



★
**BLUEBERRY
HILL**



Menu

*Delicious meals delivered
with a smile ♡*



01786 357 560

15th Edition

www.blueberryhillmeals.co.uk



Mince & Tatties

Welcome to the 15th Edition of the Blueberry Hill Meals menu! We are thrilled to have produced another varied menu for you and would like to take this opportunity to thank our loyal customers and welcome those joining the Blueberry Hill Family.

Here at Blueberry Hill our chefs prepare a wide range of delicious soups, main meals and irresistible desserts using fresh, high-quality ingredients. All our meals are cooked in small batches in our Stirling kitchen, then immediately frozen in individual portions so you can be sure you'll always have something tasty and convenient in your freezer.

Delivery is free for orders over £30, however there is a charge of £2.50 for orders under £30. Our small team of drivers will bring your meals on a set day and time so you know when to expect us, and can always be confident of seeing a friendly face.

Whether you're looking to take a break from cooking, you need help with independent living or you'd just like some tasty meals without the fuss, we're here for you. Please refer to the FAQs for more information and don't hesitate to contact us if you have any queries.

Introductory offers*

We would love to welcome you to the Blueberry Hill family and, as a new customer, we have two introductory offers for you to choose from. Delivery is FREE with each of these options.

Starter Pack

Our **starter pack** is a great way to try a small sample of meals at a reduced price of just £12 (including FREE DELIVERY). Simply choose any two main courses plus either a soup or a dessert**.

2 Main Meals + 1 Soup / 1 Dessert = £12

£5 off your first order

Alternatively, if you'd like to sample a larger number of meals, simply choose anything from our main menu and specials menu, and we'll give you **£5 off your first order** when you spend £30 or more. Use the coupon code NEWBERRY to redeem this offer on our website. Delivery is FREE with this option (use the code FREEDELIVERY).

* Please note these offers are only available to new customers and can't be used in conjunction with other offers. **Not including 500ml ice cream tubs



Malva Pudding

Frequently asked questions

How do I place an order?

Orders can be placed by telephone, email or online through our website. We also have an order form that can be given to your driver - please contact us or ask your driver for a copy.


When will my meals be delivered?

We deliver to most areas weekly, however there are some areas that we deliver to every two weeks or monthly. You will be allocated a set day and 3 hour time-slot for your delivery. To find out when your next delivery date is please contact us and we will be happy to advise (this information will also be displayed at the checkout on our website). Alternatively, you can collect your order from our premises in Stirling. Collection is available 9am - 4pm Monday to Thursday, and 9am - 3pm on a Friday. Please go to [Entrance D, Unit 61 John Player Building, Stirling Enterprise Park, FK7 7RP](#) and a member of staff will bring your order out to you. Please contact us or use our website to place your order and arrange a collection time.

How will my meals arrive?

Once cooked, our meals are frozen immediately in individual portions to lock in nutrition and flavour. They will be delivered to you by freezer van and should go straight into the freezer - now you can enjoy peace of mind that you'll always have something tasty and convenient in your freezer! Your meals will arrive in a reusable crate, which should be returned to your driver - please have a bag or box ready for your driver to transfer your meals into. For customers who require some extra assistance, we can arrange for your driver to put the meals straight into your freezer.

How do I cook my meals?

Each meal is labelled with cooking instructions. Most meals can be cooked in the microwave or oven and do not need to be defrosted beforehand. Meals with the  symbol require defrosting.

Is there a minimum order?

Yes - for each delivery we ask for a minimum order of £15 (with the exception of our Starter Pack). Delivery is free for orders over £30, however there is a delivery charge of £2.50 for orders under £30. There is no commitment required - just order what you need, whenever you need it!

How do I pay?

Direct Debit is the easiest way to pay (an email address is required) - please get in touch and we can set this up for you. Alternatively, our preferred payment method is debit/credit card over the phone. We will accept cash or cheque on delivery, however our drivers are not able to give change so we ask that customers have payment ready in a sealed envelope labelled with their name and address. Online orders can be paid for by PayPal, debit/credit card, direct debit or cash/cheque on delivery. Please make cheques payable to: [Blueberry Hill Meals Ltd.](#)

When can I place an order?

Our usual opening hours are 10am - 4pm Monday to Friday. You can phone our team during these hours or you can leave your order as a voicemail outwith these times. We kindly ask that you place your order **no later than 2pm on the day before your delivery**. We are open during most public holidays so your delivery day and time will remain unchanged during these times, and our phone lines will be open to take your call. Please note, however, we close over the Christmas period and we will contact you with a revised delivery schedule and opening times prior to this.

Are the meals suitable if I have an allergy?

Allergens are listed in the ingredients section of this menu and on the meal label. Whilst we make every effort to avoid cross contamination, we can't guarantee dishes are allergen free. Please contact us if you have any food allergies or dietary requirements.

01786 357 560

Phone lines open 10am - 4pm Monday to Friday

hello@blueberryhillmeals.co.uk

www.blueberryhillmeals.co.uk

If you, family or friends have access to the internet then why not keep in touch with us via social media.

Find us on:



Key to dietary information and cooking instructions



Vegetarian



Vegan



Non Gluten Containing Ingredients



Can be cooked in an oven



Can be cooked in a microwave



Defrosting required

N.B. All meal weights are approximate

Soups

Tomato

100 Standard £3.30 [315g]

A classic soup made with ripe and juicy tomatoes, onion, garlic and a hint of thyme. **Ve G M**

Scotch Broth

102 Standard £3.30 [315g]

A delicately flavoured lamb stock provides the background to carrots, swede, leek, lentils and barley – a traditional Scottish favourite. **M**

Carrot & Coriander

103 Standard £3.30 [315g]

A smooth blended soup with carrot, onion and fresh coriander. **Ve G M**

Lentil

104 Standard £3.30 [315g]

Diced onion, carrot, leek, celery, swede and red lentils combine to create a soup bursting with flavour. **Ve M**

Soups

Heartwarming, tasty and nutritious

"Thank you from the bottom of my heart, my mum got home from hospital and as I live 50 miles away and my sister works long hours for the NHS we were worried about her eating properly. We have been seriously impressed with the variety of meals and ease of purchase. You've made a huge difference to her life and our peace of mind." Helen

Tomato Soup



Cream of Mushroom**105** Standard £3.30 [315g]

Sliced button mushrooms are cooked with onions until tender, then blended with crème fraîche to create a smooth, rich and creamy mushroom soup.

V G M

Chicken & Sweetcorn Broth**106** Standard £3.30 [315g]

Sweetcorn, carrot, onion, celery, leek, lentils and barley cooked in our own chicken stock to create a soup packed with flavour. M

Celery**107** Standard £3.30 [315g]

A summery blend of celery, onion and potato - a fresh tasting and healthy soup.

Ve G M

Cream of White Onion & Potato**108** Standard £3.30 [315g]

A blended soup consisting of white onion and potato, finished with double cream making it rich and tasty – a must try! V G M

Vegetable**109** Standard £3.30 [315g]

A smooth soup blended with carrots, swede, celery, potato and onion. Ve G M

Minestrone**111** Standard £3.30 [315g]

A rich tomato soup made with fresh ham stock, onion, celery, leek, swede, white beans and pasta, subtly seasoned for a great taste of Italy. M

Leek & Potato**114** Standard £3.30 [315g]

