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Skeabost

A SONAS HOTEL

Find your
Happy Ever After
in Skye!





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Image by Andrew Rae

Private Dining Menus 2024



Skeabost

A SONAS HOTEL

Classic Package
one same option
for all guests

*Premium &
Deluxe Package*
pre-order of two
options per
course one month
prior to your
event

*Dietary
Requirements*
will be
accommodated
for following
advanced notice

Starters

*White onion potato and cider veloute, goat cheese tortellini
with herb oil*

*Honey-soused breast of duck, orange and onion marmalade
pistachio dressing*

*Smoked salmon mousse, hot smoked salmon pickled fennel
and cucumber horseradish creme fraiche*

Mains

*Roast sirloin of highland beef, pomme puree roast carrots
haggis bon bons, rosemary jus*

*Fillet of seabass, roast Mediterranean vegetables celeriac
puree, tomato caper and prawn broth*

*Wild mushroom spinach and shallot risotto, glazed
parmesan and truffle oil*

Desserts

*Strawberry mousse, compressed strawberries, elderflower
sorbet*

*Chocolate Drambuie pot, clotted cream ice cream toasted
macadamia nut*

*Selection of Scottish cheeses - Morangie brie, blue murder,
applewood smoked cheddar quince jelly, grapes and a
selection of highland biscuits*

Mild-Season Menu



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Starters

Cream of Mushroom Soup finished with Truffle Oil

White Bean and Asparagus Soup with Sour Dough Croutons

Glazed Goats Cheese with Spiced Cous Cous, Salad Leaves, Roast Beetroot

Cullen Skink of Smoked Haddock, Potatoes, Leeks and Cream

Salmon and Local Langoustine Terrine served with Strawberry and Mango Salad, Passion Fruit Dressing

Uist Crab and Seafood Sauce with Salad Leaves, Cucumber and Tomato Conccasse, Tomato Crostini

Smoked Duck Breast finished with Spiced Plum Compote, Duck Crackling, Plum Sauce

Guinea Fowl and Rabbit Roulade with Crisp Rabbit Belly, Saffron Poached Pear, Port Reduction

Pressed Ham Hock Terrine and Apple Jelly, Crisp Pancetta, Mustard Dressing

Hot-Season Menu



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Mains

Roast Butternut Squash Risotto with Shallot and Spinach

Sun Blushed Tomato and Basil Ricotta Tart finished with Local Salad Leaves, Balsamic Glaze

Strathdon Blue Twice Baked Soufflé with Walnut and Apple Salad

Seared Fillet of Salmon with Pomme Purée, Wilted Spinach, Saffron and Mussel Broth

Steamed Lemon Sole Fillet with Puy Lentil, Pea and Fennel Cassoulet, Langoustine Bisque

Fillet of Sea Bass finished with Crab, Leek and Spinach Potato Cake, Cherry Tomato Sauce, Basil Oil

Roast Sirloin of Beef with Truffle Mash Potato, Mushroom Duxelle, Spinach, Thyme Jus

Slow Braised Shoulder of Lamb with Rosemary and Apricot Stuffing, Moroccan Spiced Cous Cous, Baby Potatoes, Mint Jus

Breast of Chicken finished with Haggis Bon Bon, Pomme Anna Potato, Carrot Puree, Whisky Peppercorn Sauce

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Desserts

Glazed Lemon Tart Home-made Ginger and Rhubarb Sorbet

White Chocolate Panna Cotta Dark Chocolate Sauce, Coconut Juice, Raspberry Compote

Honey Oatmeal and Whisky Tart Home-made Balsamic and Thyme Ice Cream

Rhubarb Three Ways Miniature Crumble, Rhubarb Sorbet, Rhubarb Fool

Mixed Berry Pavlova Vodka and Mixed Berry Sorbet

Selection of Scottish Cheeses Dunsyre Blue, Ullapool Smoked Cheese, Morangie Brie, Crowdie, Isle of Arran Cheddar, Home-made Chutney and Celery

Hot-Season Menu



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Children Menu
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Starters

Soup of the Day with Crusty Bread

Melon and Strawberry Cocktail

Garlic Bread with Cheese

Mains

Chicken Nuggets, Chips and Beans

Half Portion of Fish and Chips

Macaroni Cheese, Chips and Salad

Desserts

Selection of Ice Creams

Chocolate and Banana Split

Children Menu



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Bronze

*Home-made Sausage Rolls
Savoury Cheese Vol au Vents
Prawn Vol au Vents
Honey Roast Ham
Selection of Finger Sandwiches
Mixed Salad
Rice Salad
Profiteroles with Chocolate Sauce
Strawberry Trifle*
From £15 per person

Silver

*Poached Salmon, Steamed Mussels
Selection of Meat and Cured Meat
Platter
Prawn Salad
Home-made Blue Cheese and Broccoli
Quiche
Home-made Tomato, Bacon and Leek
Quiche
Homemade Sausage Rolls
Potato Salad
Fruit and Nut Cous Cous Salad
Coleslaw
Mixed Salad
Baileys Cheesecake
Chocolate Trifle*
From £20 per person

Gold

*Poached Salmon
Smoked Fish and Shellfish Platter
Selection of Meat and Cured Meat
Platter
Prawn Salad
Home-made Asparagus and Bacon
Quiche
Home-made Smoked Salmon and Dill
Game Terrine, Home-made Chutney
Potato Salad
Fruit and Nut Cous Cous Salad
Coleslaw
Mixed Salad
White and Dark Chocolate Pastry
Coconut Pannacotta with Mango and
Pastry Pastry*
From £25 per person

Evening Snack Menu



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SONAS
COLLECTION

Call
01470 373737
Option 3

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collection.com