

CUILLIN HILLS HOTEL

Isle of Skye



WINTER DINNER MENU

served from 6pm - 8pm

STARTERS

Seasonal Soup of the Day

Crusty Bread

£4.95 (v) (vg)

Pressed Terrine of Smoked Ham Hock and Raisin

Granny Smith Apple, Sourdough Crisp

£7.50

Seared Uist Scallops

Greek Yogurt, Cucumber, Basil, Frisee and Pistachio Salad

£10.95

Hickory Smoked Beetroot

Heather Honey Whipped Goats Cheese, Tarragon, Sesame Seed Crisp

£7.00 (v) (vg)

White Wine Steamed Skye Mussels

Garlic, Shallots, Cream, Crusty Bread

(subject to availability, local fishing boats are weather dependent)

£8.95

(v) - Vegetarian

(vg) - Vegan

MAIN COURSES

Ale Battered Haddock

Hand Cut Chips, Tartare Sauce, Lemon, Salad

£15.00

Slow Cooked Beef Cheek

Buttered Mash Potato, Glazed Carrots, Port and Red Wine Reduction

£24.00

Torched Fillet of Scrabster Hake

Anne Potato, Confit Leeks, Young Onions, Saffron Butter Sauce

£18.50

Jerk Seasoned Cauliflower

Spiced Cauliflower Veloute, Herb Oil, Toasted Pine Nuts, Tamarind Yogurt

£14.00 (v) (vg)

Roasted Breast of Grampian Chicken

Chorizo and Mixed Bean Cassoulet, Aged Parmesan

£18.00

Classic Aberdeen Angus Burger

Lettuce, Tomato, Red Onion, Pickles, Relish

£13.95

Add Bacon or Cheese - £1.00 each

SIDES

Hand Cut Chips

£3.50

Isle of Skye Side Salad

£3.50

Onion Rings

£3.50

Side of Seasonal Veg

£4.00

SANDWICHES

served from 12pm - 6pm

BLT

Bacon, Lettuce, Tomato

£9.95

Isle of Arran Cheddar

Apple Chutney, Baby Gem Lettuce

£8.95

Isle of Skye Hot Smoked Salmon

Cream Cheese, Cucumber

£9.95

All served on Granary, White or Gluten Free Bread,

Mixed Leave Salad and Crisps

DESSERTS

Sticky Toffee Pudding

Toffee Sauce, Vanilla Ice Cream

£6.50

Selection of Scottish Cheeses

Fruit, Chutney, Oatcakes, Biscuits

£9.95

Selection of Sorbets

£4.50

Selection of Ice Creams

£4.50

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Please inform the Staff if there are any dietary or allergen requirements.