

## Langass Lodge SAMPLE Restaurant Menu

- Our restaurant menu changes daily depending on the availability of fresh ingredients

### First Course

*Soup of the day served with our own bread*

*Barra Atlantic Oysters with a Ginger and Fingerlime Vinaigrette, served on Crushed Ice*

*Hebridean Smokehouse Platter: Locally sourced Smoked Seafood served with a Smoked Salmon Pate and our own Oatcakes*

*North Uist Estate Venison Carpaccio served with Pickled Garden Vegetables and Brambles*

*Slow Roasted Cherry Tomato Tartlets with a Sun-blush Tomato Pesto*

*North Uist Downpour Gin Salmon Ceviche with Mango and Passionfruit*

*North Uist Dived Scallops and Crisp Green Apple Salad with Stornoway Black Pudding Croutons*

### Second Course

*North Uist Lobster with a Ginger and Tarragon Butter, Salted New Potatoes and Samphire  
(Supplement £5)*

*North Uist Estate Venison Wellington: Pan Seared Venison encased in Wild Mushroom Duxel and Puff Pastry with Celeriac Puree, Truffle Mashed Potato and a Red Wine Jus*

*Slow Roasted Berneray Pork Belly and North Uist Dived Scallops with Pea Puree, Smoked Mash Potato, Stornoway Black Pudding Crumb and a Seafood Bisque*

*Yuzu and Ginger Roasted Cauliflower with a Warm Spring Spinach Salad*

*Fillet Steak: Scottish Fillet of Beef with Roasted Vine Cherry Tomato, Rocket Salad, Chunky Beef Dripping Chips and Chimichurri*

*Pan Seared Halibut: Locally sourced Halibut and Lochmaddy Bay Prawn Langoustines, Pea Puree, Crushed Peas, Crispy Lemon Polenta and a Gremolata*

### Dessert

*Free Standing Crème Brûlée with Roasted Figs and Fresh Berries*

*North Uist Downpour Gin and Lemon Tart with Italian Meringue*

*Chilled Chocolate Fondant with Fresh Raspberries*

*The Bee Lady Honey Trio: Panna Cotta with a Honey Sponge, Honeycomb and Fresh Raspberries*

*Cheeseboard: A selection of Scottish Cheese served with Grapes, a Spiced Rum Chutney and Charcoal and Sourdough Crackers*

**2 Courses £42.00, 3 Courses £50.00**