

ORMIDALE

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 McSween's world-famous haggis.

Each dish is generously portioned to serve six people.

We have six starters, six main courses, and six puddings.

If you ask in advance, we can leave them defrosting in the fridge for you. To order, please contact the Estate Managers on 01369 820373, or by email ormidalehouseestate@gmail.com. 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.

Starters 🍷 all serve six

SMOKED SALMON TERRINE

Loch Fyne Oyster Company smoked salmon blended with soft cream cheese with a hint of dill and lemon, served with oatcakes

£18

CHICKEN LIVER PARFAIT

Chicken livers blended with brandy, garlic and onion into a tasty rustic pate, served with oatcakes

£15

VEGETABLE TERRINE

A delicious tri colour terrine containing cauliflower, capsicum and broccoli set in a flavoured jelly, served with oatcakes

£15

HEARTY LENTIL & ROASTED VEG BROTH

Slow-roasted fresh vegetables blended with a red lentil broth

£12

CARROT & CORIANDER SOUP

Fresh organic carrots subtly spiced with fresh coriander

£12

THAI CHICKEN SOUP

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

£12



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

£36

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

£36

HAGGIS NEEPS 'N' TATTIES

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

£30

VEGETABLE LASAGNE

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

£30

CHICKEN DHANSAK

Diced breast of chicken with red lentils, cumin, ginger and garlic in a mildly spiced tomato based curry sauce

£30

VEGETABLE & CHICK PEA CURRY

Delicious fresh vegetables with chick peas in a medium spiced curry sauce

£30

PILAU RICE

Steamed Basmati rice coloured golden with turmeric spice

£10

ROASTED VEGETABLE

Steamed medley of fresh vegetables including carrots, parsnip & courgette glazed in butter

£10

MASH

Creamed and buttery mashed potatoes

£10

Puddings 🍷 all serve six

WILD BERRY PANNA COTTA

A light and creamy mousse accompanied with a sweet wild berry compote

£15

CRANNACHAN

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

£15

LEMON CHEESECAKE

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

£15

MARMALADE BREAD & BUTTER PUDDING

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

£15

COFFEE & BRANDY TIRAMASU

Coffee flavoured chocolate sponge layered between chocolate and brandy cream

£15

SHERRY TRIFLE

Sherry and strawberry flavoured jelly topped with a set Anglaise sauce finished with fresh whipped cream

£15

All subject to availability.

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