



EVENING MENU MAY & JUNE 2021

WEDNESDAY:

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

Baked cod with a herb crust, seasonal greens, carrot puree, saffron potatoes, lemon butter

Tarte Tatin, homemade ice cream

SATURDAY:

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

Hebridean venison loin, celeriac & apple puree, wilted chard, parsnip crisps and a red wine sauce

Mojito cheesecake, 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. On a Monday & Thursday, we do not serve evening meals and can recommend some local restaurants for you.

To accompany your meal do please choose from our carefully chosen wine list, or our Scottish gin and whisky range.

We source as much of our food as possible from local island suppliers: **Local fish and shellfish** comes from Island Shellfish (Stornoway), **smoked salmon** from Uig Lodge (Uig), **meat** from Charles Macleod (Stornoway) and **venison** from Amhuinnsuidhe Estate (Harris).