Grocery Order Form

NAME _____ COTTAGE _____

ARRIVAL _____ DEPARTURE _____

DELIVERY DATE _____ DELIVERY TIME _____

ALLERGIES OR DIETARY REQUIREMENTS:

NEWHALL MAINS

Arrive to a kitchen stocked with the best of the Black Isle. Seasonal produce, Scottish cheeses and seafood landed on our coastline, each sourced from the finest producers in the region.

Mark the quantities you would like and we will take care of the rest.

PREPARED MEALS *FieldGoods, ready to heat*	UNIT	PRICE	QTY
Beef Bourguignon	*Serves 2*	*£16.00*	
Sustainable Fish Pie	*Serves 2*	*£16.00*	
Chicken, Leek and Tarragon Pie	*Serves 2*	*£16.00*	
Aubergine Parmigiana	*Serves 2*	*£16.00*	
Soy and Ginger Glazed Rainbow Trout	*Serves 2*	*£16.00*	
Lamb and Apricot Tagine	*Serves 2*	*£16.00*	
Miso Butter Hispi Cabbage	*Serves 2*	*£6.50*	
Hasselback Potatoes	*Serves 2*	*£6.50*	
Peas, Leeks and Lardons	*Serves 2*	*£6.50*	

PANTRY	UNIT	PRICE	QTY
Crumpets	*6*	*£3.00*	
Scottish Oatcakes	*Pack*	*£2.50*	
Scottish Shortbread	*Pack*	*£4.50*	
Basmati Rice	*250g*	*£2.50*	
Penne	*500g*	*£6.00*	
Egg Tagliatelle	*250g*	*£6.50*	
Tomato and Basil Sauce	*340g*	*£6.00*	
Raw Basil Pesto	*200g*	*£8.50*	
Parmesan	*190g*	*£7.50*	

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MEAT AND GAME	UNIT	PRICE	QTY
Rib Eye Steak	2x 250g	£40.50	
Fillet Steak	2x 200g	£42.00	
Pheasant Breast	4	£13.50	
Beef Burgers	2x 170g	£6.00	
Venison Loin	400g	£21.00	
Free-Range Chicken *(Whole Bird)*	approx. 1.6kg	£19.00	
Haggis	454g	£19.00	
French-Trimmed Rack of Lamb	approx. 950g	£38.00	

FISH AND SHELLFISH	UNIT	PRICE	QTY
Scottish Oysters	12	£26.50	
Live Lobster	approx. 600g	£58.00	
Live Langoustines	500g	£26.50	
Hand-Dived Scallops	6	£18.00	
Hot Smoked Salmon	200g	£8.50	
Cold Smoked Salmon	200g	£9.00	
Fish of the Day	2 portions	Market Price	
Mussels	1kg	£7.50	

FRUIT AND VEGETABLES	UNIT	PRICE	QTY
Highland Harvest Vegetable Selection	Serves 2 to 4	£18.00	
Garden Salad	Serves 2 to 4	£5.50	
Artisanal Seasonal Fruit Selection	Serves 2 to 4	£12.00	

DESSERT	UNIT	PRICE	QTY
Sticky Toffee Pudding	2x 250g	£7.50	
Apple and Blackberry Crumble	2x 200g	£7.50	
Black Isle Vanilla Ice Cream		£6.50	
Eton Mess	2x 170g	£6.00	
Scottish Cheese Selection	400g	£18.00	
Double Cream	300ml	£2.00	

Our wines come from the Newhall Mains cellar and can be ordered at any time during your stay.

WHITE	PRICE	QTY
Domaine des Lauriers, Picpoul *France, 2025*	*£13*	
Die Kluise, Chenin Blanc *South Africa, 2023*	*£15*	
Niepoort Docil, Vinho Verde *Portugal, 2023*	*£18*	
Little Beauty, Pinot Gris *New Zealand, 2023*	*£21*	
Prieuré Saint Côme, Chablis *France, 2024*	*£21*	
Domaine de la Loge, Pouilly-Fumé *France, 2025*	*£24*	
Loewen, Alte Reben, Riesling *Germany, 2021*	*£28*	
Eredi di Maio, Afu, Etna Bianco *Italy, 2018*	*£30*	
Bruno Clair, Marsannay Cuvée *France, 2018*	*£30*	
Domaine de la Vougeraie, Chardonnay *France, 2025*	*£35*	
Moulin aux Moines, Saint-Romain, Chardonnay *France, 2015*	£40	
Château Climens, Blanc Sec *France, 2020*	*£45*	
Shafer, Chardonnay *USA, 2019*	*£60*	
François Cotat, Sancerre Côte Blanc *France, 2022*	*£65*	
DuMOL, Hyde Chardonnay *USA, 2018*	*£75*	

RED	PRICE	QTY
Die Kluise, Cinsault *South Africa, 2023*	*£15*	
Il Tasso, Merlot *Italy, 2021*	*£17*	
Château de Fonbel, St-émilion *France, 2020*	*£23*	
Clos Fontaine, Merlot *France, 2022*	*£24*	
San Lorenzo, Montepulciano *Italy, 2021*	*£26*	
Lopez Cristobel, Tempranillo *Spain, 2022*	*£28*	
Recher Herrenberger, Pinot Noir Trocken *Germany, 2020*	£40	
Domaine Tempier, Bandol Rouge *France, 2018*	*£41*	
Frog's Leap, Merlot *USA, 2022*	*£43*	
Domaine Guillard, Gevrey-Chambertin *France, 2019*	*£43*	
Gianni Gagliardo, Barolo DOCG *Italy, 2020*	*£43*	
López de Heredia, Viña Tondonia *Spain, 2012*	*£50*	
Tardieu-Laurent, Châteauneuf-du-Pape *France, 2011*	*£53*	
René Leclerc, Gevrey-Chambertin *France, 2015*	*£67*	

CHAMPAGNE & SPARKLING	PRICE	QTY
Il Colle di Treviso, Spumante Brut, Prosecco *Italy, 2019*	*£18*	
Gonet-Sulcova, Brut Réserve, Champagne *France, NV*	*£35*	
Gusbourne, Rosé *England, 2019*	*£50*	
Gusbourne, Blanc de Blancs *England, 2019*	*£50*	
Benoît Déhu, Initiation, blanc de noirs *France, NV*	*£59*	

ROSÉ	PRICE	QTY
Les Pierres Sèches, Syrah Cinsault *France, 2023*	*£15*	
Ray-Jane, Bandol Rosé, Mourvèdre *France, 2022*	*£35*	

Please return your order at least 48 hours before you would like it delivered. A one-off £30 admin charge applies to each booking.

Fish and shellfish depend on the day's landings, and we will let you know of any substitutions. All prices include VAT where applicable.

Please tell us about any allergies – some items are prepared off site and may contain traces of allergens. Return this form to reception, or simply reply to your pre-arrival email with your selection.

SPECIAL REQUESTS:

NEWHALL MAINS