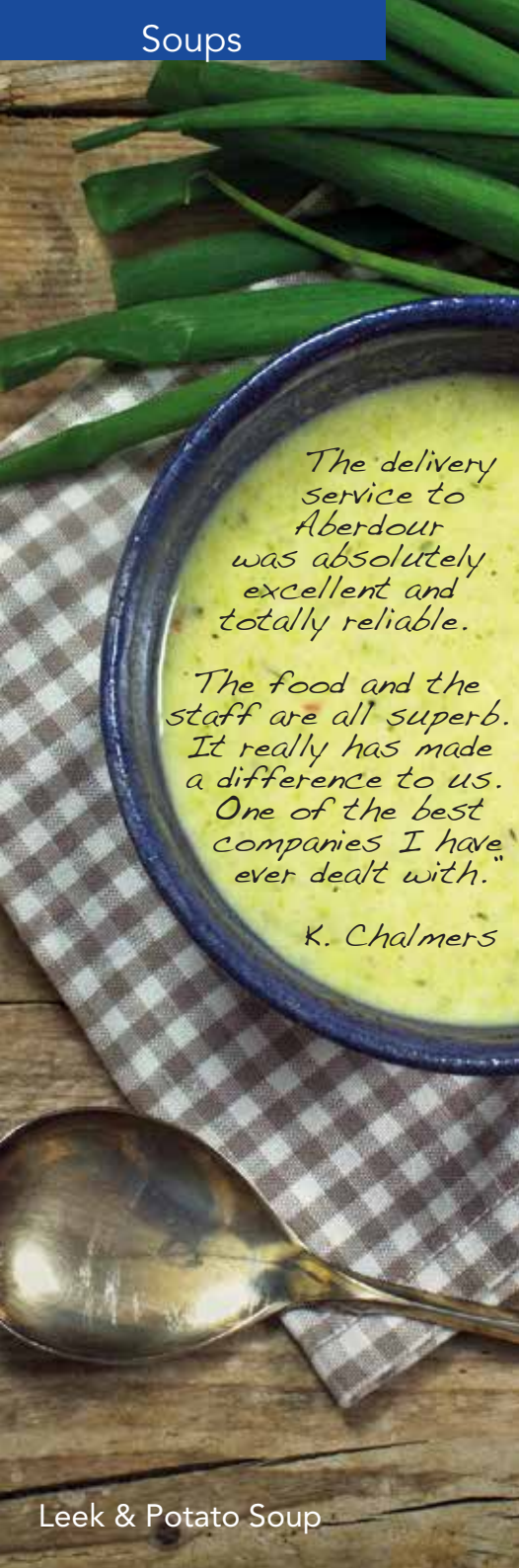
One of our favourite handmade soups! The diced leeks and potatoes are seasoned and blended to create a rich and tasty traditional flavour. Ve G M

Cullen Skink **NEW!****331** Standard £3.90 [315g]

A traditional Scottish soup made from smoked haddock, potatoes and leeks. This hearty soup is beautifully creamy and perfect for a satisfying lunch. G M



Cullen Skink



Leek & Potato Soup

The delivery service to Aberdour was absolutely excellent and totally reliable.

The food and the staff are all superb. It really has made a difference to us. One of the best companies I have ever dealt with.

K. Chalmers

Chicken

Chicken Kiev

115 Standard £5.60 [350g]

Succulent breaded breast of chicken stuffed with garlic butter, accompanied with boiled herb potatoes, green beans and peas. **MO**

Lemon Coriander Chicken

116 Standard £5.50 [300g]

Boneless chicken thighs marinated in coriander and lemon served with broccoli and roasted potatoes. **GMO**

Roast Chicken

117 Standard £6.70 [450g]; **117s** Mini £5.10 [230g]

A traditional dish with succulent carved chicken smothered in gravy. Served with cauliflower cheese, roast potatoes, Brussels sprouts and carrots. **(Cauliflower cheese included in standard meal only).** **GMO**

Mains

*Nutritionally balanced
meals to suit all tastes
and appetites*

*"I know what I'm talking
about, I've cooked all my
life and these meals have
met my high standards -
especially the mince and
tatties, they are excellent!"*



Chicken Tikka Masala

Chicken Chasseur

118 Standard £5.60 [400g]; **118s** Mini £4.60 [250g]

A traditional dish of chicken thighs braised in a light tomato sauce, served with herb new potatoes, green beans and peas. **G M O**

Chicken & Broccoli Pasta Bake

119 Standard £5.10 [340g]

The classic combination of chicken and broccoli makes this a delicious all in one meal. **M O**

Chicken Supreme & Rice

121 Standard £5.60 [350g]; **121s** Mini £5.00 [260g]

Tender pieces of chicken in a creamy mushroom and white wine sauce, served with white rice. **G M**

Chicken with Spring Vegetables

122 Standard £5.80 [400g]; **122s** Mini £5.00 [280g]

An all in one dish consisting of diced chicken breast, new potatoes and spring vegetables mixed with a creamy white wine and tarragon sauce. **G M O**



Coronation Chicken

Chicken Tikka Masala

123 Standard £5.60 [360g];

123s Mini £5.00 [250g]

A traditional and very popular mild Indian chicken dish bursting with flavour, served with white rice. **G M**

Chicken Casserole

124 Standard £6.20 [400g];

124s Mini £5.10 [280g]

Chicken casserole with bacon, button mushrooms and onion with a splash of red wine, served with herb dumplings and mashed potato. **M O**

Sweet & Sour Chicken

125 Standard £5.60 [400g];

125s Mini £5.00 [260g]

Diced chicken cooked in our very own sweet and sour sauce which contains roasted peppers, pineapple and tender carrots. Served with white rice. **G M**

Chicken Breast with Cheese & Bacon Sauce

126 Standard £6.20 [350g];

126s Mini £5.40 [250g]

A succulent chicken breast topped with sumptuous smoky bacon and cheese sauce. Served with herb boiled potatoes, carrots and green beans. **G M O**



Chicken Kiev

Hunter's Chicken

127 Standard £6.20 [380g]; **127s** Mini £5.40 [280g]

Carved chicken breast smothered with barbecue sauce, then topped with smoked bacon and a cheese sauce. Served with mashed potato and sweetcorn. **GMO**

Stuffed Chicken Wrapped in Pancetta

128 Standard £6.20 [380g]

Chicken breast stuffed with cream cheese and leeks wrapped in pancetta served with a creamy sauce, mashed potato and sweetcorn. **GMO**

Chicken in a Ham & Mushroom Sauce

129 Standard £5.90 [380g]; **129s** Mini £5.00 [250g]

Sliced chicken breast in a creamy ham and mushroom sauce, served with roast potatoes and braised leeks. **GMO**

Chicken Balmoral

209 Standard £7.10 [360g]

Chicken breast stuffed with haggis and then wrapped with pancetta, served with a whisky sauce, mashed potato and carrots. **MO**

Orange Chicken

227 Standard £5.60 [360g]; **227s** Mini £4.70 [260g]

Crispy fried chicken in a sweet and sticky orange sauce, served with white rice. **GM**

Coronation Chicken

293 Standard £5.60 [360g]; **293s** Mini £4.70 [260g]

A slight twist on a classic - chicken and dried fruit combined in creamy curry sauce, served hot with rice. Scrumptious! **GM**

"Whatever process your company uses they are a WINNING combination, starting with their welcoming upbeat telephone manner whenever I place an order, to the always cheery delivery driver who still remains upbeat even when it's raining, so a VERY BIG thank you to everyone at Blueberry Hill Meals" E.K.



Beef Brisket

Beef and Lamb

Beef Lasagne

130 Standard £6.60 [400g]

Layers of tender beef bolognese and soft pasta topped with a cheesy béchamel sauce. **MO**

Why not add a slice of garlic bread? **184** Standard £0.90 [70g] **VO**

Beef Olives

131 Standard £6.20 [400g]

If you love meat then this one is for you! Tender minute steak wrapped around beef sausage, served with gravy, creamy mash and peas. **MO**

Corned Beef Hash**132** Standard £5.90 [400g];**132s** Mini £5.10 [300g]

A Scottish classic - corned beef, roast potatoes, peppers, onions and mushrooms topped with cheddar cheese and baked beans. **GMO**

Beef & Red Wine Stew**133** Standard £6.60 [400g];**133s** Mini £5.60 [290g]

Slow-cooked beef in a red wine sauce with bacon, mushroom and onion, served with creamy mash and braised red cabbage. **GMO**

Mince & Tatties**135** Standard £5.50 [400g];**135s** Mini £4.30 [280g]

Steak mince, swede and onion in a rich gravy, served with creamy mashed potatoes. One of our most popular dishes! **GMO**

Haggis, Neeps & Tatties**136** Standard £5.10 [450g];**136s** Mini £4.10 [300g]

A Scottish favourite - haggis, creamy mash, swede and a serving of gravy. **MO**

Roast Beef**137** Standard £6.70 [390g] **MO**;**137s** Mini £5.10 [250g] **GMO**

Roast beef served with carrots, peas, green beans, roast potatoes, Yorkshire pudding and beef gravy. A Sunday classic! **(Yorkshire pudding included in standard meal only)**

Shepherd's Pie**138** Standard £6.20 [350g]

Slow-cooked lamb mince in a rich gravy, topped with mashed potatoes. This is a timeless classic bursting with bags of flavour. **GMO**

Liver & Bacon Casserole**139** Standard £5.10 [380g];**139s** Mini £4.10 [250g]

A casserole packed with flavour and served with creamy wholegrain mustard mash and peas. Liver is a great source of B12, iron, zinc, and vitamins A and C. **GMO**

"You might lose 'the here and now' with dementia but you don't lose your taste buds, or appreciation of good food."

