

# Wolsey Lodges Food Trail

*Welcome to the Wolsey Lodge Food Trail for lovers of good food.*

[Cosses Country House](#), Ballantrae, Ayrshire



Food at Cosses Country House is always high on the agenda. Award winning chef Susan Crosthwaite takes great pleasure in creating mouth-watering menus to suit the tastes of her guests, using only home grown vegetables, fruit and herbs and locally reared meat, fish and game. A wander round the kitchen garden selecting one's favourite vegetable is always an option!

After your journey, on a sunny afternoon, enjoy tea in the garden with home made cakes, scones and biscuits.

Susan is a member of Slow Food and the Ayrshire Food Network, enabling access to local high quality food. Dalduff Farm shop has been supplying Cosses Country House with meat products for over twenty years; butchering lamb from neighbouring Crailoch farm which is some of the most delicious ever tasted 'due to grazing on the coastal grasslands, as well as the hills'. Dalduff haggis is delicious with breakfast or used as a stuffing for Scottish Quail, and their home made sausages and black pudding all adds to breakfast delights. If you prefer fish, they offer Loch Fyne kippers and natural smoked haddock. All the bread and preserves are home made and stewed fruit from the garden with homemade yoghurt makes a mouth watering breakfast starter.

Ballantrae lobster with garden herb mayonnaise, Marrbury smoked salmon with Ballantrae prawns (langoustine), and Kirkcudbright scallops are just some of the many seafood delights. Scotland has a wealth of farm house cheese (Aiket Brie, Glazart, Dunlop, Criffle, Strathdon etc.) which could challenge any French cheese board! They offer an amazing assortment, with home made oat cakes. All this accompanied by a superb selection of wine and whisky.

To arrange your stay call 01465 831363  
or email [staying@cossecountryhouse.com](mailto:staying@cossecountryhouse.com)