

Dinner at Baile na Cille

We serve a set three course menu at night taking into account any special likes/dislikes/special diets of our guests.

Typical Starters;

Spiced Parsnip Soup,
Uig Lodge Smoked Salmon
Haggis shepherds pie
Rillette du Porc
Chicken liver and brandy patee

Typical Main Courses

Trout baked with cream and bayleaves
Salmon poached in Martini
Roast duck with mango sauce
Aubergine Pie
Redcurrant Lamb

Typical Puddings

Scottish Raspberries with Meringue Ice Cream
White Chocolate Bread and Butter Pudding
Orange Soufflé with Orange and Apricot sauce
Banana ice cream with hot toffee sauce
Apple and grape pavlova

With the cheeseboard, tea or coffee