A. Ramcharan

Shepherd's Pie

Liver & Bacon Casserole



Beef & Red Wine Stew

Lamb Stew

140 Standard £7.00 [360g]; **140s** Mini £6.00 [230g]

Tender pieces of lamb cooked with onion, garlic, peas, carrots and a hint of thyme, served with boiled new potatoes and green beans. **GMO**

Cottage Pie

141 Standard £5.60 [350g]

A delicious beef mince with onions and carrots, topped with mashed potato. **GMO**

Chilli Con Carne

142 Standard £6.00 [360g]; **142s** Mini £5.10 [250g]

Beef mince, onions and kidney beans cooked in a rich tomato sauce. Served with rice. **GM**

Beef Hotpot

143 Standard £6.60 [420g]; **143s** Mini £5.50 [260g]

Slow cooked beef and carrots in a heart-warming gravy, topped with sliced potato. **GMO**

Pasta with Bolognese

145 Standard £6.00 [400g]; **145s** Mini £5.10 [250g]

A traditional Italian dish of penne pasta topped with a rich beef bolognese. **MO**

Lancashire Hotpot

208 Standard £7.00 [400g]; **208s** Mini £6.00 [260g]

Tender slow-cooked lamb topped with sliced potatoes. This one is very tasty! **GMO**

Beef Brisket

210 Standard £7.00 [360g]; **210s** Mini £6.20 [260g]

A slow-cooked tender, melt-in-the-mouth brisket with a rich sauce, served with mashed potato and roasted root vegetables. **GMO**



Beef Stroganoff with Wild Rice

Roast Lamb

230 Standard £7.70 [360g]; **230s** Mini £6.80 [260g]

Melt in the mouth slices of roast lamb served with gravy, accompanied by green beans, peas, boiled new potatoes and minted butter. **GMO**

Beef Stroganoff with Wild Rice

298 Standard £5.90 [380g]; **298s** Mini £5.00 [300g]

Tender pieces of beef and juicy mushrooms combined with a creamy stroganoff sauce with a hint of mustard. Served with white rice and a handful of wild rice for a bit of added bite. **GM**

Haggis with Peppercorn Sauce

300 Standard £5.40 [400g]; **300s** Mini £4.40 [275g]

Haggis with peppercorn sauce, served with a delicious root vegetable mash, made from sweet potato, carrot, celeriac and swede. A heart-warming treat, perfect for a cold winter's evening. **MO**

Venison Casserole **NEW!**

330 Standard £6.20 [420g]

Tender venison pieces in a rich sauce, sweetened with cranberry. Served with braised red cabbage and creamy mashed potato. **GMO**



Roast Pork

Pork

All Day Breakfast

148 Standard £5.60 [330g]

A heartwarming breakfast of lorne sausage, black pudding, grilled tomatoes, baked beans, grilled mushrooms and tattie scone. **MO**

Sausage & Mash

149 Standard £5.80 [380g]; **149s** Mini £5.10 [250g]

A classic dish with pork sausages cooked in an onion gravy, served with creamy mash and peas. **MO**

Macaroni Cheese with Bacon & Leek

151 Standard £5.10 [400g]; **151s** Mini £4.60 [300g]

A slight twist on a classic - macaroni cheese combined with tasty bacon and leeks. **MO**

Roast Gammon

155 Standard £6.70 [400g]; **155s** Mini £5.10 [220g]

Slices of roast gammon in a pineapple sauce, served with carrots, green beans, roast potatoes and cauliflower cheese (**cauliflower cheese included in standard meal only**). **GMO**

Roast Pork

156 Standard £6.20 [350g]; **156s** Mini £5.10 [240g]

Sliced roast pork served with our handmade gravy and accompanied with roast potatoes, carrots and roast parsnips.

GMO

Stovies

157 Standard £5.80 [360g]; **157s** Mini £4.70 [250g]

A Scottish favourite - lorne sausage, onions and mashed potato cooked in ham stock, topped with a classic beef gravy.

MO

Spaghetti & Meatballs

299 Standard £5.90 [450g]; **299s** Mini £5.30 [330g]

Juicy pork and sage meatballs in a rich tomato sauce, served with spaghetti. You'll definitely need a napkin for this one but it's worth the messiness! **M**

Pork, Apple & Sage Casserole **NEW!**

321 Standard £6.00 [400g]; **321s** Mini £4.90 [300g]

Tender pork shoulder slow cooked and sweetened with apple. Finished with a touch of Dijon and wholegrain mustard to give it a bit of kick, crème fraîche and a good grind of black pepper. Served with fluffy mashed potato and broccoli. **GMO**



Macaroni Cheese with Bacon & Leek



Salmon Mornay

Fish

Fish Pie

158 Standard £6.20 [320g]

Fresh salmon, cod and smoked haddock combined in a parsley sauce, topped with creamy mash to create this luxury fish pie.

Salmon Mornay

159 Standard £7.00 [320g]

Prime fillet of fresh salmon served with a mornay sauce, new potatoes and green beans.

Fish Cakes

160 Standard £6.20 [300g]

Two crispy breaded fish cakes bursting with lemon, filled with a mixture of salmon, smoked haddock, cod and mashed potato served alongside peas in a dill and parsley sauce.

Fish & Chips

161 Standard £5.50 [350g]

Breaded fillet of haddock served with steak cut chips.

Smoked Haddock

162 Standard £6.20 [380g]; **162s** Mini £5.40 [275g]

Fresh smoked haddock fillet topped with chopped boiled eggs in a creamy sauce served with mashed potato and peas.

Smoked Haddock Kedgeree

163 Standard £5.90 [380g]; **163s** Mini £5.10 [250g]

A traditional British dish of lightly spiced rice, served with smoked haddock and chopped boiled eggs.

Cod in Parsley Sauce

164 Standard £6.20 [380g]; **164s** Mini £5.50 [275g]

Fillet of cod topped with a creamy parsley sauce with a splash of white wine. Served with creamy mashed potatoes and peas.



Fish Cakes

Salmon in a Tomato Sauce

165 Standard £7.00 [320g]

Succulent salmon topped with a rich tomato sauce with a hint of chilli. Served with roast potatoes and broccoli. **G M O**

Scampi, Chips and Tartare Sauce

215 Standard £5.60 [340g]

Scampi and chips! Served with a portion of the chef's handmade tartare sauce. **O**

Haddock in a Mornay Sauce

257 Standard £6.30 [350g]; **257s** Mini £5.50 [260g]

Fresh haddock in a smooth and creamy mornay sauce, served with sweet roasted tomatoes, wilted spinach and mashed potatoes. Fine dining from the comfort of your own home! **G M O**

Trout in a Lemon & Thyme Sauce **NEW!**

336 Standard £6.90 [360g]

Beautifully delicate sea trout in a lemon and thyme sauce, served with rice and garden peas - food doesn't get much more summery than this. **G M**



Smoked
Haddock
Kedgeree

Vegetarian

Cauliflower & Broccoli Cheese Bake

166 Standard £4.20 [290g]

Florets of tender cauliflower and broccoli baked in a tasty cheddar cheese sauce. **V G M O**

Macaroni Cheese

167 Standard £4.80 [400g]; **167s** Mini £4.30 [300g]

One of our favourites - macaroni pasta in a creamy cheddar cheese sauce. **V M O**

333 Gluten Free Standard £4.80 [400g] **NEW!**

Now available in a gluten free version! **V G M O**

Baked Potato with Cheesy Beans

168 Standard £4.20 [300g]

A great meal for lunch or dinner - fluffy baked potato mixed with cheese and topped with baked beans. **V G M O**

