



lews castle

Private Dining Menu

Starter & Main | £44.99

Starter, Main & Something Sweet | £55.99

Lewis

Potted Local Salmon

Potato Salad, Sour Cream, Chive Dressing, Local Oatcake

Caramelised Onion and Goats Cheese Tart (V)

Mixed Leaf Salad

Hand Dived Scallops (GF) (DF)

Mango & avocado salsa, pimento dressing



Breast of Corn Fed Chicken (GF)

Bacon, Cream, Wild Mushroom,
Garlic and Tarragon Sauce, Chive Mash

Roast Loin of Highland Venison (GF)

Celeriac Gratin and a Damson and Prune Sauce

Salmon with Herb Crust

West Coast Mussels, Hollandaise, Baby New Potatoes

Cranberry & Mixed Nut Roast (VE) (V)

Sweet chilli salsa, Mixed salad

All served with roasted vegetables on the side



Mixed Berry and Fruit Terrine with Champagne Jelly (DF)

Vanilla Panna Cotta & Seasonal Berries (GF) (V)

Double Chocolate Mousse (GF) (V)

Fresh Fruit Sorbet (Lemon or Raspberry) (GF) (V) (VE) (DF)

Complimentary tea & coffee

Although we can prepare food without allergens, please be aware that the kitchen is not an allergen free environment. We can therefore not guarantee cross contamination and can not confirm that our food is completely allergen free.