

BREAKFAST MENU

TO START

Tea, coffee, fruit juices, cucumber infused water

Seasonal fresh fruit salad

Poached oranges with honey and spices

Selection of seeds, nuts and dried fruit

Natural yogurt, fruit yogurt

Selection of cereals, muesli & granola

Toast, from brown or white homemade bread

Selection of preserves, marmalades, honey, curds & marmite

Croissants / Homemade muffins

TO FOLLOW & COOKED TO ORDER

Broad Bay House Porridge

Scottish organic porridge, made with milk or water and salt or sugar and topped with a fruit garnish (please ask if you would like brown sugar, golden syrup, maple syrup, honey and / or whisky soaked sultanas)

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 and local free-range eggs

Vegetarian Cooked Breakfast

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

Eggs can be fried, poached or scrambled

Something Lighter

Choose from: Bacon roll, poached/scrambled eggs on toast or boiled eggs & toast

Uig Lodge Smoked Salmon

Local smoked salmon and scrambled eggs served with homemade toast

Or

Toasted muffin with cream cheese and topped with local smoked salmon

Broad Bay House Special

Layers of yoghurt, honey granola, strawberries and fruit compote

Eggs Benedict

Poached eggs served on a muffin with ham and hollandaise sauce

Smashed Avocado

Served on toast with rocket, lemon juice & chilli flakes. (Can be topped with an egg of your choice, please ask)

Stornoway Kippers

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

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. **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.