

- BY BALLINTAGGART -

Here is a sample of a 3 day catering itinerary at Dun Aluinn provided by Ballintaggart Farm. The itinerary is totally flexible and can be tailored to the exact needs of our guests.

## DAY 1 - ARRIVAL

Afternoon tea

on arrival

To include pukka tea and Glen Lyon Coffee, an assortment of home baking

**Dinner** 

Seasonal classic three course dinner including Ballintaggart Sharing board,

Great Glen wild venison salami, Perello olives Cullisse rapeseed oil with Ballintaggart sourdough bread

crumb, mixed seeds

To follow Fillet of Grandtully roe deer, caramelised shallot, Autumn vegetable barley

Salt baked garden carrots, carrot crisps, Katy Rodgers natural yogurt, siced rye

risotto, chargrilled purple sprouting broccoli

To finish Apple tart, whisky and sea salt caramel, apple sorbet

Coffee Glen Lyon Columbia coffee or tea with Aberfeldy tablet



To start





## DAY 2

**Breakfast** Homemade granola, muesli, yogurts, honey, jams-

Rhubarb and almond porridge with Blair Atholl oats and chia seeds

Ballintaggart sourdough toast, homemade preserves

Baked Asparagus, bacon, lovage, poached Ballintaggart eggs

Glen Lyon coffee, pukka teas

**Lunch** 2 course picnic-style lunch (assuming off site)

Drop off to location

**Dinner** 6 course tasting menu featuring the very best of Scotland's larder

DAY 3

Breakfast Sunshine granola, Blair Atholl Watermill muesli, Katy Rodger's natural yogurt, spiced apple

compote, Strathtay honey, Blairgowrie berrie

Sourdough toast with Ballintaggart jams and marmalades

Dunkeld smoked salmon, slow scrambled eggs, chive crème fraiche,

Ballintaggart sourdough

**Lunch** 2 course light lunch

Dinner BBQ on the Terrace at Dun Aluinn (weather permitting!!)

## **DAY 4 - MORNING DEPARTURE**

Breakfast