Mushroom Stroganoff

170 Standard £4.70 [300g]; **170s** Mini £3.80 [230g]

A vibrant mix of mushrooms, onion, garlic, herbs and spices in a rich cream sauce served with white rice. Simply delicious! **V G M O**

Vegetable Lasagne

171 Standard £5.50 [400g]

A luscious lasagne layered with pasta, a medley of vegetables, a rich tomato sauce, creamy béchamel sauce and topped with cheese. **V M O**

Vegetable Naan Bread Pizza

172 Standard £4.60 [225g]

Tasty naan bread with a tomato base, topped with onions, mushrooms, peppers, tomato purée, cheddar cheese and mozzarella. **V O**

Vegetable Hotpot

173 Standard £5.50 [420g]

A medley of vegetables cooked in a creamy parsley and tarragon sauce topped with sliced potatoes. A heartwarming dish, perfect for a rainy day! **V G M O**

Vegetarian Chilli with Rice

174 Standard £5.50 [360g]

This hearty vegetarian chilli, made with Quorn™ mince, is absolutely bursting with flavour. Served with white rice. **V G M**

Cheese & Potato Bake

175 Standard £4.50 [300g]

A combination of buttered mashed potato, mixed vegetables, cheddar cheese and onions, topped with sliced tomato and a sprinkle of cheese. **V G M O**

Vegetarian Cottage Pie

214 Standard £5.00 [280g]

A Mediterranean take on a cottage pie - filled with sundried tomato, aubergine and spinach, topped with mashed potato. A real taste of sunshine! **V G M O**



Vegetable Naan Bread Pizza



Lentil Dhal

Vegetable Korma

228 Standard £5.50 [360g]

A superb combination of butternut squash, red pepper, onion, courgette and tomato, cooked in a mild and creamy curry sauce and sprinkled with fragrant coriander. Served with white rice. **V G M**

Spring Vegetable Risotto

241 Standard £5.60 [320g]

Creamy and satisfying risotto rice cooked with beautifully fresh summer green vegetables and a sprinkling of cheese. **V G M**

Moroccan Chickpea Stew

256 Standard £5.50 [360g]

Squash, chickpeas, peppers and spinach are combined in a rich tomato sauce with some beautifully warming spices. Cosy up on the sofa with a bowl of this and you'll be snug as a bug in a rug! Served with rice. **Ve G M**

Sweet Potato & Spinach Satay Curry

265 Standard £5.60 [360g]

Sweet potato marinated in Thai spices, combined with sweet and aromatic peanut satay sauce, fresh tomatoes and spinach, finished off with a squeeze of refreshing lime juice. Served with rice. **Ve G M**

Lentil Dhal

276 Standard £5.30 [360g]

Our dhal is made with red lentils and coconut milk, with gently warming spices including chilli, ginger and garam masala. Served with rice. **Ve M**

Vegetarian Haggis with Peppercorn Sauce

301 Standard £5.50 [400g]

Vegetarian haggis with peppercorn sauce, served with a delicious root vegetable mash, made from sweet potato, carrot, celeriac and swede. A heart-warming treat, perfect for a cold winter's evening.

V M O

Sweet & Sour Stir-Fry

302 Standard £5.10 [360g]

Our delicious sweet and sour sauce, combined with Quorn™ pieces, red and yellow bell peppers, and sliced carrots. Served with rice and peas. **V G M**



*'Lovely
vegetarian
meals made
self-catering
a four night
getaway for
five adults
so easy.
S.M.'*

Vegetable Hotpot



Sausage Roll

Pies

These delicious individual pies come from multi-award winning The Buffalo Farm, a family-run local company based in Fife.

We highly recommend cooking all pies in the oven to keep the pastry lovely and crisp. All products must be defrosted fully before cooking.

Steak & Gravy Pie

249 Standard £3.90

Tender chunks of stewed Scotch Beef, filled to the brim with rich flavoursome gravy. **M O Df**

Chicken & Ham Pie

250 Standard £3.90

Chicken and ham in a delicious gravy, encased in flaky pastry. **M O Df**

Sausage Roll

254 Standard £3.00

A generous sized sausage roll made with pork sausage meat wrapped in crisp puff pastry. **M O Df**

Scotch Pie

273 Standard £3.90

A traditional scotch pie made with minced beef and a special blend of spices. **M O Df**

"I would like to thank you and all your wonderful helpers for the marvellous service you've offered; it helped keep Mum at home, where she wanted to be for just that bit longer, and that made such a difference to her."

Sides

A great accompaniment to any meal

Sides

Mashed Potato

181 Standard £2.00 [200g]

Individual portion of our creamy mash. **VGM**

Mashed Swede

182 Standard £2.20 [150g]

Individual portion of our buttery mashed swede. **VGM**

Cauliflower Cheese

183 Standard £2.20 [200g]

An individual portion of cauliflower florets in a creamy cheese sauce.

VGM

Garlic Bread

184 Standard £0.90 [70g]

An individual portion of buttery garlic bread sprinkled with chopped parsley. **VG**



Garlic Bread

"I owe you a debt of gratitude, as you were so flexible with my random phone and email ordering, and for checking up on Evelyn's freezer when you delivered. This helped us as a family immensely, as we were all at a distance, and helped me be reassured that she always had something in her freezer which was nourishing and that she was very happy to eat."

"I have to say, once again, that the people in your organisation are just excellent. I can think of no other business I have dealt with that has responded so consistently well!" A.G.

Desserts

Go on, treat yourself!



Banoffee Cheesecake

Syrup Sponge



"My wife said it was nice to have someone so friendly and who took the time to have a chat"

Desserts

Apple Crumble

185 With Custard £3.40 [290g]; **285** Without Custard £2.70 [160g]

A firm favourite! Slow cooked apples with an oat crumble topping served either with or without custard. **VMO**

328 Gluten free £3.90 [290g] **NEW!**

Now available in a gluten free version! Served with custard. **VGMO**

Apple & Blackberry Crumble

186 Standard £3.90 [300g]

Just like our popular apple crumble but with sweet blackberries to add a twist, served with custard. **VMO**

Rhubarb Crumble

187 Standard £3.90 [290g]


Slow cooked sweet rhubarb topped with a buttery crumble, served with custard. **VMO**

Syrup Sponge


188 Standard £3.30 [230g]

A light and fluffy sponge baked in a sweet golden syrup sauce served with creamy custard. **VMO**


Jam Sponge**189** Standard £3.30 [230g]

A sponge baked in sweet raspberry jam served with creamy custard. 

Sticky Toffee Pudding**190** Standard £3.40 [230g]

A very popular sticky date pudding topped with a toffee sauce served with custard. 


Eve's Pudding**191** Standard £3.30 [220g]

A soft vanilla sponge topped with baked diced apples and served with creamy custard. 


Rhubarb Fool**192** Standard £3.00 [120g]

A light, fresh and creamy dessert. 


Creamed Rice Pudding**193** Standard £3.40 [175g]

A traditional creamed rice pudding – why not add a spoon of jam?! 

Banoffee Cheesecake**194** Standard £3.40 [170g]

Banana and toffee sandwiched between a fresh cream mixture and digestive biscuits - simply amazing! 

Strawberry Cheesecake**195** Standard £3.30 [150g]


A creamy cheesecake topped with strawberry compote, set on top of a biscuit base. 

"The meals are absolutely fantastic, it is the first time in ages I have seen my Mum clear the plate!"




Rhubarb Fool


Fruits of the Forest Cheesecake**196** Standard £3.30 [150g]

Mixed berries combined with a fresh cream mixture and topped with fruity berry compote, all set on top of a lovely biscuit base - scrumptious! 


Chocolate Mousse**197** Standard £2.80 [80g]

This light and fluffy chocolate dessert is delicious! 


Apple Crumble Slice**198** Standard £3.00 [125g]

A shortbread base layered with cooked apples, caramel and finished with a crumble topping. (Can be served hot or cold.) 

Emily's Carrot Cake**199** Standard £2.80 [100g]


We're probably biased, but this may be the best carrot cake in the world! 

Chocolate Fudge Cake**200** Standard £2.80 [125g]


Three layers of moist, rich, dark chocolate cake between lashings of dark chocolate fudge. (Can be served hot or cold.) 

