

EVENING MENU SEPTEMBER 2020

WEDNESDAY:

Uig Lodge smoked salmon, beetroot relish, quail egg, yogurt, crackers

Baked cod with a herb crust, seasonal green vegetables, parsnip puree, sautéed potatoes, lemon butter

Glazed French apple and lemon tart, homemade ice cream

SATURDAY:

Chicken and Islay whisky pate, oatcakes, cranberry and port sauce

Hebridean pan-fried mackerel, gooseberry and cucumber relish, saffron potatoes, horseradish cream, seasonal green vegetables

Lime tart, amaretto biscuits

Importantly, if you have a food allergy or intolerance, please ask us for help and information.

On a Wednesday and Saturday, we serve a 3-course evening meal. Please do book in advance. Served in the guest dining room at 7.15p.m. Please arrive in the guest dining room just before 7.00p.m. for pre-dinner drinks and complementary nibbles.

Our Sharing Platter Menu is available on a Tuesday, Friday, and Sunday. Please do book in advance. Served in the guest dining room at 7.15p.m. Please arrive in the guest dining room just before 7.00p.m. for pre-dinner drinks and complementary nibbles.

*We source as much of our food as possible from local suppliers: **Local fish and shellfish** comes from Island Shellfish Company, **Smoked salmon** from Uig Lodge, **Meat** from Charles Macleod*