

BROAD BAY HOUSE
BREAKFAST MENU — 2016

Apple Juice, Freshly Squeezed Orange Juice

Seasonal fresh fruit and yogurts

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

*Porridge (please order the previous night to avoid waiting)
Choose from coarse organic or regular - made with milk and/or water (salt on request)
(Please ask if you would like brown sugar, golden syrup, maple syrup, manuka honey or cream)*

Omelette, with your choice of tomato, cheese, mushroom or ham

**** Or ****

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!)*

**** Or ****

Something Lighter

Bacon sandwich, or beans on toast

**** Or ****

Local Smoked Fish (to be ordered the previous night please):

Pair of Stornoway kippers — oven baked

Natural locally smoked haddock or whiting with poached egg

Trio of smoked salmon and scrambled eggs

Toast — from brown or white home made bread Selection of Preserves

*We source as much of our food as possible from local suppliers
Fish and shellfish come from boats working out of Stornoway Harbour
Smoked fish comes from Stornoway Fish Smokers, Uig Lodge and Salar (South Uist)
Meat, Game, Puddings and Cheese are supplied by Charles Macleod (Charlie Barley)
Our great free range hen and duck eggs come from Maggie in Aird Tong*

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