

ALBERT AND MICHEL ROUX JNR. AT INVERLOCHY CASTLE

BREAKFAST

Freshly Squeezed Orange or Grapefruit Juice
Pressed Apple or Cranberry Juice
Katy Rodgers' Yoghurt and Fruit Smoothie

*** **

Fresh Natural Katy Rodgers' Yoghurt with a Choice of Aged Earl Grey Prunes, Vanilla
Poached Pears, Cinnamon Spiced Apricots
Selection of Cereals:
Muesli, Crunchy Nut, Branflakes, Cornflakes
Traditional Scottish Porridge
Porridge Brulée with Ben Nevis Whisky and Cream
Bowl of Fresh Fruit Salad

*** **

Main Courses

Freshly Prepared to Order
Full Scottish Breakfast:
Bacon, Sausage, Tomato, Mushrooms, Black Pudding, Haggis with Eggs Cooked to Your
Liking: Fried, Poached or Scrambled
Eggs Benedict
Pancakes with Bacon and Maple Syrup
Roux and Balvenie Whisky Cured Smoked Salmon and Scrambled Eggs
Local Smoked Kippers with Parsley Butter
Omelette with a Choice of Filling:
Ham, Smoked Salmon, Cheese, Tomato, Mushroom or Herbs
Poached Peat Smoked Haddock with Hollandaise Sauce and Poached Eggs

*** **

All Served with Croissants, Pain au Chocolat and Pain au Raisin,
White and Wholemeal Toast

All of our Eggs are Free Range Scottish Eggs. Our Bacon, Haggis and Black Pudding are from Andrew Ramsey Meats.
Kippers and Smoked Haddock Supplied by our Local Fishmonger Iain Stewart of Fort William.