



SAMPLE BREAKFAST MENU

WINNER OF 'BEST BREAKFAST' AWARD, SCOTTISH HOTEL AWARDS

freshly-squeezed orange juice,
freshly baked scones and granary toast,

filter coffee
leaf tea
herbal infusions

To start

Achmore dairy yoghurt
Home-mixed muesli
Selection of cereals

Luxury, creamy pinhead oatmeal porridge, ooked with cinnamon, nutmeg and brown sugar
(served from kitchen)

Home-stewed prunes and apricots, with Achmore dairy crème fraiche
(served from kitchen)

To follow

THE KINLOCH GRILL:

Buccleuch pork sausages, bacon, Stornoway black pudding, grilled vine tomatoes, sautéed field mushrooms and Drumfearn eggs *(poached, scrambled or fried)*

Drumfearn eggs Florentine, on toasted muffin

Stornoway black pudding with caramelised apple and bacon

Boiled Drumfearn eggs, with buttered soldiers

Locally smoked haddock and parsley kedgeree
(this can also be served with South Uist hot-smoked salmon)

Mallaig kippers, with lemon and parsley butter

Scrambled Drumfearn eggs on toasted muffin, served with South Uist hot-smoked salmon

Poached locally smoked haddock, with poached Drumfearn eggs