

EVENING MENU SEPTEMBER / OCTOBER 2019

WEDNESDAY:

Hebridean crab tart

Hot smoked salmon with a cornichon, dill and caper sauce served with new potatoes and wilted spinach

Chocolate roulade

FRIDAY:

Goats cheese salad with gremolata, walnuts and sundried tomato oil

Pot-roasted guinea fowl with calvados, cream and apples, served with roast potatoes and seasonal green vegetables

Scottish cranachan

SATURDAY:

Chicken and whisky pate served with oatcakes and cranberry sauce

Pan fried cod, with seasonal green vegetables, beetroot puree, sautéed potatoes and a lemon and caper butter

Eton mess

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

On a Wednesday, Friday and Saturday we serve a 3-course evening meal. Please do book in advance. Served in the guest dining room at 7.15 p.m.

Our Sharing Platter Menu is available on a Tuesday, Thursday and Sunday. Please do book in advance. Served in the guest dining room at 7.15 p.m.

*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.*