

BROAD BAY HOUSE

LUXURY ACCOMMODATION BY THE SEA

BREAKFAST MENU

TO START

Tea, Coffee, Fruit juices

Seasonal fresh fruit salad

Selection of seeds, nuts and dried fruit

Natural yogurt

Selection of cereals & granola

Toast, from brown or white homemade bread

Selection of preserves, marmalades, honey, curds & marmite

Croissants

TO FOLLOW & COOKED TO ORDER

Omelette

Choose from: tomato, cheese, mushroom, smoked salmon, and/or ham

Full Hebridean Cooked Breakfast

Dry cured back bacon, sausage, roasted tomato, mushrooms, Stornoway black pudding, baked beans and local free-range eggs

Vegetarian Cooked Breakfast

Vegetarian sausage, roasted tomato, mushrooms, baked beans and local free-range eggs

Eggs can be fried, poached or scrambled

Something Lighter

Choose from: Bacon sandwich, baked beans on toast, poached or scrambled eggs on toast or boiled eggs and toast

Selection of cold meats and smoked cheeses

Porridge

Organic porridge, made with milk or water and salt or sugar (please ask if you would like brown sugar, golden syrup, maple syrup or honey)

BBH Specials

Layers of yoghurt, honey granola, strawberries and fruit compote

or

Greek yogurt, Greek honey, banana and super seeds

Eggs Benedict

Local Smoked Fish

Pair of Stornoway kippers – oven baked with parsley butter and served with oven baked vine tomatoes and homemade brown bread

or

Local smoked salmon and scrambled eggs served with homemade toast

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

We source as much of our food as possible from local suppliers:

Our coffee (Highland Roast) is ground for us by the Inverness coffee roasting company and shipped to us once per month, so that it arrives fresh. It is called the Highland Roast as it is grown in the high lands of South America and the Far East and then roasted and ground in the Highlands of Scotland!



Locally smoked fish comes from Islander Shellfish and Uig Lodge

Stornoway black pudding comes from Charles Macleod

Our local free-range hen eggs are from the local area from a hobbyist rare breed chicken keeper

Our preserves and marmalades are handmade in Scotland by Kate at Perthshire Preserves

Our cheeses are all Scottish and purchased locally