

SHARING PLATTER MENU 2024

FOR TWO TO SHARE

Each Broad Bay House platter showcases the best from small Scottish artisan producers. Our platters are served on reclaimed whisky barrel lids, reminding us of the strong whisky heritage in Scotland. We offer 2 types of sharing platter served in the splendour of our dining room where you can enjoy the view. The platters may vary depending on seasonal availability of produce.

Broad Bay House Ultimate Seafood Platter £110

- Award winning Isle of Lewis smoked salmon from Uig Lodge
- Kiln roasted salmon from Argyll Smokery
- Hebridean local langoustines
- Hebridean local scallops with herb butter
- Homemade potted local crab
- Homemade smoked mackerel pate
- Hebridean smoked local mussels
- Tomatoes, caper berries, stuffed peppers, olives, lemon wedges, nuts & homemade seafood sauce
- Served with bread & oatcakes

Broad Bay House Scottish Platter £75

- A selection of Scottish cheeses
- A selection of Scottish and local charcuterie
- Homemade smoked mackerel pate
- Award winning Isle of Lewis smoked salmon from Uig Lodge
- Tomatoes, caper berries, stuffed peppers, olives, nuts, grapes & homemade chutney
- Served with bread & oatcakes

For dessert with either platter enjoy an Hebridean Affogato – vanilla ice cream, espresso coffee and Pedro-Ximenez soaked raisins.

Our Sharing Platter Menu is available on a Tuesday, Thursday and a Sunday and must be booked in advance. Served in the guest dining room at 7.15 p.m. Please arrive in the guest dining room just before 7.00 p.m. for pre-dinner drinks and complementary nibbles. To accompany our platters please do choose from our carefully chosen wine list / Scottish gin & whisky range.

On a Wednesday and Saturday, we serve a 3-course evening meal, please see the menu of the month for details. On a Monday and Friday, we do not serve evening meals and can recommend some lovely local restaurants for you.

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