Mackies of Scotland Ice Cream

Standard £2.50 [120ml]

Vanilla **201v**, strawberry **201s** and honeycomb **201h** 

Lemon Posset**234** Standard £3.00 [120g]

A zesty gluten free dessert - perfect for a summers day! 

"We have nothing but praise for the quality of the meals and the wide variety available. They could be depended on to be tasty and appetising. Not only this, but the standard of customer service was second to none. The ordering process was very accessible and the delightfully presented brochure was appreciated. The delivery was excellent and the drivers very friendly, going the second mile and putting meals in the freezer for Mum. She looked forward to a wee chat as that may have been her only caller that day. I can only applaud the team and have no hesitation in recommending this local company. Thank you all so very much." M.M.



Chocolate Mousse

Blueberry Cheesecake

238 Standard £3.30 [150g]

Our classic Blueberry Hill cheesecake mixed with lashings of tangy blueberry coulis. **V Df**

Arran Ice Cream

Standard £2.50 [120ml]

Award winning Scottish ice cream made near Brodick Bay. Choose from mint **239m** or toffee fudge **239t** **V G**

Lemon Drizzle Cake

247 Standard £2.80 [80g]

Could this be a rival to Emily's Carrot Cake?! This light and airy sponge is smothered in sticky lemon sauce and is simply divine! **V Df**

Malva Pudding

307 Standard £3.70 [80g]

This sweet sponge pudding is a classic South African dish, flavoured with apricot jam and served with a velvety caramel sauce. If you're a fan of sticky toffee pudding then this is a must-try for you. Served with sweetened cream. **V Df**

We're very excited to have teamed up with Stirling-based artisan ice cream makers, Milk & Honey. This deliciously creamy ice cream comes in 500ml tubs so there's plenty to enjoy.



Milk & Honey Ice Cream - Vanilla

297 Standard £7.10 [500ml] **V G**

Milk & Honey Ice Cream - Flavour of the Month

308 Standard £7.10 [500ml] (Please check allergens when ordering)

"Just had your carrot cake and I think it is the best I have ever had! We are really enjoying all our meals so far... Lovely meals with quality ingredients, will recommend to everyone!" L. Henderson



Ingredients

"I am completely convinced that the fact that Evelyn lived on Blueberry Hill meals helped sustain her beautifully, as she was always very happy with them, and the fact that you did smaller portions of real home cooked food helped her to eat well, to stay a consistent weight and as physically well as possible."

SOUPS

Carrot & Coriander: Carrot, onion, coriander, rapeseed oil, salt.

Celery: CELERY, onions, potato, rapeseed oil, salt, white pepper.

Chicken & Sweetcorn Broth: Chicken stock, sweetcorn, carrot, onion, CELERY, leek, pearl barley (BARLEY), yellow split peas, green split peas, blue peas, red split peas, rapeseed oil, salt.

Cream of Mushroom: Button mushrooms, crème fraîche* (MILK), butter (MILK), flour (NGCI), rapeseed oil, salt.

Cream of White Onion & Potato: Potato, onion, thyme, garlic puree, double cream (MILK), bay leaf, rapeseed oil, salt.

Leek & Potato: Leek, potato, onion, rapeseed oil, salt, white pepper.

Lentil Red lentils (may contain traces of gluten (WHEAT)), onion, carrot, leek, CELERY, swede, rapeseed oil, salt.

Minestrone: Tomato, ham, onion, CELERY, leek, swede, orzo pasta (WHEAT), white beans, rosemary, thyme, rapeseed oil, salt.

Scotch Broth: Lamb stock* (SULPHITES, CELERY), pearl BARLEY, yellow split peas, green split peas, blue peas, red split peas, onion, swede, carrot, CELERY, leek, thyme, parsley, rapeseed oil, salt.

Tomato: Tomatoes, carrots, onion, garlic puree, thyme, rapeseed oil, salt.

Vegetable: Carrots, swede, CELERY, potato, onion, rapeseed oil, salt, thyme.

Cullen Skink: Smoked haddock (FISH), potato, MILK, leek, onion, bay leaf, black peppercorn, salt, pepper.

CHICKEN

Chicken Balmoral: Chicken, haggis* (WHEAT, OATMEAL), potato, MILK, carrot, pancetta, flour (WHEAT), parsley, whisky (SULPHITES), butter (MILK), rapeseed oil, salt, pepper.

Chicken Breast with a Bacon & Cheese Sauce: Chicken, bacon, cheese (MILK), MILK, potatoes, carrots, green beans, butter (MILK), plain flour (NGCI), parsley, salt.

Chicken & Broccoli Pasta Bake: Pasta (WHEAT), chicken, broccoli, MILK, butter (MILK), plain flour (WHEAT), parsley, rapeseed oil, salt.

Chicken Casserole: Chicken, onion, button mushrooms, bacon, red wine (SULPHITES), potato, beef suet, tomato puree, plain flour (WHEAT), parsley, rapeseed oil, butter (MILK), MILK, gravy*, garlic puree, salt.

Chicken Chasseur: Chicken thighs, tomato, green beans, peas, potato, button mushrooms, white wine (SULPHITES), onion, gravy*, salt, garlic puree, tarragon, parsley, rapeseed oil, pepper.

Chicken in a Ham & Mushroom Sauce: Chicken, white wine (SULPHITES), butter (MILK), cream (MILK), NGCI flour, mushroom, ham, MILK, potato, leek, parsley, salt, rapeseed oil.

Chicken Kiev: Chicken, potato, MILK, green beans, peas, butter (MILK), parsley, plain flour (WHEAT), EGG, breadcrumbs (WHEAT), garlic puree, rapeseed oil, salt.

Chicken with Spring Vegetables: Chicken, onions, potatoes, garlic puree, peas, beans, carrots, butter (MILK), flour (NGCI), rapeseed oil, MUSTARD, white wine (SULPHITES), double cream (MILK), tarragon, parsley, salt.

Chicken Supreme & Rice: Chicken, white rice, onion, button mushrooms, MILK, flour (NGCI), butter (MILK), white wine (SULPHITES), garlic puree, thyme, parsley, salt.

Chicken Tikka Masala: Chicken, white rice, tikka masala paste* (MUSTARD), red peppers, onions, yoghurt (MILK), double cream (MILK), mango chutney* (may contain NUTS, SESAME SEEDS), tomato puree, tomato, rapeseed oil, salt.

Coronation Chicken: Chicken, rice, cream (MILK), yoghurt (MILK), spring onion, NGCI flour, raisins, apricot, ginger, garlic puree, mango chutney (NUTS, SESAME), curry powder (MUSTARD), lemon, coriander, rapeseed oil, salt, pepper.

Hunter's Chicken: Chicken, bacon, cheese (MILK), flour (NGCI), sweetcorn, potato, MILK, butter (MILK), BBQ sauce* (CELERY), salt.

Lemon Coriander Chicken: Chicken, potato, broccoli, lemon juice, coriander, garlic puree, olive oil, rapeseed oil, salt.

Orange Chicken: Chicken, rice, orange juice, cornflour, ginger, carrots, onions, coriander, sugar, red wine vinegar (SULPHITES), soy sauce (NGCI), salt.

Roast Chicken (Standard): Chicken, potato, cauliflower, carrot, Brussels sprouts, cheese (MILK), MILK, butter (MILK), flour (NGCI), rapeseed oil, salt, pepper, gravy (poultry)*.

Roast Chicken (Mini): Chicken, potato, carrot, Brussels sprouts, rapeseed oil, salt, pepper, gravy (poultry)*.

Stuffed Chicken Wrapped in Pancetta

Ham: Chicken, Pancetta ham, leeks, sweetcorn, potatoes, mascarpone cheese (MILK), flour (NGCI), butter (MILK), MILK, rapeseed oil, parsley, salt.

Sweet & Sour Chicken: Chicken, white rice, tomato, pineapple, onion, peppers, carrot, brown sugar, white wine vinegar (SULPHITES), cornflour, rapeseed oil, salt.

BEEF & LAMB

Beef Brisket: Beef, potato, carrot, onion, red wine (SULPHITES), swede, parsnip, gravy*, tomato puree, garlic puree, CELERY, thyme, butter (MILK), parsley, salt.

