

Straloch Picnic Baskets

When on holiday, we understand that you may not want the hassle of fixing your own picnic basket, let alone carrying it to one of our beautiful picnic locations...So let us do it for you! Whether it be a well earned mid-walk lunch break, relaxed afternoon tea, or a romantic evening picnic for two, everything will be freshly prepared and delivered ready for your arrival.

First, choose one of our stunning picnic locations:

Straloch Jetty – 10 minutes easy walk. Let us set up this perfect spot on the edge of our loch. Ideal for a romantic picnic for two in the evening sun. Why not take the rowing boat out after you have enjoyed your feast, the perfect way to end your special picnic.

<u>The Island</u> – 5 minutes easy walk. This is a fab location for a family adventure, plenty of den building opportunities. Also, a great location to spot the loch wildlife.

<u>Walled Garden Pergola</u> – 5 – 10 minutes easy walk. This is probably one of our most accessible locations. A very easy flat walk along the road, then step into the magical walled garden. Enjoy the peaceful and calming surroundings in our beautiful raised pergola.

Fishing Hut - 20 minute easy walk, but a steep grass slope down to the hut. This is a wonderful secluded spot right at the river's edge and the hut can provide a small shelter if the weather doesn't behave! Enjoy a walk along the riverbank, dip a toe in the water if you are feeling brave!

Lunch Hut – 45mins to an hour, a more strenuous walk up on the hill track, but not steep. This is the perfect way to break up a moorland walk. Our lunch hut has recently hosted a special lunch party for 16, so we can cater for any number! Enjoy the breath-taking views of the beautiful glen, don't forget to take your camera, you will want to

share these memories. If you would like to enjoy this special location but don't feel as though you can make the walk, then we can arrange to drive you up and return you to your cottage.



Lunch hut feast

Let us know how many people are in your party.

Let us know the approximate time of your arrival at the site.

Then browse through the items from the list below and make a note of the item numbers and options (where appropriate) I have put a brief description of some of the items at the end of the menu.

To prepare the best picnic possible for you, I need to have at least one day's notice, some items, those with an *, I will need two day's notice.

To order, simply text or email me (details below), giving the details of your party from the questions above and your food order. I will confirm your order as soon as I receive your message and clarify any points necessary. I will then ask you to leave the picnic basket and blanket from your holiday cottage, in the games room on the morning of your planned picnic. I will then deliver your basket of goodies and set up your picnic ready for your arrival.

After you have finished, please just drop me a text. I will then collect the basket and clear the site. I will ask that you put any rubbish in the bag provided. If you have any leftovers, leave them in the cool box, and I will deliver them back to your cottage for you to enjoy later.

The base rate for this service is £20.00, except for the lunch hut venue which is £40, this is to cover preparing, delivering, setting up and clearing away. The cost of the food is then on top of that and is entirely up to you as to what you fancy! For payment I would ask that you either leave the correct cash out with your picnic basket in the morning, or you can pay direct by BACS, all details will be on my invoice.

If you would rather just order your choice of food, to enjoy at one of the many amazing attractions local to us here at Straloch, then you can of course just follow the procedure above, waive the service charge, and I will deliver your order to your holiday cottage at a time that suits you.

*** PLEASE BE ADVISED*** Some of the recipes may contain nuts, some foods may have come into contact with them. As I cannot guarantee a nut-free environment, sadly I cannot accommodate those with nut allergies.

If you have any other special requirements (dietary or other), please contact me and I will do my best to accommodate you.

Enjoy your stay here at Straloch,

Penny

07920 062809 Penny3583@googlemail.com

Picnic menu

Nibbley bits

- 1 Parmesan and Parma ham palmiers £3.00 for 4
- 2 Parmesan and sundried tomato palmiers £3.00 for 4
- 3 Cheese, poppy seed and smoked paprika shortbread £2.50 for 6
- 4 Cheese and fennel seed shortbread £2.50 for 6
- 5 Carrot and cucumber batons with hummus dip. £3.50 for 4 persons
- 6 Mackies of Scotland salted crisps. 150g bag £2.50
- 7 Selection of green and black olives. £3.50
- 8 Salt & vinegar cashews and almonds. £4.50 serves 4-6

