



This Sunday, we are bringing a taste of **Senegalese *Teranga*** (hospitality) straight to Gairloch!

On Sunday, May 31st, our Chef de Partie, Demba, is cooking a very special, one-day-only menu feature for both lunch and dinner: **Riz Sénégalais**.

In Senegal, *Dimanche* (Sunday) is a sacred day where the community slows down to share stories and a meal together. Demba is sharing a signature recipe from his home fishing village of Thiaroye-sur-Mer—tender chicken drumsticks slow-cooked in a savory tomato, garlic, leek, and onion base, with the fragrant rice absorbing all the rich flavors.

### **The Story Behind the Dish:**

For over a decade, Demba has been a vital bridge between Scotland and Senegal. Just like the Highland Ospreys that migrate thousands of miles every autumn from our glens to the West African coast, Demba returns home every winter to invest his savings and tips earned as a chef into life-changing community projects. He has funded flood drainage systems, supported the local hospital, and provided school supplies for the village children.

This Sunday's meal is food with a real purpose. A portion of every single dish sold will go directly toward the **Nio Far** ("We Are One") project to support the village school and help fund Demba's dream of building a safe sanctuary for the local *Talibé* children.

Come share a table, enjoy an incredible meal, and help us support Demba's mission back home.

**Available for both Lunch & Dinner this Sunday, May 31st.**

**Pre-booking is highly recommended as spaces are limited!**