

Cooked Breakfast

Castle Breakfast

Free range eggs (poached, scrambled or fried), rindless back bacon, Cumberland sausage, field mushroom, whole grilled tomato, and black pudding

Smoked Salmon

with free-range scrambled eggs on wholemeal toast

Eggs Benedict

served on a toasted muffin with softly poached free-range eggs and hollandaise sauce

Avocado Smash

on artisan bread topped with a softly poached free-range egg

Plant Based

vegan sausage, sliced field mushroom in olive oil with grilled tomato, baked beans, hash brown and crushed avocado

Chilled Buffet

Baked ham and a variety of English cheeses

Fresh fruit salad, yogurt, seasonal melon, and mixed berry compote

Grapefruit segments

Prunes soaked in lemon tea

Apricots soaked in vanilla and sugar syrup

Selection of cereals and granola with semi skimmed milk, soya, or oat milk

Traditional Porridge

with an optional splash of Highland Whiskey

Bread and Pastries

Freshly based croissants, cinnamon rolls, pain au chocolat, rye bread, sourdough bread, homemade flapjack

Beverages

Orange juice

Apple juice

Locally ground coffee

Decaf coffee

Breakfast tea

Decaf tea

Selection of herbal teas



Breakfast Menu

Served 6:30am - 9:30am
Monday to Sunday

If you have a food allergy, please let us know before ordering, as our menu descriptions do not always include all ingredients. All our food is prepared in a kitchen where nuts, gluten & other allergens are present, full allergen information is available upon request.