

Lunch Ideas

Smoked Salmon Souffles *Six individual souffles* £15.00

Crab Cakes *12 to serve as a starter* £20.00

Red Onion, Parmesan and Rosemary Tart *Serves four people* £12.00

Spring Onion Tart *Serves four people* £12.00

Quiche Lorraine *Serves four people* £12.00

Sausage Rolls *24 individual snack rolls* £10.00

Carrot and Lentil Soup £15.00

Roast Butternut Squash Soup £15.00

Tomato and Basil Soup £15.00

Pot Luck Soup—let us surprise you! £15.00

Desserts

Seasonal Fruit Crumble £12.00

Apricot Almond Tart £15.00

Chocolate Roulade £15.00

Sticky Toffee Pudding— six individual moist puddings £25.00

Cakes and Biscuits

Homemade Oatcakes £3.00

Fruit Cake £12.00

Lottie's Larder 2017

Name:

Holiday Cottage Name:

Arrival Date:

Charlotte Gledson
Baile na Coille
Balmoral Estates
Ballater
Aberdeenshire, AB35 5TB

Phone: 013397 42278
Mobile: 07748 857335



Lottie's Larder 2017

Orders should be placed at least two weeks prior to your arrival.

All dishes are for four to six people, unless otherwise stated.

All the dishes are cooked in my kitchen from scratch, using meat sourced from our local butchers.

All dishes, with the exception of cakes, are frozen and will be delivered to cottage ready for your arrival.

Please note that there is a delivery charge of £5.00 per order.

To order please mark quantities required and forward your order to The Estates Office.

We will confirm receipt of your order and can take payment by credit card or cheque.

If you prefer to make payment by cheque please make cheques payable to Mrs Charlotte Gledson and forward to The Estates Office.

If you have any special requests please do not hesitate to contact me.

Lottie

Smoked Haddock Florentine	£40.00	<input type="text"/>
<i>Delicious Smoked Haddock on a bed of Baby Spinach coated with a Mornay Sauce.</i>		
Lasagne	£30.00	<input type="text"/>
<i>This classic Italian dish is ideally served with a salad and garlic bread.</i>		
Beef Bourguignon	£45.00	<input type="text"/>
<i>A rich slow cooked casserole with wonderful flavours.</i>		
Chicken Curry	£35.00	<input type="text"/>
<i>A mild curry using chicken breasts flavoured with ginger, cardamom pods and cumin.</i>		
Venison Casserole (subject to availability)	£45.00	<input type="text"/>
<i>Succulent pieces of Balmoral venison* in a rich gravy with mushrooms and shallots.</i>		
Braemar Pheasant (subject to availability)	£45.00	<input type="text"/>
<i>A Mary Berry recipe which uses pheasant breasts in an apple flavoured sauce with bacon and leeks.</i>		
Spinach and Ricotta Cannelloni	£33.00	<input type="text"/>
<i>Stuff rolled lasagne sheets with creamy spinach and ricotta baked in a delicious sauce.</i>		
Tagine of Lamb	£45.00	<input type="text"/>
<i>A traditional Moroccan dish with apricots, try serving with cous cous.</i>		
Chicken, Leek and Parsley Pie	£24.00	<input type="text"/>
<i>Succulent pieces of chicken with a flaky pastry top.</i>		
Bolognese Sauce	£20.00	<input type="text"/>
<i>A quick and easy supper.</i>		
Chicken Pie	Serves four to five people £24.00	<input type="text"/>
<i>Juicy chicken pieces in a velvety veloute sauce with home made pastry.</i>		
Salmon Fish Cakes	£24.00	<input type="text"/>