



THE FEASTS

— BY BALLINTAGGART —



WEDDING FEASTS FOR FOOD LOVERS

www.ballintaggart.com

We believe that good food created and shared generously should be at the heart of any celebration. Thoughtfully prepared food has a powerful ability to bring people together.

You can expect restaurant quality food and outstanding Scottish ingredients recognised by The Michelin Guide 2020, The Good Food Guide 2020 and The Observer Food Monthly Awards 2019 and served with thoughtful charm.

We are not typical wedding caterers. Our chefs are as likely to be working a busy restaurant service, teaching in The Cook School by Ballintaggart or preparing dishes for a Tasting Menu as they are creating wedding feasts. They are all passionate experts and never compromise on the quality of ingredients or the care taken in sourcing.



Grandtully, Perthshire, PH9 0PX | Tel: 01887 447000 | hello@ballintaggart.com

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AUGUST WEDDING MENU

CANAPES

- Dukka crusted chicken, lemon aioli
- Atholl Estate lamb and wild mint kofta, Katy Rodgers natural yoghurt, sumac
- Crushed pea and broad bean rye crostini, lemon creme fraiche
- Brie Morangie, Blairgowrie strawberry and lovage crostini
- Monkfish skewers
- Isle of Uist crab cakes, pickled radish, crab custard

TO WELCOME

Ballintaggart sourdough bread, Cullisse Highland rapeseed oil, butter

TO START

Beetroot cured salmon, garden leaves, pickled beetroot, rye crisps, horseradish, smoked salt cucumber

Vegetarian option: Inverloch goats cheese, garden leaves, pickled beetroot, rye crisps, horseradish, smoked salt cucumber

TO FOLLOW

Atholl Estate lamb fillet, pulled lamb shoulder croquette, pea puree, jus, charred baby leek

Vegetarian option: Garden pea, mint and blue murder risotto, pickled radish, walnut

Served with large sharing bowls of:

Garden courgette, garlic

Rosemary roast potatoes

Heritage carrots, sumac

TO FINISH

Raspberry frangipane tart, Katy Rodgers' crème fraiche ice cream, mint crumb

EVENING FOOD

Butternut squash and Inverloch goats cheese quesadillas

&

Pulled pork, apple compote, brioche rolls

GETTING TO KNOW YOU

A wedding feast is the ultimate celebration and we aim to surpass expectations by getting to know you from the start so that we can plan and create a memorable feast that reflects who you are, the food you most enjoy and the style your day

Our menus are ingredient-led, seasonal and packed with delicious flavours – many grown locally or foraged from the surrounding forests, field and hedgerows.

We'd love to hear about your favourite tastes and ingredients and have put together a collection of questions (attached) which do just that. Our chefs and our events team then work with your responses to develop early menu concepts for you and from there we work together to finalise every delicious detail of your menu for you and your guests.

We don't believe in sample menus and create a completely bespoke menu for each event we cater for. You can see two past menus here to simply give you an idea of our modern Scottish style, a glimpse of some of our brilliant suppliers and producers and some of our favourite flavours too.

Please contact us and come to Highland Perthshire to experience our food, our team and our places, Ballintaggart Farm and The Grandtully Hotel by Ballintaggart for yourselves



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3 COURSE WINTER MENU

TO START

Melfort trout pastrami, spiced rye crumb, lemon crème fraiche, brussels sprouts, elderberry

TO FOLLOW

Dalnaspidde wild mallard, orange, carrot, parsnip, duck rilette, duck jus

TO FINISH

Kilduff Farm pumpkin tart, ginger, miso caramel, Katy Rodgers crème fraiche ice cream



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THE COSTS

MENU

This is a fair guide to our costs but because of the personal and bespoke approach we take, these are not set in stone. Please be honest about your budget and in return we will be honest and flexible about what we can create so you get the very best value and tastes from us.

- CANAPÉS – A LITERAL TASTE OF THE STYLE OF FEAST TO COME – choose six | £15 | guest
- THREE COURSE WITH BALLINTAGGART SOURDOUGH, WHIPPED BUTTER AND PERELLO OLIVES TO WELCOME – from | £60 - 65 | guest
- FIVE COURSE FEAST WITH SHARING BOARDS, FAMILY STYLE STARTERS, MAIN COURSE, CHEESE COURSE AND PUDDING – from £70 – 75 | guest
- EVENING FOOD, FUEL FOR THE FESTIVITIES – £10-15 | guest

Staffing and service is included for your drinks reception and meal. We are very happy to pour drinks throughout your day and do not charge corkage for this. Evening bar service is not included in these costs, please discuss with us and your venue.

IN ADDITION

Please don't forget

- Hire items (cutlery, crockery, linen, glassware) Allow £13-£15 | guest
- You will be working with our experienced and talented team, they can guide you through these decisions and make recommendations which will work best for you and your big day.
- VAT 20%
 - Tiered celebration cakes - expertly baked and simply decorated from £250
 - More eating! Talk to us about other delicious elements of your celebrations this might include but is not limited to – a night before supper, breakfast hampers, midnight feasts, brunch the day after.



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TALK TO US

Our Team is waiting to hear from you.

Make an appointment to meet with us for cake, email hello@ballintaggart.com, call 01887 447000 or visit us at Ballintaggart Farm or The Grandtully Hotel by Ballintaggart.



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