce perfect with our homemade ice cream

£18

CRANNACHAN

Traditional Scottish pudding consisting of fresh raspberries, toasted oatmeal, local whiskey and fresh double cream

£18

LEMON CHEESECAKE

A delicious crunchy biscuit base topped with a light and creamy mascarpone and tangy lemon topping

£18

MARMALADE BREAD & BUTTER PUDDING

Layers of bread, coated in fine cut marmalade baked in Anglaise sauce with a rich dark chocolate sauce

£18

COFFEE & BRANDY TIRAMASU

Coffee flavoured chocolate sponge layered between chocolate and brandy cream

£18

LIMONCELLO & RASPBERRY SEMIFREDDO

A rustic mix of creme fraishe, chantilly cream and mashed raspberries glazed in a sweet raspberry and limoncello coulis

£18

Ormidale Ice-Creams 🍷 all serve six

In 500mm, 1 litre or 2 litre tubs. Please choose from creamy **Vanilla**, rich **Dark Chocolate with Raspberry**, **Honeycomb & Drambuie with Orange Zest**, **Salted Caramel & Shortbead Crunch**, **Cappuccino Chocolate Chip**. Or pick our stunningly rich dairy-free **Raspberry Sorbet** with a hint of peppery Mint – still good value at twice the price per spoonful (sorbet served 500mm for £12 / £19 for 1 litre). Each batch of this ridiculously gorgeous ice-cream is essentially made to order, so we are doing it because we love it and know you will, rather than to make money. You can order a 500mm tub ice cream for **£8**, a 1 litre tub ice cream for **£12**, or a 2 litre tub for **£19**.

All subject to availability.

To order in advance email info@ormidalehouse.com or call 07765 007798.

Each dish comes with individual allergen advice and heating instructions, but they generally take less than 45 minutes to heat up in the oven or Aga.

Please specify a first choice and second choice dish.

If you ask in advance, we can leave them defrosting in the fridge for you.