



**Winner of 'Best Breakfast' award
Scottish Hotel Awards**

Freshly squeezed orange juice
Freshly baked scones and granary toast

Filter coffee
Leaf tea
Tea bags
Herbal infusions

To start:

Katy Rodgers' organic yoghurt
Home-mixed muesli
Selection of cereals: bran flakes, rice krispies & corn flakes
Fresh fruit salad
Luxury, creamy pinhead oatmeal porridge, cooked with cinnamon, nutmeg and brown sugar
(Winner of Best Porridge Award)
Home-stewed prunes and apricots, with Katy Rodgers' organic crème fraiche

To follow:

The Kinloch Grill:
Letterfinlay pork sausage, bacon, Stornoway black pudding, grilled vine tomato, field mushroom and free-range eggs (poached, scrambled or fried)

Free range egg Florentine, on toasted muffin

Stornoway black pudding with caramelised apple and bacon

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

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

Kinloch's egg benedict – sliced Parma ham or locally smoked salmon on a toasted muffin,
with a poached egg and hollandaise sauce