



## *Loch Aluinn Breakfast*

### **Quality Local and Scottish Produce for your Breakfast**

Whenever possible and when in season we use top quality local produce from Skye & Lochalsh and Scotland in our dishes.

#### **STARTER CHOICES**

**Traditional Hamlyns of Banff oatmeal porridge with optional Drambuie Liqueur and served with milk from Scottish Dairies**

**Or**

**Choice of cereals served with fresh local and Perthshire fruits when in season along with choice of natural or Rowan Glen fruit yoghurts from Newton Stewart as available**

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#### **MAIN COURSE CHOICES**

**Traditional Islander Breakfast with Lochalsh Butcher's beef sausages, Stornoway black pudding, Scottish back bacon, MacSween of Edinburgh haggis, Scottish tomatoes when in season and fried egg from local free-range hens as available**

**Or**

**Vegetarian Substitutes: Vegetarian sausages and Vegetarian haggis from MacSween of Edinburgh**

**Or**

**Scrambled eggs with toast and grilled tomato**

**Or**

**Baked Beans with poached eggs and grilled tomato**

**Or**

**Cheese toastie made with Lockerbie or Orkney Cheddar cheese as available with grilled tomato and fried egg**

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#### **HOT BEVERAGE CHOICES**

**Freshly ground and brewed Fairtrade Coffee**

**Fairtrade Tea, including Earl Grey**

**Selection of Fairtrade Fruit Teas**

**Decaf Coffee and Tea**

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**Brown or white or gluten toast  
Orkney or Edinburgh oatcakes as available,  
served with marmalade, fruit preserves and Scottish heather honey**

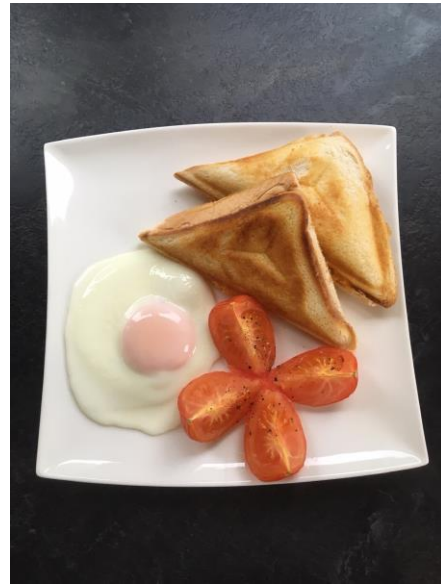
# Breakfast Menu Choices



**Traditional Porridge Starter**



**Scrambled Eggs & Tomato**



**Cheese Toasties, Egg & Tomato**



**Baked Beans & Poached Eggs**



**Full Scottish Breakfast**