Beef Hotpot: Beef, tomatoes, swede, carrot, onion, thyme, red wine (SULPHITES), gravy*, potato, butter (MILK), rapeseed oil, salt.

Beef Olives: Beef sausage meat (WHEAT, SULPHITES), beef minute steak, gravy (beef)*, potato, MILK, butter (MILK), peas, salt, pepper.

Beef & Red Wine Stew: Beef, potato, streaky bacon, onion, button mushrooms, red cabbage, tomato, red wine (SULPHITES), butter (MILK), orange, garlic puree, cumin, cinnamon, brown sugar, coriander, gravy*, rapeseed oil, salt.

Beef Stroganoff with Wild Rice: Beef, onion, tomato puree, garlic, Dijon MUSTARD, mushrooms, cream (MILK), gravy*, lemon, paprika, parsley, rapeseed oil, wild rice, long-grain rice, salt.

Chilli Con Carne: Beef mince, white rice, tomatoes, onions, peppers, kidney beans, chillies, cocoa powder, smoked paprika, cumin, rapeseed oil, salt.

Corned Beef Hash: Corned beef (SODIUM NITRATE), potato, peppers, onion, button mushrooms, baked beans*, cheddar cheese (MILK), salt.

Cottage Pie: Beef mince, carrots, onion, thyme, potato, butter (MILK), gravy*, salt.

Haggis, Neeps & Tatties: Haggis* (WHEAT, OATMEAL), potato, swede, butter (MILK), gravy (beef)*, salt.

Haggis with Peppercorn Sauce: Haggis (WHEAT, OATMEAL), sweet potato, carrot, celeriac (CELERY), swede, butter (MILK), cream (MILK), gravy*, pepper, salt.

Lamb Stew: Lamb, potato, peas, green beans, carrots, onion, rapeseed oil, parsley, garlic puree, Bisto*, thyme, salt.

Lancashire Hotpot: Lamb, potato, onion, carrot, swede, chicken stock, flour (NGCI), butter (MILK), rapeseed oil, parsley, salt.

Lasagne: 100% durum WHEAT pasta, beef mince, tomato, mushrooms, onions, garlic puree, thyme, butter (MILK), plain flour (WHEAT), MILK, cheddar cheese (MILK), MUSTARD, salt.

Liver & Bacon Casserole: Lamb liver, potato, streaky bacon, onion, Bisto*, peas, MUSTARD, parsley, butter (MILK), salt.

Mince & Tatties: Beef mince, potato, onion, swede, Bisto*, butter (MILK), Worcestershire Sauce* (FISH), salt.

Pasta Bolognese: Beef mince, pasta (WHEAT), tomato, tomato puree, onion, mushroom, garlic puree, thyme, rapeseed oil, salt.

Roast Beef (Standard): Beef, potato, plain flour (WHEAT), MILK, EGG, carrot, green beans, peas, gravy (beef)*, rapeseed oil.

Roast Beef (Mini): Beef, potato, carrot, green beans, peas, gravy (beef)*, rapeseed oil.

Roast Lamb: Lamb, gravy (beef*), potato, green beans, peas, onions, butter (MILK), rapeseed oil, mint, salt.

Shepherd's Pie: Lamb mince, carrot, onion, tomato puree, Bisto*, potato, butter (MILK), salt.

Venison Casserole: Venison, potato, butter (MILK), smoked streaky bacon, cranberry sauce, tomato puree, onion, garlic puree, thyme, rosemary, pepper, bay, chicken stock, gravy*, red cabbage, onion, dark brown sugar, orange juice, red wine (SULPHITES), cinnamon, ground ginger, nutmeg, salt.

PORK

All Day Breakfast (Black Pudding): Lorne sausage* (WHEAT, SULPHITES), black pudding* (OATMEAL, WHEAT, MUSTARD), baked beans*, tomato, potato scone* (WHEAT), mushroom, rapeseed oil, pepper.

Macaroni, Bacon & Leeks: Pasta (WHEAT), MILK, MUSTARD, cheese (MILK), flour (WHEAT), butter (MILK), streaky bacon, leek, rapeseed oil, salt.

Pork, Apple & Sage Casserole: Pork shoulder, potato, broccoli, smoked streaky bacon, onion, butter (MILK), apple juice, chicken stock, dried sage, CELERY, flour (NGCI), Dijon MUSTARD, wholegrain MUSTARD, crème fraîche (MILK), rapeseed oil, black pepper, salt.

Roast Gammon (Standard): Gammon, potatoes, carrots, green beans, cauliflower, Cheddar cheese (MILK), MILK, plain flour (NGCI), MUSTARD, pineapple juice, onions, cornflour, butter (MILK), red wine vinegar (SULPHITES), brown sugar, rapeseed oil, salt.

Roast Gammon (Mini): Gammon, potatoes, carrots, green beans, pineapple juice, onions, cornflour, red wine vinegar (SULPHITES), brown sugar, rapeseed oil, salt.

Roast Pork: Pork, potato, carrot, parsnips, apple juice (citric acid), apple, onion, gravy (beef)*, butter (MILK), rapeseed oil, salt.

Sausage & Mash: Pork sausage* (WHEAT, SULPHITES), potato, peas, gravy (beef)*, onion, butter (MILK), rapeseed oil, salt, pepper.

Spaghetti & Meatballs: Spaghetti (WHEAT), pork, onion, tomato, white wine (SULPHITES), oregano, parsley, sage, garlic puree, breadcrumbs (WHEAT), EGG, rapeseed oil, salt.

Stovies: Lorne sausage* (WHEAT, SULPHITES), ham hough, potato, onions, butter (MILK), gravy (beef)*, salt.

FISH

Cod in Parsley Sauce: Cod (FISH), potato, MILK, peas, white wine (SULPHITES), butter (MILK), flour (NGCI), parsley, salt.

Fish Cakes: Potato, MILK, salmon (FISH), smoked haddock (FISH), cod (FISH), peas, butter (MILK), plain flour (WHEAT), breadcrumbs (WHEAT), EGG, lemon zest, parsley, dill, rapeseed oil, salt.

Fish & Chips: Breaded haddock* (FISH WHEAT), chips* (WHEAT).

Fish Pie: Potato, MILK, salmon (FISH), smoked haddock (FISH), cod (FISH), butter (MILK), flour (NGCI), parsley, salt.

Haddock in a Mornay Sauce: Haddock (FISH), butter (MILK), four (NGCI), MILK, cheddar cheese (MILK), potato, cherry tomatoes, icing sugar, spinach, salt.



Haggis in a
Peppercorn
Sauce

Salmon Mornay: Salmon (FISH), MILK, potato, green beans, cheddar cheese (MILK), butter (MILK), flour (NGCI), spring onion, rapeseed oil, parsley, salt.

Salmon & Tomato Sauce: Salmon (FISH), tomato, tomato puree, white wine (SULPHITES), potato, broccoli, onion, chillies, garlic puree, thyme, parsley, rapeseed oil, salt.

Scampi & Chips: Scampi (WHEAT, CRUSTACEAN), chips* (WHEAT), mayonnaise (EGG), lemon, gherkins, onion, capers, dill, parsley, salt.

Smoked Haddock: Smoked haddock (FISH), potato, MILK, peas, onion, EGG, butter (MILK), flour (NGCI), salt.

Smoked Haddock Kedgeree: Arborio rice, smoked haddock (FISH), onion, EGG, parsley, bay leaf, turmeric, curry powder* (made in a factory that handles PEANUTS, NUTS, SESAME, MUSTARD, CELERY), rapeseed oil, salt, pepper.

Trout in a Lemon & Thyme Sauce: Rice, sea trout, peas, white wine (SULPHITES), butter (MILK), flour (NGCI), MILK, lemon, onion, thyme, garlic, turmeric, parsley, rapeseed oil, salt.

VEGETARIAN

Baked Potato with Cheesy Beans: potato, cheddar cheese (MILK), baked beans*, cream cheese (MILK), parsley, salt.

Cauliflower & Broccoli Cheese Bake: Cauliflower, broccoli, cheddar cheese (MILK), MILK, butter (MILK), flour (NGCI), salt.

