



TO START:

Earl Grey Stewed Prunes

Fresh Fruit Salad

Natural Yoghurt with Homemade Granola

Porridge with Whisky and Fresh Double Cream

Glencoe House Muesli

TO FOLLOW:

Traditional Scottish Breakfast

Pork Sausage, Back Bacon, Stornoway Black Pudding, Grilled Vine Tomato, Potato Scone, Mushrooms and Free Range Egg – Fried, Scrambled or Poached

Vegetarian Breakfast

Vegetarian Sausage, Grilled Vine Tomato, Mushrooms, Potato Scone, Spinach and Free Range of Egg – Fried, Scrambled or Poached

Eggs Benedict

Toasted Muffin with Honey Roast Ham, Poached Egg and Hollandaise Sauce

Eggs Royale

Toasted Muffin with Highland Smoked Salmon, Poached Egg and Hollandaise Sauce

Scottish Continental Breakfast

Venison Salami, Roast Ham, Isle of Mull Cheddar, Highland Brie, Cherry Tomatoes and Hard-Boiled Egg

Scotch Pancakes

Traditional Pancakes with either Bacon or Fresh Fruit and Maple Syrup

Vegan Pancakes

with Sautéed Cherry Tomatoes and Button Mushrooms and toasted Pine nuts

Three Egg Omelette

With Isle of Mull Cheddar and Mushrooms

Smoked Argyll Salmon & Scrambled Eggs

Poached West Coast Smoked Haddock with Poached Egg

Smoked Haddock poached in milk and served with lightly poached Egg

BEVERAGES:

Cafetiere Freshly Ground Mysore Rich Coffee

Cafetiere Decaffeinated Columbian Coffee

Single Estate Peruvian Aprysa Espresso

Breakfast Tea

Decaffeinated Tea

Earl Grey

Camomile

Peppermint

Dark Peruvian 70% Cocoa Hot Chocolate

with either:

Organic Whole Milk

Pouring Cream

Lemon

Orange Juice

Apple Juice

Fruit Smoothie

Bucks Fizz

Bloody Mary

Iced Water

BAKERY ITEMS:

Croissant

Pain Au Chocolate

Danish Pastry

Crusty Roll

Bread to Toast in your Suite:

Wholemeal

White