



Breakfast at Perle really is the most important meal of the day. We like to treat our guests to a long leisurely three course breakfast. We offer a fresh buffet, artisanal drinks and hot dishes made to order. See how you feel on the day but, to help you out, we have put together a sample menu.

Where possible we have handpicked local and organic ingredients with your wellbeing in mind.

Start with - selection from the buffet

Fresh fruit juice and artisanal coffee or tea.

Make your own muesli with a large selection of oats, granola, fruit and nuts (we really have tried to think of everything).

Selection of breads to toast to your liking with one of our locally sourced jams

Follow on with - hot food to order

Full Scottish Breakfast

Stornoway Black Pudding, Bacon, Pork Sausage, Scottish tatty Scone, Mushrooms, Tomato and Egg of your choice

Full Vegetarian Breakfast (Vegan Options Available)

Veg Haggis, Veg Sausage, Tomato, Mushrooms, Scottish Tatty Scone, Hushbrown and Egg of your choice

Eggs Benedict

English Muffin, Bacon served with hollandaise Sauce and Black Pepper

Eggs Florentine

English Muffin, Spinach served with hollandaise Sauce and Black Pepper

Eggs Royal

English Muffin, Salmon served with hollandaise Sauce and Black Pepper

French Toast

with Maple Flavoured Syrup

Scrambled Eggs with Smoked Salmon

Scots Porridge

with Honey, Cream or Oban Malt Whisky

Scottish Kipper Fillet

served with Poached Egg

Finish with – something sweet from the buffet

As much sweetness as you like from the buffet including cakes, pastries and fresh fruit.