Cheese & Potato Bake: Potato, cheddar cheese (MILK), MILK, onion, tomato, peas, carrots, sweetcorn, green beans, MUSTARD, butter (MILK), salt.

Lentil Dahl: Red lentils, rice, onion, garlic puree, rapeseed oil, chilli flakes, cumin, ginger, ground coriander, MUSTARD seeds, turmeric, garam masala, tomato, coconut milk, lemon, spinach, salt, pepper.

Macaroni Cheese: 100% durum macaroni pasta (WHEAT), cheddar cheese (MILK), MILK, butter (MILK), plain flour (WHEAT), MUSTARD, salt.

Macaroni Cheese (Gluten Free): Macaroni pasta (NGCI), butter (MILK), flour (NGCI), MILK, cheese (MILK), Dijon MUSTARD, salt.

Moroccan Chickpea Stew: Rice, red onion, bell pepper, squash, chopped tomatoes, chickpeas, tomato purée, garlic puree, red chilli, ground coriander, cumin, paprika, spinach, fresh coriander, salt, thyme.

Mushroom Stroganoff: Mushrooms, white rice, onion, garlic puree, tomato puree, soured cream (MILK), double cream (MILK), smoked paprika, parsley, rapeseed oil, salt.

Spring Vegetable Risotto: Risotto rice, water, white wine (SULPHATES), crème fraîche (MILK), peas, onion, spinach, leeks, courgette, cheddar cheese (MILK), chopped parsley, salt, garlic puree, thyme, bay leaf.

Sweet Potato & Spinach Satay Curry: Sweet potato, rice, coconut milk, spinach, tomato, Thai red curry paste, PEANUT butter (MILK), coconut oil, onion, garlic puree, lime.

Sweet & Sour Stir-Fry: Quorn™ pieces (EGG), rice, peas, tomato, pineapple, cornflour, coriander, onion, red and yellow bell pepper, carrot, rapeseed oil, sugar, red wine vinegar (SULPHITES), salt.

Vegetarian Chilli with Rice: Peppers, garlic puree, onion, chillies, tomato, Quorn mince (EGG, gluten free BARLEY malt extract), salt, oil, kidney beans, rice.

Vegetarian Cottage Pie: Potato, MILK, spinach, aubergine, sundried tomato* (SULPHITES), flour (NGCI), cheese (MILK), butter (MILK), garlic puree, oregano, salt.

Vegetable Korma: Rice, butternut squash, red pepper, onion, courgette, korma paste*, tinned tomato, coconut milk, double cream (MILK), desiccated coconut, coriander, salt, pepper.

Vegetable Hotpot: Potato, carrots, onion, MILK, leek, CELERY, peas, sweetcorn, butter (MILK), flour (NGCI), salt, tarragon, parsley, thyme, bay leaf, pepper, rapeseed oil, salt.

Vegetable Lasagne: Pasta (WHEAT), MILK, tomatoes, butternut squash, onions, carrots, CELERY, spinach, cheese (MILK) flour, (WHEAT), butter (MILK), garlic puree, thyme, MUSTARD, rapeseed oil, salt.

Vegetarian Haggis with Peppercorn Sauce: Vegetarian haggis (WHEAT, OATMEAL), sweet potato, carrot, celeriac (CELERY), swede, butter (MILK), cream (MILK), gravy*, pepper, salt.

Vegetable Naan Bread Pizza: Naan bread* (WHEAT, MILK), tomato purée, onion, bell pepper, mushroom, cheddar (MILK), mozzarella (MILK).

SIDES

Cauliflower Cheese: Cauliflower, NGCI flour, butter (MILK), MILK, cheddar cheese (MILK), salt.

Garlic Bread: White bread (WHEAT), butter (MILK), parsley, garlic puree, salt.

Mashed Potato: Potato, butter (MILK), salt.

Mashed Swede: Swede, butter (MILK), salt, pepper.

PIES

Chicken & Ham Pie: Allergens: BARLEY, CELERY, EGG, MILK, MUSTARD, SOYA, WHEAT.

Sausage Roll: Allergens: BARLEY, EGG, MILK, MUSTARD, SOYA, WHEAT.

Scotch Pie: Allergens: BARLEY, EGG, MILK, MUSTARD, SOYA, WHEAT.

Steak Pie: Allergens: BARLEY, EGG, MILK, MUSTARD, SOYA, WHEAT.

DESSERTS

Apple & Blackberry Crumble: Apples, butter (MILK), sugar, blackberries, plain flour (WHEAT), MILK, EGG, cornflour, oats (WHEAT), vanilla extract.

Apple Crumble with Custard: Apple, butter (MILK), sugar, flour (WHEAT), MILK, EGG, cornflour, oats (WHEAT), vanilla extract.

Apple Crumble with Custard (Gluten Free): Apple, butter (MILK), sugar, MILK, EGG, cornflour, flour (NGCI), vanilla extract.

Apple Crumble without Custard: Apple, butter (MILK), sugar, flour (WHEAT), oats (WHEAT).

Apple Crumble Slice: Apple, butter (MILK), sugar, flour (WHEAT), condensed MILK, oats (WHEAT), cornflour, cinnamon.

Banoffee Cheesecake: Cream cheese (MILK), double cream (MILK), sugar, banana, butter (MILK), digestive biscuits (WHEAT), condensed MILK.

Blueberry Cheesecake: Cream cheese (MILK), cream (MILK), sugar, digestives (WHEAT), butter (MILK), blueberries.

Chocolate Fudge Cake*: Allergens: (MILK, WHEAT, BUTTERMILK, EGG.)

Chocolate Mousse: Chocolate* (SOYA), EGG, sugar.

Creamed Rice Pudding: MILK, cream (MILK), pudding rice, sugar, butter (MILK).

Emily's Carrot Cake: Cream cheese (MILK), butter (MILK), sugar, sunflower oil, EGGS, carrots, flour (WHEAT), orange, raisins, cinnamon, nutmeg, bicarbonate of soda.

Eve's Pudding & Custard: Apples, butter (MILK), sugar, self-raising flour (WHEAT), MILK, EGG, cornflour, vanilla extract.

Fruits of the Forest Cheesecake: Cream cheese (MILK), double cream (MILK), sugar, fruits of the forest (strawberries, raspberries, blackberries, blackcurrants), digestive biscuits (WHEAT), butter (MILK).

Jam Sponge & Custard: Jam, butter (MILK), sugar, self-raising flour (WHEAT), MILK, EGG, cornflour, vanilla extract.

Lemon Drizzle Cake: Butter (MILK), sugar, flour (GLUTEN), EGG, lemon.

Lemon Posset: Cream (MILK), sugar, lemon.



Macaroni Cheese

Malva Pudding: MILK, sugar, EGG, apricot jam, butter (MILK), apple cider vinegar, flour (WHEAT), baking powder, bicarbonate of soda, cream (MILK), crème fraîche (MILK).

Milk & Honey Ice Cream - Vanilla:

Allergens: MILK

Rhubarb Crumble: Rhubarb, sugar, butter (MILK), flour (WHEAT), oats (WHEAT), MILK, cornflour, EGG, vanilla extract.

Rhubarb Fool: Rhubarb, mascarpone cheese (MILK), double cream (MILK), sugar.

Sticky Toffee Pudding & Custard:

Dates, sugar, butter (MILK), MILK, cream (MILK), self-raising flour (WHEAT), EGG, bicarbonate of soda, cornflour, vanilla extract.

Strawberry Cheesecake: Cream cheese (MILK), double cream (MILK), sugar, strawberries, digestive biscuits (WHEAT), butter (MILK).

Syrup Sponge & Custard: Golden syrup, butter (MILK), sugar, self-raising flour (WHEAT), MILK, EGG, cornflour, vanilla extract.

Mackies of Scotland Ice Cream:

Traditional - Whole MILK (60%), whipping cream (MILK) (21%), sugar, MILK solids, glycerine, emulsifier (mono & diglycerides of fatty acids), pasteurised free range EGGS, stabilisers (sodium alginate & guar gum).

Strawberry - Whole MILK(51%), whipping cream (MILK) (18%), strawberry preparation (14%) (strawberries (48%), sugar, maize dextrose monohydrate, water, rice starch, flavouring, citric acid, guar gum, calcium lactate, ascorbic acid, colour (beetroot red), sugar, MILK solids, glycerine, emulsifier (mono & diglycerides of fatty acids), pasteurised free range EGGS, stabilisers (sodium alginate & guar gum), flavouring, natural colour (beetroot).

