

Straloch ready meals

I understand that when on holiday, the last thing you want to be doing is shopping and preparing home cooked meals, whether you are arriving late for your holiday or have been out all day exploring, let me take that stress away from you. I have prepared a menu of some of my favourite dishes to cook (and eat!), the whole idea being that you can just pop them straight in the oven, let them heat through thoroughly and enjoy. I have prepared all the meals from scratch, where possible using locally sourced Scottish ingredients. The meals are all in oven/microwave proof dishes. You can order in advance, even from booking (if super organised!) I can then either have them in your cottage fridge ready for your arrival or deliver to your door when you are staying with us. I will need at least one day notice for any order.

I have tried to give suggestions for side dishes on most mains, but it is obviously entirely up to you what you choose. I have stated that on the sides menu any vegetables I supply will just be ready prepared to be cooked in boiling water or steamed, this is the same for the Jasmine rice. I will give you instructions for heating etc. on delivery.

To order, just send me a text or email on the details below. I will then confirm your order asap. Payment is either via BACS or cash on departure (full details on invoice supplied)

If you have any requests for dishes that I have not included, then by all means ask and I will try to accommodate. **PLEASE BE ADVISED** I cannot guarantee that the ingredients used have not come into contact with nuts. So, for that reason, I cannot accommodate for any allergies.

Also please feel free if you want to order any extras from the picnic menu or cakes & bakes to enjoy on your holiday let me know!

Enjoy your stay here at Straloch,

Penny

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Victorian venison stew

Main dishes

Classic lasagne

A rich beef ragu, layered with a creamy white sauce and pasta sheets. Topped with crunchy breadcrumbs and parmesan cheese. Perfect with sides of green salad and garlic bread. Large serves 4-6 £25.00 small serves 2-3 £12.50

Vincisgrassi (Mushroom lasagne)



A luxurious take on lasagne, made with creamy layers of porcini and portobello mushrooms, pasta sheets drizzled with truffle oil and parmesan cheese. This can easily be made for vegetarians (please indicate on order). Suggested sides of green salad and garlic bread.

Large serves 4-6 £25.00
Small serves 2-3 £12.50

Traditional cottage pie

Slow cooked beef mince in a rich beef gravy, topped with buttery mash potato. Serve with a side of seasonal vegetables and beef gravy.

Large serves 4-6 £24.00 small serves 2-3 £12.00

Garlic, herb and leek cottage pie

Sprucing up a traditional cottage pie, by topping the traditional beef mince with a garlic and herb creamy mash potato, with cheesy crispy leeks on top.

Large serves 4-6 £25.00 small serves 2-3 £12.50



Ultimate macaroni cheese

After trying numerous different recipes for this family favourite, we all voted that this was the hands down winner! A delicious, classic combination of a rich creamy cheese sauce, oven baked with elbow macaroni pasta, plus a few secret ingredients to boost the flavours!! Suitable for vegetarians.

Large serves 4-6 £20.00 small serves 2-3 £10.00

Gnocchi, ham hock and leek gratin

This is one of my favourite comfort food dishes, it ticks all the boxes just perfect for a Scottish winter evening. As the title suggests, simply potato gnocchi oven baked with shredded ham hock, buttered leeks and a creamy four cheese sauce, topped with crispy breadcrumbs and grated parmesan. Delicious served with garlic bread and green salad. Large serves 4-6 £24.00 small serves 2-3 £12.00



Roast Chicken and mushroom pie

This is a childhood favourite of mine which my Mum used to make with the left overs from our Sunday roast, I'm not sure I could ever top her pie, but it's a close second!

Large serves 4-6 £24.00

small serves 2-3 £12.00

Steak, ale and mushroom pie

Using our very local 'Ale of Atholl' from Moulin Brewery, the steak is slow braised with a few other special ingredients, then finished with pan fried mushrooms and crispy bacon. I then use my own shortcrust pastry for the pie case. Enjoy with seasonal veg and if feeling extra hungry some creamy mash potato!

Large serves 4-6 £25.00 small serves 2-3 £12.50

Slow cooked Malaysian beef curry

This deeply aromatic curry was well worth the cooking time, with lemongrass, cinnamon, star anise, cardamom, coconut and lime, to name just a few of the ingredients!

Recommended to serve with fragrant jasmine rice.

2 person portion £15.00



Fish pie

Classic mix of cod, salmon and smoked haddock, for an extra treat packed with fresh prawns, then finished off with peas and chopped boiled eggs, all covered in a parsley sauce before being topped with creamy mash potatoes.

Individual pies £8.00 each

Braised ox cheek Wellingtons with peppercorn gravy

This is a new addition to our menu, after trialling it with friends it was a hands down winner. The ox cheek (beef) is slow cooked until falling apart, mixed with some delicious garlic mushrooms, wrapped up in prosciutto, then encased in puff pastry. The peppercorn gravy will be served on the side. Each Wellington will serve two people.

2 person portion £18.00

Victorian Venison and walnut stew

Using our very own Straloch venison this stew packs a punch on flavour. The pickled walnuts give the stew its unique dark colouring and an almost sweet and sour taste, this stew goes great with either our creamy mash potato and seasonal green veg, or even just a crusty baguette to mop up all the lovely gravy.

2 person portion £15.00

Maple mustard pulled pork

This has been a real crowd pleaser for me in the past, the pork shoulder is marinated overnight before being slow cooked all day for this amazing taste and texture. I have shredded the pork

ready for you and served with the maple mustard sauce. I highly recommend you serve these together with the crispy baked potatoes with spring onion. Any pork leftovers are always great in wraps or rolls the next day too!

2 person portion £15.00

Side dishes

All will be portioned for two people, unless you request otherwise

Creamy mash potato - £4.00

Crispy baked potatoes with spring onion served with a salad sauce - £4.50

Dauphinoise potatoes - £5.00

Garlic ciabatta - £3.00

Green salad with dressing on side - £3.00

Cauliflower cheese - £3.50

Prepared seasonal vegetables (uncooked) - £2.50

Jasmine rice (uncooked) - £2.50