



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 SEAFOOD PLATTER £120

- Award winning Isle of Lewis smoked salmon from Uig Lodge
- Hebridean peat roasted salmon
- Hebridean local langoustines
- Hebridean local scallops with herb butter
- Homemade local crab salad
- Homemade local smoked mackerel pate
- Local smoked mussels or hot smoked anchovies
- Freshly baked bread & oatcakes
- All served with a selection of tomatoes, gherkins, stuffed peppers, olives, lemon wedges, almonds & a homemade seafood sauce

BROAD BAY HOUSE SCOTTISH PLATTER £85

- A selection of Scottish cheeses
- A selection of Scottish and local charcuterie (Great Glen Charcuterie, East Coast Cured and Hebridean Charcuterie)
- Homemade local smoked mackerel pate
- Award winning Isle of Lewis smoked salmon from Uig Lodge
- Freshly baked bread & oatcakes
- All served with a selection of tomatoes, gherkins, stuffed peppers, olives, almonds, grapes, celery, houmous & a homemade chutney

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 7.00 p.m. Please arrive in the guest dining room at 6.45 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.

Importantly, if you have a food allergy or intolerance, please ask us for help and information as not all ingredients are shown.