



BROAD BAY HOUSE
Luxury 5 star Accommodation by the Sea

SHARING PLATTER MENU

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 SCOTTISH SEAFOOD PLATTER £90

- Award winning Isle of Lewis smoked salmon from Uig Lodge
- Kiln roasted salmon from Argyll Smokery
- Hebridean langoustines
- Hebridean scallops with herb butter and nduja
- Homemade potted crab
- Homemade smoked mackerel pate
- Hebridean smoked mussels
- Tomatoes, caper berries, stuffed peppers, olives & lemon mayo
- Homemade baked bread & oatcakes

BROAD BAY HOUSE SCOTTISH PLATTER £60

- A selection of Scottish cheeses such as: Isle of Mull cheddar, Orkney smoked cheddar, Clava brie & Arran blue
- A selection of Scottish charcuterie such as: green pepper venison salami, smoked venison and whisky nduja
- Homemade smoked mackerel pate
- Award winning Isle of Lewis smoked salmon from Uig Lodge
- Tomatoes, caper berries, stuffed peppers, olives & chutney
- Homemade baked bread & oatcakes

Our Sharing Platter Menu is available on a Tuesday, Friday and on a Sunday. On a Wednesday and Saturday, we serve a 3-course evening meal, please see the menu of the month for details. Please do book in advance.

Served in the guest dining room at 7.15 p.m. Please arrive in the guest dining room just before 7.00p.m. for pre-dinner drinks and complementary nibbles. On a Monday & Thursday, we do not serve evening meals and can recommend some local restaurants for you. To accompany our platters please do choose from our carefully chosen wine list / Scottish gin & whisky range.

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

Quality Local Island and Scottish Produce at Broad Bay House. We source as much of our food as possible from local island suppliers:

Local island fish & shellfish - Island Shellfish (scallops, langoustines, crab, mackerel) Uig Lodge (Award winning smoked salmon). Both local companies are based here on the Isle of Lewis. Most fish and shellfish are landed locally.

Kiln roasted salmon & mussels - Argyll Smokery (Based in Dunoon in rural Argyll)

Our cheeses are all Scottish & purchased locally at the Good Food Boutique in Stornoway.

Our charcuterie - Great Glen Charcuterie (Scottish Highlands) & East Coast Cured Charcuterie (Edinburgh)

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 and Natural Yogurt are Scottish from Graham's Dairy.