

SAMPLE BALLINTAGGART DROP OFF SUPPER MENUS

We believe a holiday should also mean taking a break from the kitchen.

Our dishes are prepared with care in our farmhouse kitchen, just outside of Balnaguard in beautiful Highland Perthshire. We prioritise premium, seasonal and where possible very local ingredients.

Our drop off, two course suppers (examples below) are from £20/head.

MAIN COURSES

Keralan fish moilee

Cherry tomato relish, green beans, ginger and basmati rice

Tay Salmon and prawn fish pie

Sweet potato, broccoli, hazelnuts, panko crumb, and garden leaves

Five hour Asian braised beef

Hot and sour carrot and lime salad

Courgette and rice filo parcels

Wild rice and charred baby leeks

Israeli chicken

Giant cous cous, harissa griddled peaches and mint dressing

BBQ chicken tikka salad

Grilled flat breads, coriander and yogurt dressing

Smoked salmon cheesecake

Lemon vodka and pickled cucumber

Crab and chive tart

Samphire, new potatoes and lemon aioli

Beef bourgignon

Beetroot and potato dauphinoise, charred broccoli

Chicken mughlai curry

Buttered naan and coconut green beans

Smoked Tay salmon and spinach lasagna

Rosemary focaccia and garden leaves

Rabbit ragu, cider, mustard

Crushed herbed potatoes

DESSERTS

Seasonal Pavlova

Double chocolate brownies

Lemon and rosemary tarts

Blackberry and apple crumble

White chocolate and cardamom mousse pots

Chocolate and sea salt caramel tart

Treacle tart

Iced ginger meringue slice

We also offer exclusive private dining. Chris, our chef, can come to you or we can welcome you to one of the spacious and atmospheric dining spaces here at Ballintaggart. For private diners, we create a completely bespoke menu for each event we cater for. Every menu we create is tailored to suit clients' favoured flavours and requirements from £55/head.