



## Evening Menu May 2022

### Wednesday:

Cured herring, rye bread, radish, cucumber, dill dressing

Fillet of hake, smoked mussels, new potatoes, shallots and grapes in a velouté sauce with parsley oil

Traditional tarte tatin, vanilla ice cream

### Saturday:

Prawns' garlic au gratin, sourdough

Isle of Harris venison loin, celeriac & apple puree, wilted chard, parsnip crisps, red wine & port jus

Chocolate fondant, yogurt ice cream

### Importantly, if you have a food allergy or intolerance, please ask us for help and information.

On a Wednesday and Saturday, we serve a 3-course evening meal. Please do book in advance. Served in the guest dining room at 7.15p.m. Please arrive in the guest dining room just before 7.00p.m. for pre-dinner drinks and complementary nibbles. Our Sharing Platter Menu is available on a Tuesday, Friday, and Sunday. On a Monday & Thursday, we do not serve evening meals and can recommend some local restaurants for you.

To accompany your meal do please choose from our carefully chosen wine list, or our Scottish gin and whisky range.

Quality Local Island and Scottish Produce at Broad Bay House. We source as much of our food as possible from local island suppliers: **Meat** from Charles Macleod (Stornoway) and **Local wild venison** from Amhuinnsuidhe Estate (Isle of Harris). **Local island fish & shellfish** - Island Shellfish, Uig Lodge (Award winning smoked salmon). Both local companies are based here on the Isle of Lewis. Most fish and shellfish are landed locally. Our **fresh fruit, vegetables and herbs** are delivered by a local wholesaler and are all sourced from Scotland when in season. We always use Scottish fruit and vegetables when in season and only source products from the rest of the UK when required. We avoid any out of season fruit and vegetables to cut down on food air miles, as per our green policy. Our **butter, cream, yogurt and milk** are Scottish from Graham's Dairy.