



Evening Menu February / March 2024

Wednesday:

Local mussels cooked in a white wine, cream, garlic, and parsley sauce served with homemade bread.

Local croft pork, served with fondant potato, romanesco, apple sauce, beetroot gel, potato tuile and a red wine reduction.

Pavlova with lemon curd, Chantilly cream

Saturday:

Scallop pops with bacon and an apple and herb salad

Scottish salmon fillet, with a mussel, crab, pea, pancetta & cream broth

Traditional tarte tatin, vanilla ice cream

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

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, Thursday and Sunday. On a Monday and Friday, we do not serve evening meals and can recommend some local restaurants for you.

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.

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