Picnic favourites

- 9 Pork and apple picnic pie, served with pickle and mustard. Serves 4 £8.00
- 10 Leek and Gruyere tart. Serves 4-6 £15.00
- 11 Pork and caramelised onion chutney sausage roll. £6.00 for 4
- 12 Beef and horseradish sausage roll. £6.00 for 4
- 13* Scotch egg with crispy panko breadcrumb coating. £3.50 per egg
- 14* Scotch egg with sage and onion coating. £3.50 per egg



To serve 4 people

- 15 Leafy green salad with dressing. £5.00
- 16 Tomato and mozzarella salad. £8.00
- 17(a) Potato salad. £6.00
- 17(b) *'Fatboys fabulous potato salad'* my brothers pimped Up version of the classic. £8.00

Sandwiches

Please state (A) for crusty white bloomer loaf (B) for crusty granary loaf

- (C) gluten free white bloomer
- 18 Free range egg mayonnaise and salad cress. £3.50
- 19 Roast beef and creamy horseradish. £3.50
- 20 Cheese and ham with mustard mayonnaise £3.50
- 21 Cheese, tomato and pickle. £3.50
- 22 Smoked salmon and cream cheese. £4.00
- 23 *- Selection of artisan breads with (A) a platter of cured continental meat, olive oil and balsamic vinegar £ 18.00 for 2 people
 - (B) Selection of Scottish smoked and cured meats £20.00 for 2
 - (C) Scottish smoked salmon and smoked trout pate £20.00 for 2
- 24 *- Fine Scottish cheese board. Served with biscuits, grapes, celery and chutney. £18.00 for 2

Kids Options

Having two children myself I understand that sometimes kids just want the simple things in life! So, with that in mind I can easily offer a range of smaller sandwiches on either sliced white (A) or sliced brown (B).

Please just state Number 25 - (A) or (B) for bread, and then state from any of the following: Marmite, Nutella, Jam, Cheese, Ham, Honey. £1.50 each



Hot options

26 – Sticky honey mustard pork sausages. £8.00 for 12 chipolata sausages

27 - Beef and tomato soup £5.50 serves 2-3

28 – Celery and Stilton soup (please state if vegetarian required) £5.50 serves 2-3

Sweet treats

- 29 Chocolate orange brownies £5.50 for 4
- 30 Clotted cream Victoria sponge serves 3-4 Please state A) with Pinkster Gin Jam £6.00
 - B) with strawberry jam £5.50
- 31 4 x plain scones, served with clotted cream and either A) Pinkster Gin Jam £5.50
 - B) Strawberry Jam £5.00
- 32 Scottish Whisky fruit cake (A) small serves 3-4 £6.00 (B) large serves 8-10 £16.00
- 33 Fresh fruit, please state: Apple, Banana, Tangerine, Pear.

Drinks

- 34 Bottled mineral water (large) (A) Still (B) Sparkling £2.50
- 35 Belvoir Sparkling Elderflower 75cl £4.00
- 36 Jug of Pimms £15.00
- 37 Prosecco (A) Bottle £15.00 (B) Half bottle £8.00
- 38 White wine (A) Bottle £12.00 (B) Large glass £4.00
- 39 Red wine (A) Bottle £12.00 (B) Large glass £4.00

Hot Options

40 - Flask of filter coffee £4.00

41 - Flask of tea £4.00

Both served with milk and sugar.

42 - Flask of hot chocolate £4.50

Kids options

43 - Sugar free Robinsons squash (A) Orange (B) Blackcurrant & Apple - on us!!

Descriptions

9 – Pork and apple picnic pie – Layers of pork and apple sausagemeat and thick cut cured ham, seasoned with thyme and Dijon mustard, encased in puff pastry. Each pie will serve 3-4.

13 & 14 – Scotch egg – Whole boiled free range egg, wrapped in pork sausagemeat, then coated in either panko breadcrumbs or sage and onion breadcrumbs. Each egg could be left whole, cut into 2 or 4 depending on appetite!

17(b) – 'Fatboys fabulous potato salad' – boiled new potatoes, crispy pancetta pieces, grated Scottish cheddar, thinly sliced spring onions, all mixed together using classic mayonnaise and a couple of special seasonings. Served room temp, not suitable for vegetarians.





