

BRASSERIE



PRINCE



TO START

Brewed Illy Coffee	5.75
Selection of Teas	5.75
Freshly Squeezed Juices: <i>Apple, Orange or Grapefruit</i>	4.00
Still or Sparkling Water	750ml 6.50
Breakfast Mimosa	12.00
Breakfast Bloody Mary	12.00

FROM THE BUFFET

Smoothie of the Day	<i>ngci</i>
Choice of Fresh Pastries and Bread	
Choice of Cereals <i>Coco-pops, Special K, Wheatabix, Cornflakes or Granola</i>	
Continental Cheeses and Charcuterie	
Seasonal Fresh Fruit	<i>ngci</i>
Variety of Nuts and Dried Fruits	
Variety of Scottish Seafood	<i>ngci</i>
Yoghurts: Cow's, Sheep's, Greek, and Coconut	<i>ngci</i>
Milks: Whole and Semi Skimmed	
Alternative Milks (available on request): <i>Soya, Almond, Oat, Coconut and Rice</i>	

CONTINENTAL BUFFET BREAKFAST - 20.00

Tea or Coffee
A Freshly Squeezed Juice
Continental Buffet Selection

THE BALMORAL BREAKFAST - 29.00

Tea or Coffee
A Freshly Squeezed Juice
Continental Buffet Selection
Your Choice of Hot Dish

THE BALMORAL CLASSICS

Kefir Bircher Muesli, Apple and Cranberries	6.50
Porridge, with Local Honey and Seeds	5.50
The Balmoral Full Scottish Breakfast	17.50
Corned Beef Hash, Poached Egg	<i>ngci</i> 14.50
Kippers, Lemon and Black Pepper	14.50
Balmoral Cure Smoked Salmon and Scrambled Egg	<i>ngci</i> 16.00
Eggs Florentine, Spinach, Poached Eggs, English Muffin, Hollandaise	14.00
Eggs Benedict, Smoked Ham, Poached Eggs, English Muffin, Hollandaise	14.00
Eggs Royale, Scottish Smoked Salmon, Poached Eggs, English Muffin, Hollandaise	16.00
Fish Cake, Poached Egg, Herb Crème Fraîche	14.00
Potted Scottish Seafood, Toasted Sourdough	14.00
Crispy Bacon Roll	8.50
Omelette served with your choice of the following:	<i>ngci</i> 12.50
<i>Smoked Salmon, Ham, Cheddar Cheese, Mushroom, Tomato, Pepper, Spring Onion, Fine Herbs, Spinach</i>	

EXTRA SIDES - 3.00

Bacon	
Sausage	
Black Pudding	
Haggis	
Eggs	v
Beans	v
Potato Scone	v

TOAST BASKET - 4.00 per person

Fresh Toast with Balmoral Butter
Select from White, Brown, Sourdough or Gluten Free

v - vegetarian vg - vegan *ngci* - non gluten containing ingredients

Additional hot plates will be charged. If you require information regarding food allergens in our dishes please ask a member of our team, who will be delighted to assist. A menu with full details of identified food allergen labelling is available to view on request. Please note that all prices are inclusive of VAT and a discretionary service charge of 10% will be added to your final bill.



@brasserieprince