

Amhuinnsuidhe Castle

Breakfast Menu

Porridge

Fresh Fruit Salad



Grilled Smoked Bacon

Grilled Award Winning 'Ballancreeff' Sausages

Venison Sausages*

Stornoway Black Pudding**

Grilled Tomato

Saute Potatoes

Pan-Fried Mushrooms with a hint of Lemon

Stornoway Potato Scones



Eggs, any way you like. Fried, Scrambled, Poached, Boiled, Over-Easy
or perhaps an Omelette with your choice of filling



Scrambled Eggs and Smoked Salmon

Fillet of Smoked Haddock Poached in milk and then topped with a poached Egg

Grilled Stornoway Kippers



*Made in the castle kitchen using our own Amhuinnsuidhe Estate Venison.

** Charles Macleod's unique and world famous black pudding

Amhuinnsuidhe Castle

Picnic Table

Please make your selection from the following:

Cold cuts:

Roast Beef

Roast Ham

Roast Venison

Chicken



Venison Pasties

Home-made Scotch Eggs

Boiled Eggs

Smoked Salmon

Selection of Scottish cheeses

Quiches



Salads

Choice of condiments



Today's 'special' Cloutie Dumpling.

Please help yourself to a choice of bread, rolls, crisps, sweet snacks and soft drinks.
Flasks available for filling with tea or coffee.



Amhuinnsuidhe Castle

Dinner Menu

Lightly Seasoned 'East Loch Tarbert' Crab Cakes
On a Bed of Mango Salsa Served with a Lime Mayonaise



Loin of Amhuinnsuidhe Estate Venison,
Pan Roasted with Roasted Garlic and Rosemary,
Acompanied by a Rich Port and Marsala Reduction
Infused with a Hint of Bitter Belgian Chocolate



Dauphinoise Potatoes



A Selection of Simply Cooked Seasonal Vegetables



Homes-Made Hebridean Fudge Cheesecake Ice Cream
With Crispy Toffee Apple Slices



A Trio of traditional Scottish Farmhouse Cheeses
with Hebridean Oatcakes



Coffee and Petits Fours will be served
in the Drawing Room

