



A Taste of Eilean Iarmain

Thank you for choosing to dine with us at Hotel Eilean Iarmain.

Our dishes have been chosen to offer a “Highland” experience including venison from the estate and local fish and seafood from the surrounding waters.

Sunday Specials ~ Sample Menu

Starters

Haggis Filo Pastry Parcels ~ Gaelic Whisky cream sauce

Seafood Selection ~ smoked mackerel, smoked salmon, rollmop herring, smoked mussels, capers, salad leaves, lemon mayo

Local Langoustines ~ garlic butter
Available as a starter or main. Subject to availability

Mains

Slow Roast leg of Highland Lamb ~ with roast potatoes, yorkshire pudding, honey roasted carrots and parsnips, broccoli, madiera jus

Slow Roast Eilean Iarmain Venison ~ with roast potatoes, yorkshire pudding, honey roasted carrots and parsnips, broccoli, madiera jus

Roast Corn Fed Chicken ~ with roast potatoes, yorkshire pudding, honey roasted carrots and parsnips, broccoli, red wine jus

Pan Roasted Salmon ~ buttered new potatoes, pak choi, lemon butter & caper sauce

Roasted Aubergine (VE) ~ roasted vegetable cous cous, melted cheddar cheese

Desserts

Croissant Bread & Butter Pudding ~ rich toffee sauce and vanilla ice cream

Sticky Toffee Pudding ~ butterscotch sauce and honey ice cream

“Nuair nochd mi ri Eilean Dhiarmaid dh’fhalbh na strìochan às mo mhala.”

“When I reached Eilean Iarmain the furrows left my brow”

Màiri Mhòr nan Òran 1821-1898 ~ Isle of Skye bardess and poet.



HOTEL EILEAN IARMAIN
THE ISLE OF SKYE

A discretionary 10% service charge will be added to your bill. Should you wish for this to be removed, please ask one of the team and this will be taken care of.