



SCARISTA HOUSE, ISLE OF HARRIS

SAMPLE DINNER MENU

Following are some typical examples of what we might serve for dinner over the course of a week or so. There is a set menu, there is no choice on any one evening, but we are always happy to discuss likes and dislikes, and to meet most requirements of diet, such as those of vegetarians, vegans and coeliacs.

Everything is home-made, including bread, pasta and ice creams and, as far as possible, organic. Our herb garden provides us with salads and herbs. Our fish and shellfish are caught in the pristine waters surrounding the Hebrides and usually delivered to our door on the day it is caught. We use only free-range meat - most of which is produced in the Highlands & Islands.

Velouté of celeriac
Uist peat-smoked scallops, puy lentils

Harris Minch langoustines,
garlic and herb butter, Dijon mayonnaise,
crushed olive potatoes, fine beans

Lemon tart,
lemon verbena & basil ice cream, strawberry and pink peppercorn coulis

Roast quail, porcini risotto

Fillet of Stornoway landed turbot,
ginger & Monbazillac sauce,
wilted pak choi, cumin-roasted potatoes

Poire William panna cotta,
pear poached in Muscat syrup, cinnamon biscuit

Uist crab tart

Navarin of Lewis lamb,
aubergine purée, buttered carrots & courgettes, Dauphinoise potatoes

Chocolate roulade,
mint & white chocolate ice cream, bitter chocolate sauce

Twice baked soufflé, Strathdon blue cheese

Stornoway landed monkfish tail
roasted with fennel, lemon & coriander, pan juices,
fennel & pea purée, cauliflower, sweet peppers

Champagne & elderflower jelly, “roast” strawberries,
strawberry & passion fruit sorbet, Viennese biscuits

Duck confit, Stornoway black pudding, smoked bacon

Local diver’s scallops,
salse verde, tomato confit,
cauliflower puree, wilted spinach

Orange marmalade frangipane tart,
amaretto glazed peaches, crème anglaise

Bisque of local langoustines,
rouille, Uist smoked scallop mayonnaise

Fillet of Aberdeen Angus beef, pinot noir reduction,
celeriac mash, roasted root vegetables

Tarte Tatin,
cinnamon ice cream, summer fruit coulis

Ravioli of goat’s cheese, courgette & Old Smokey cheese, nettle pesto

Fillet of Stornoway landed halibut, Champagne & chive sauce,
asparagus, new potatoes

Hazelnut meringue, blueberry & elderflower sorbet,
fresh raspberries

CHEESE

We offer a choice of mostly local & Scottish cheeses from small-scale and organic producers. These include

Crowdie, (V) pasteurised cows’ milk, Tain

Connage Clava brie, (V) organic, pasteurised cows’ milk, Inverness-shire

Fat Cow, (V) organic pasteurised cow’s milk, Tain

Bonnet , (V) pasteurised goat’s milk, Ayrshire

Old Smokey, (V) pasteurised cows’ milk, Kintyre

Auld Reekie, un-pasteurised cows’ milk, Deeside

St Andrew’s cheddar, un-pasteurised cows’ milk, Fife

Cairnsmore , (V) un-pasteurised ewe's milk, Ayrshire

Strathdon Blue, (V) pasteurised cow's milk, Tain

Hebridean Blue, un-pasteurised cows' milk, Isle of Mull