



BROAD BAY HOUSE
Luxury 5 star Accommodation by the Sea

BREAKFAST MENU

TO START

Tea, coffee, selection of fruit juices, cucumber infused water

Seasonal fresh fruit salad

Poached oranges with honey, orange juice and spices

Natural yogurt, Greek yogurt

Selection of cereals, muesli & honey granola

Toast, from brown or white freshly made homemade bread

Croissants / Homemade muffins

Selection of seeds, nuts, and dried fruit to accompany your breakfast

Selection of preserves, marmalade, honey and curds to accompany your breakfast

TO FOLLOW & COOKED TO ORDER

Broad Bay House Porridge

Please see our separate Porridge menu. We specialise in some delicious porridge options to start off your day with a healthy breakfast

Omelette

3 egg omelette with a dash of parsley and fillings of your choice. Choose from: tomato, cheese, mushroom, smoked salmon, and/or ham combinations

Uig Lodge Isle of Lewis Smoked Salmon

Local smoked salmon and scrambled eggs served with homemade buttered toast

Or

Toasted muffin with cream cheese, topped with local smoked salmon and a caper and lemon garnish

Something Lighter

Choose from: Bacon roll, Bacon & fried egg roll, poached/scrambled eggs on toast or boiled eggs & toast

Stornoway Kippers

Pair of Stornoway smoked kippers, oven baked with parsley butter and served with baked vine tomatoes and homemade brown bread

Broad Bay House Special

Layers of yoghurt, honey granola, fresh strawberries and homemade fruit compote

Full Hebridean Cooked Breakfast

Dry cured Scottish back bacon, pork sausage, roasted tomato, mushrooms, Stornoway black pudding and local free-range eggs

Vegetarian Cooked Breakfast

Vegetarian sausage, roasted tomatoes, mushrooms, and local free-range eggs

Eggs can be fried, poached or scrambled

Eggs Benedict / Eggs Royale

Poached eggs served on a toasted muffin with ham or local smoked salmon and topped with hollandaise sauce

Smashed Avocado

Avocado served on buttered toast, with lemon juice & chilli flakes, topped with a poached egg and a rocket garnish

Mushrooms on Toast

Sautéed mushrooms with herbs and garlic, served on buttered toast

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

See back of menu for all the information you need on where we source our food and ingredients.



Quality Local Island and Scottish Produce for your Breakfast at Broad Bay House.

We source as much of our food as possible from local island suppliers and over 90% of our menu is from Scotland.

Our **Coffee** (Highland Roast) is ground for us by the Inverness coffee roasting company and shipped to us once per month.

Local Smoked Fish is delivered by Islander Shellfish (kippers) and Uig Lodge (Award winning smoked salmon). Both local companies are based here on the Isle of Lewis and both smoke their fish here on the island.

Stornoway Black Pudding (PGI) comes from award winning butcher Charles Macleod in Stornoway, and is made to the original 70 year old recipe. We also get our bacon and sausages here, made using Scottish Pork.

Our local free-range hen **Eggs** are from the local croft in Coll. The hens are very spoilt. They love oats and sweetcorn as a treat, which supplements their organic food.

Our **Preserves & Marmalades** are handmade by Kate at Perthshire Preserves.

Our **Cheeses** are all made in Scottish and purchased locally at the Good Food Boutique in Stornoway.

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 berries, 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.

All our **Butter, Milk, Natural Yogurt and Cream** are Scottish from Graham's Dairy.

Hamlyes provides the organic oats for our **Porridge**. Their oats are grown, picked, milled and packaged all in Scotland.

Our organic flour for our homemade **Bread, Toast and Muffins** is sourced from Mungoswells in East Lothian.

Enjoy!