

BROAD BAY HOUSE

LUXURY ACCOMMODATION BY THE SEA

BREAKFAST MENU

TO START

Fruit juices, including freshly squeezed orange juice

Seasonal fresh fruit and yogurts

Dorset Cereals, Corn Flakes, Crunchy Nut Corn Flakes, Weetabix, Bran Flakes

TO FOLLOW

Omelette

Choose from tomato, cheese, mushroom, smoked salmon, and/or ham

Full Hebridean Breakfast

Choose from dry cured smoked bacon, sausage, roasted tomato, mushrooms, Stornoway black and white pudding, local free-range eggs

Vegetarian Breakfast

Choose from vegetarian sausage, roasted tomato, mushrooms, baked beans, local free-range eggs

Eggs can be fried, poached, scrambled or boiled (make your own soldiers!)

Something Lighter

Bacon sandwich, or beans on toast

Toast, from brown or white home-made bread

Selection of Preserves

If you have a food allergy or intolerance, please ask a member of staff for help and information

For pre-order the previous night

Porridge

Choose from coarse organic or regular, made with milk and/or water and/or salt

(Please ask if you would like brown sugar, golden syrup, maple syrup, manuka honey or cream)

For pre-order the previous night

Hebridean Sizzler

Black pudding, mushrooms, sausage, bacon, free-range egg, served in an iron skillet

Local Smoked Fish

Pair of Stornoway kippers - oven baked; Natural locally smoked haddock or whiting with poached egg; or Trio of locally smoked salmons and scrambled eggs

Selection of cold meats and cheeses

We source as much of our food as possible from local suppliers:

Smoked fish comes from Stornoway Fish Smokers, Uig Lodge and Salar (South Uist)

Stornoway black and white puddings come from Charles Macleod (Charlie Barley)

Our great free range hen and duck eggs come from Maggie in Aird Tong

