



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 £110

- Award winning Isle of Lewis smoked salmon from Uig Lodge
- Kiln roasted salmon from Argyll Smokery
- Hebridean local langoustines
- Hebridean local scallops with herb butter
- Homemade potted local crab
- Homemade smoked mackerel pate
- Hebridean smoked local mussels
- Tomatoes, caper berries, stuffed peppers, olives, lemon wedges, nuts & homemade seafood sauce
- Served with bread & oatcakes

BROAD BAY HOUSE SCOTTISH PLATTER £75

- A selection of Scottish cheeses
- A selection of Scottish and local charcuterie
- Homemade smoked mackerel pate
- Award winning Isle of Lewis smoked salmon from Uig Lodge
- Tomatoes, caper berries, stuffed peppers, olives, nuts, grapes & homemade chutney
- Served with bread & oatcakes

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 7.15 p.m. Please arrive in the guest dining room just before 7.00 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.

On a Wednesday and Saturday, we serve a 3-course evening meal, please see the menu of the month for details. On a Monday and Friday, we do not serve evening meals and can recommend some lovely local restaurants for you.

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 (Highlands), East Coast Cured Charcuterie (Edinburgh), Hebridean Charcuterie (Isle of Lewis).

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.