Honeycomb - Whole MILK (56%), whipping cream (MILK) (20%), sugar, honeycomb (7%) (sugar, glucose syrup, water, sodium bicarbonate), MILK solids, glycerine, emulsifier (mono & diglycerides of fatty acids), pasteurised free range EGGS, stabilisers (sodium alginate & guar gum).

Arran Ice Cream:

Toffee - Fresh whole MILK (cows), double cream (15%) (cows MILK), sugar, dextrose, skimmed MILK powder (cows MILK), caramel fudge pieces (4%)(sugar, glucose syrup, sweetened condensed MILK (cows MILK), refined palm fat, butter (cows MILK), emulsifier: soya lecithin, natural flavourings, salt), caramel flavouring (2%)(sugar,

water, caramel colour E150b, natural flavourings, citric acid), emulsifier: propane-1, 2-diol esters of fatty acids, mono- and diglycerides of fatty acids, stabilisers, locust bean gum, guar gum.

Mint - Fresh whole MILK (cows), double cream (15%) (cows MILK), sugar, dextrose, skimmed MILK powder (cows MILK), mint flavouring (4%) (glucose syrup, sugar, water, natural flavouring, stabiliser: pectin, maltodextrins), dark chocolate chips (4%)(cocoa mass, sugar, cocoa powder, emulsifier(soya lecithin), emulsifier: propane-1, 2-diol esters of fatty acids, mono- and diglycerides of fatty acids. Stabilisers, locust bean gum, guar gum. Natural colours: Sodium Copper Chlorophyllin, curcumin.

OTHER

***Baked Beans:** Haricot beans 51%, tomatoes 27%, water, sugar, modified maize starch, salt, onion powder, ground paprika, rapeseed oil, clove extract, cinnamon, flavouring, capsicum extract, paprika extract, garlic oil, wine vinegar, glucose-fructose syrup.

***BBQ Sauce:** Tomato purée, spirit vinegar, sugar, molasses, water, salt, spices, modified starch, thickener (xanthan gum), garlic, preservative (potassium sorbate), smoke flavouring, natural flavouring.

***Bisto (gluten free):** Maltodextrin, potato starch, salt, colour (plain caramel), flavourings, vegetable oils (palm, rapeseed, sunflower), sugar, onion powder, stabiliser (guar gum), yeast extract.

***Black Pudding:** Water, seasoning (OATMEAL, haemoglobin powder, salt, rusk (fortified WHEAT flour (Calcium carbonate, iron, niacin, thiamin), salt, raising agent (E503ii), spices (pimento, black pepper, coriander, cayenne, cinnamon, MUSTARD, paprika), emulsifier, E451i, herbs (marjoram, thyme) spice extracts, beef fat, beef connective tissue, beef, dried onion.

***Breaded Haddock:** Haddock (FISH), batter (water, WHEAT flour, Calcium carbonate, iron, niacin, thiamin), cornflour, rice flour, sugar, salt, paprika powder, white pepper), bread crumbs (WHEAT flour, Calcium carbonate, iron, niacin, thiamin), rapeseed oil, WHEAT flour, potato starch, WHEAT gluten, salt.

***Chips:** Potato (90%), seasoning (6%)(WHEAT starch, rice flour, WHEAT flour, salt, thickener: xanthan gum; yeast extract, raising agents: diphosphates, Sodium carbonates; dextrose), sunflower oil (4%), stabiliser: diphosphates.

***Chocolate:** Cocoa mass, sugar, dextrose, emulsifier (SOYA lecithin). May contain traces of NUTS



Apple & Blackberry Crumble

***Chocolate Fudge Cake:** Icing (sugar, water, palm oil, fat reduced cocoa powder, rapeseed oil, glucose syrup, dried glucose syrup, emulsifiers, whey powder (MILK).) Sponge (sugar, WHEAT flour, BUTTERMILK, rapeseed oil, EGG, fat reduced cocoa powder, EGG yolk, raising agent.)

***Gravy:** Maltodextrin, starch, flavourings, salt, onion powder, sugar, caramel syrup, thickener (guar gum), sage.

***Gravy (beef):** Beef stock (water beef stock, beef dripping), modified tapioca starch, flavourings, salt, glucose syrup, sugar, rice flour, colour (caramel), cornflour, potato starch, rapeseed oil, maltodextrin, yeast extract, herb.

***Gravy (poultry):** Chicken stock (water, chicken stock, chicken fat, onion, carrot, tomato, herb extract, herb), modified tapioca starch, flavourings, salt, sugar, glucose syrup, rice flour, potato starch, cornflour, colour (caramel), maltodextrin, yeast extracts, rapeseed oil.

***Haggis:** Lamb lungs, beef fat, oatmeal (WHEAT), beef connective tissue, ox liver, seasoning, spices (black pepper, cayenne, coriander, ginger, allspice, onions, gravy browning E150c).

***Korma paste:** Water, ground spices (12%) [coriander (4%), turmeric, spices, paprika, cumin, fenugreek], rapeseed oil (11%), sugar, concentrated tomato purée (5%), salt, maize flour, ginger purée, garlic purée, desiccated coconut (3%), acid (acetic acid), dried onion, MUSTARD powder, dried coriander leaf.

***Lamb Stock:** Lamb bones, red wine (SULPHITES), tomato, onions, carrot, CELERY, tomato puree, garlic puree, rapeseed oil, black pepper, thyme.

***Lorne Sausage:** Beef (29%), water, rusk (WHEAT), raising agent E503ii, lamb (11%), lamb fat, beef fat, seasoning (salt, fortified WHEAT flour), salt, preservative: sodium, SULPHITE, flavourings, antioxidant: E301, food colour E120, beef connective tissues.

***Mango Chutney:** Sugar, mango, cane sugar vinegar, salt, spices, garlic, acetic acid - may contain NUTS, SESAME SEEDS

***Naan Bread:** WHEAT flour, rapeseed oil, yeast, spirit vinegar, sugar, raising agents, salt, black onion seeds, ground cumin, ground fennel, skimmed MILK powder, calcium propionate

***Pork Sausage:** Pork 42%, pork fat, water, rusk (WHEAT flour (calcium carbonate, iron, niacin, thiamin)), raising agent E503ii, pork rind, seasoning (salt, WHEAT flour, spices, sodium (SULPHITES)), stabiliser E450, yeast extract, citric acid, spice extracts, herb extracts)

***Potato Scone:** Re-hydrated potato flakes, WHEAT flour, Rapeseed oil, salt, raising agents, preservative

***Scampi:** Scampi (CRUSTACEAN), breadcrumbs (WHEAT flour), yeast, salt, batter (water, WHEAT flour, salt), water, rapeseed oil, stabilisers.

***Sundried Tomato:** Sundried tomato (59%), sunflower oil (27%), salt, garlic, extra virgin olive oil, white wine vinegar (SULPHITES), sea salt, acidity regulators (citric acid, lactic acid), black pepper, oregano, antioxidant (ascorbic acid), preservative.

***Tikka Masala Paste:** Water, rapeseed oil, tomato puree, lemon juice, coriander, turmeric, sugar, dried onion, ginger, desiccated coconut, salt, maize starch, acetic acid, spices containing MUSTARD, garlic, lactic acid, cumin, garlic puree, coriander, paprika

***Worcestershire sauce:** Water, spirit vinegar, cider vinegar, molasses, sugar, anchovy (FISH), tamarind extract, salt, chilli powder, garlic powder, clove, onion powder.

Thank you for picking up the latest edition of our menu. We hope you enjoy reading through it and find all of our dishes appealing.

Since 2012 we have been working hard to establish a business that delivers the highest quality food and service. With the help, trust and loyalty from all of our customers we have now been able to establish a hardworking team to help deliver this great service to you.

We just want to say a big thank you for all your support and we look forward to the continuing success of Blueberry Hill.

*Emily and Victoria
Blueberry Hill Directors
(and sisters!)*



Spring Vegetable Risotto



*Welcome to the
Blueberry Hill family*

Let us take care of the cooking ♡



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