

ORASAY INN TYPICAL MENU APPETISERS

ORASAY INN SEAFOOD PLATTER

A selection of our local seafood, served with salad and mayonnaise
£12.00

HEBRIDEAN SHELLFISH SOUP

Served with homemade soda bread
£7.00

LOBSTER CAKE

On top of a mixed salad with mayonnaise dip
£6.00

CHARLIE BARLEYS MARAG DUBH

Served on toast with a whisky sauce
£5.00

BAKED GARLIC MUSHROOMS

Topped with cheese and grilled
£5.00

SMOKED SALMON ROLLS

Salar hot smoked salmon with horseradish sauce, wrapped in filo pastry
£8.00

UIST COCKLES

Tossed in a garlic butter and served with brown bread
£6.00

DEEP-FRIED SCOTTISH BRIE

Served with redcurrant jelly
£6.00

HEBRIDEAN CRAB COCKTAIL

Topped with marie rose sauce
£7.00

SALMON GOUJONS

Coated with oatmeal in a tomato and herb butter

ORASAY INN TYPICAL MAIN COURSES

GRATIN OF SEAFOOD

Scallops, prawns, cockles, mussels, grilled and topped with a fish sauce
£18.00

ORGANIC WEST MINCH SALMON

Served on herb mash with chilli garlic butter
£16.00

CHICKEN WRAPPED HAGGIS

Chicken stuffed with haggis accompanied with creamed carrots and whisky sauce
£16.00

DUCK PRINCE CHARLIE

Grilled duck breast with stir fry green vegetables and a Drambuie sauce
£18.00

SURF AND TURF OF SCOTCH BEEF

Uist scallops and prawns on an 8oz fillet steak with a rich sauce
£22.00

VENISON HEBRIDEAN

Pan-fried strip loin with oatmeal potatoes and a redcurrant and port sauce
£22.00

8OZ SIRLOIN OF SCOTCH BEEF

Served with a sauce of your choice – garlic, Balmoral or pepper
£15.00

CATAPLANA OF SEAFOOD

Scallops, langoustines, mussels and cockles in tomato, red pepper and seafood sauce
£16.00

SEARED MONKFISH

On a bed of sautéed leeks, with a coconut and bacon sauce
£18.00

ROASTED COD

Sitting on a bed of bubble and squeak, with a lemon and dill sauce
£14.00

ROASTED LAMB SHANK

Served with a red wine and rosemary sauce
£12.00