

“Good food is the foundation of genuine happiness.”
AUGUSTE ESCOFFIER

Breakfast Menu

All our flour, grains and oats are organic

All our meat and eggs are free range from Scottish farms

To Start

Freshly Ground Coffee roasted on the shores of Loch Lomond

Loose Leaf Jing Tea

Ceylon Breakfast, Earl Grey, Organic Green tea or our House Blend

Homemade White and Brown Toast

From the Buffet

Fresh Orange, Apple Juice or Guest Juice

Selection of Morning Pastries

Fresh Fruit Salad

Chia Seed Pudding with Coconut Yoghurt and Mango

Bircher Muesli served with Apple, Fig and Hazelnut

Homemade Traditional Muesli or Granola

Homemade Preserved Fruits with Earl Grey, Vanilla and Citrus Fruits

Selection of Cheese and Meats

To Follow

Please choose one of the following options:

Butter Milk Pancake with Sultana and Lemon
served with Banana and Maple Syrup

∞

Grilled Avocado with Nelsons Bread and Grilled Tomatoes

∞

Ben Nevis Whisky and Heather Honey Porridge

∞

Omelette Arnold Bennett with Isle of Mull Cheddar

∞

Loch Linnhe Smoked Salmon with Scrambled Eggs

∞

Smoked Kipper with Loch Linnhe Seaweed Butter

∞

Traditional Scottish Breakfast

*Lorne Sausage, Link Sausage, Bacon, Stornoway Black Pudding, Haggis,
Tomato, Field Mushroom, Baked Beans, Potato Scone
and an Egg (Poached, Scrambled or Fried)*

Allergen advice

If you suffer from any allergies, please discuss your requirements with us. Due to presence of some ingredients used in the kitchen we can not guarantee that a dish is completely free from all Allergens/specific ingredients