



Catering Menu



Shellfield Farm Kitchen offers a friendly, professional catering service, combining quality local ingredients with traditional cooking techniques. We're committed to provenance, and, where possible, ingredients are sourced from local/ Scottish suppliers, including our own grass-fed lamb, pork & beef. This menu is designed for groups of six or more; double portion prices are also included on some products to offer flexibility.

MAINS (DOUBLE/ 6 PORTION)

beef lasagne: £13/ £36
roasted vegetable lasagne: £12/ £34
cottage pie: £13/ £36
fish pie: £13/ £36
lamb moussaka: £13/ £36
lamb tagine: £12/ £34
hearty venison stew: £12/ £34
venison/ beef chilli: £12/ £34
beef bourguignon: £12/ £34
beef goulash: £12/ £34
lamb rogan josh: £12/ £34
meat balls in a rich tomato & basil sauce: £12/ £34
macaroni cheese w/ leeks & cherry toms: £11/ £32

BAKERY

salmon en croute: £36 (serves 6)
beef & ale family pie: £34 (serves 6)
lamb, red wine & rosemary pie: £34 (serves 6)
homity pie: £32 (serves 6)
sage & apple sausage rolls – £10 (pack of 4)
scotch eggs – £12 (pack of 4)
cheese & potato pasties - £10 (pack of 4)
caramelised onion & cheddar quiche - £10

SIDES (DOUBLE/ 6 PORTION)

potato dauphinoise: £9/ £25
rooty rumbledethumps: £9/ £25
potato boulangere: £9/ £25
couscous w/ roasted vegetables: £7/ £20
mixed green salad w/ vinegarette: £5/ £15
tomato & mozzarella caprese salad: £7/ £20

DESSERTS (DOUBLE/ 6 PORTION)

sticky toffee pudding: £10/ £30
chocolate orange brioche: £10/ £30
apple crumble: £10/ £30
chocolate pudding with Argyll coffee: £10/ £30
lemon cheesecake: £23
tray of brownies: 15 - £20/ 30 £35

EXTRAS

seed, nut & coconut granola: £9 (750g)
curried roasted cauliflower soup: £18 (serves 6)
leek & potato soup: £18 (serves 6)
red lentil & root veg soup: £18 (serves 6)

Terms of service

- The food will be supplied chilled in foil catering trays, which are suitable for oven heating and refrigerated storage. Cooking & storage instructions will be provided. The above prices cover supply only; in-house catering incurs a separate service charge.
- Orders must be finalised at least two weeks prior to delivery; dietary requirements can be catered for with advance notice. Due to the set up of our kitchen we cannot guarantee the suitability of our food for customers with severe serious nut allergies or coeliac disease.
- A charge on delivery is applied at a rate of 40p per mile.
- 50% payment required one week prior to event; remaining 50% can be settled following delivery.



Shellfield Farm
KITCHEN

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