



**FROM THE BUFFET**

Freshly Squeezed Orange and Grapefruit Juice  
Pressed Apple, Pineapple, Cranberry and Tomato Juice

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Fresh Fruit Salad

Fresh Natural Yoghurt with a choice of Cinnamon Spiced Apricots,  
Earl Grey Poached Prunes

Dried Banana Chips and Dried Cranberries

Muesli, Crunchy Nut, Bran Flakes and Corn Flakes

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Coffee

Freshly Brewed Roast Coffee or Decaffeinated Coffee, Espresso, Cappuccino or  
Café Latte

Choice of Leaf Teas

English Breakfast, Ceylon Decaffeinated, Green Tea,  
Earl Grey, Darjeeling Summer, Smoked China,  
Fruity Camomile, Refreshing Mint and Morgentau

***Our Head Chef would like to thank the suppliers for their fantastic local  
produce;***

**Ramsay's – Sausages, Black Pudding, Bacon**

**Katy Rodger's – Butter**

**Graham's Dairy – Dairy produce**

**Galloway Lodge – Jams and Preserves**



*Independently minded*



**FROM THE KITCHEN**

Traditional Scottish Porridge

Cheese Platter

Porridge Brûlée with Whisky, Cream and Demerara Sugar

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Full Scottish Breakfast:

Two Free-Range Eggs, Streaky and Back Bacon,  
Homemade Pork and Sage Sausage, Black Pudding and Haggis,  
Grilled Tomato and Button Mushroom

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Pain Perdu with Fresh Fruit and Chantilly Cream

Eggs Benedict

Free Range Egg Omelette

*Choose: Herbs, Tomato, Cheese, Mushroom, Ham, Smoked Salmon*

Grilled Kipper with Scallop Butter

Chez Roux Balvenie Cured Smoked Salmon  
with Scrambled Egg and Herring Caviar

**ALLERGY INFORMATION AVAILABLE ON REQUEST**

***Non-Inclusive Breakfast £23.50***

***Service charge is not applied to your final bill, any gratuity is at the discretion  
of our guests***



*Independently minded*