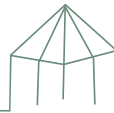


THE CONSERVATORY



Breakfast

FROM THE BUFFET

Spice Poached Pineapple

Poached Prunes

Poached Apricots

Natural Yoghurt

Fruit Salad

Selection of Fresh Fruit

Cured Cold Meat Platters

Galia Melon

Smoked Salmon

Selection of Scottish Cheeses

Yoghurts

Selection of Cereals & Granola

Mini Muffins

Mini Croissants

Danish Selection

Jams & Marmalade

FROM THE KITCHEN

Scottish Porridge

CRYSTALLISED PISTACHIOS,
LIME HONEY, CRÈME FRAICHE

Duo of Hot & Cold Smoked
Salmon & Scrambled Eggs

CAVIAR, CRÈME FRAICHE,
CHIVES

Grilled Kipper

CAFÉ DE PARIS BUTTER,
FRIED HEN'S EGG, SLOW
COOKED VINE TOMATO,
WATERCRESS SALAD

Peat Smoked Haddock

POACHED HEN'S EGG,
WILTED SPINACH, CHIVES,
HOLLANDAISE SAUCE

Omelette of John Ross
Smoked Salmon

CAVIAR

Full Scottish Breakfast

ROAST PLUM TOMATO,
FIELD MUSHROOM, HOMEMADE
POTATO SCONE, BACK BACON,
BLACK HAGGIS, PORK & HERB
SAUSAGE, FRIED HEN'S EGG

Full Vegan Breakfast

ROAST PLUM TOMATO,
FIELD MUSHROOM, HASH BROWN,
WILTED SPINACH, BRAISED TUSCAN
BEANS, POTATO SCONES

Poached Duck Eggs Benedict

TOASTED MUFFIN, CHIVE, WILTED
SPINACH, PANCETTA, TRUFFLE OIL
(vegetarian option available)

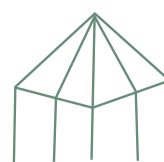
TO DRINK

Coffee CAFFEINATED OR DECAF

Tea EARL GREY, ENGLISH BREAKFAST, CAMOMILE, MINT, RED BERRY OR DECAF

Juice ORANGE, APPLE OR GRAPEFRUIT

Please let us know if you have any food allergies or special dietary requests



£17 person