



SHARING PLATTER MENU

FOR TWO TO SHARE

Each Broad Bay House platter showcases the best from small Scottish island 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 £130

- Hebridean local langoustines
- Homemade local crab salad
- Hebridean local scallops
- Award winning Isle of Lewis smoked salmon from Uig Lodge
- Hebridean peat roasted salmon
- Homemade local smoked mackerel pate
- Local smoked mussels / hot smoked anchovies
- Freshly baked bread & oatcakes
- All served with a selection of tomatoes, gherkins, sun dried tomatoes, olives, potato salad, lemon wedges, almonds & a homemade lemon mayo.

BROAD BAY HOUSE SCOTTISH PLATTER £90

- A selection of Scottish cheeses
- A selection of Scottish and local 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, sun dried tomatoes, olives, almonds, grapes, celery, potato salad & chutney.

Our Sharing Platter Menu is available on a Tuesday, Friday 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 6.30 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.