

Breakfast Menu

Tea

English Breakfast, Earl Grey, Mint, Green

Coffee

Cafetiere of coffee for one or two

Juices

Orange Juice / Apple Juice

Toast & Preserves

*Chef Vanessa's toasted homemade bread, with a selection of Strawberry Jam, Honey, Marmalade.
(GFA/DFA)*

Greek Yogurt topped with Homemade Granola & Honey
(GFA/DFA)

Greek Yogurt topped with Apple & Cinnamon Compote
(GFA/DFA)

Granola Bowel

Chef Vanessa's homemade granola served with cow's milk, oat milk or soya milk. (GFA/DFA)

Fresh Fruit Salad

Croissants & Danish Pastry's
Please help yourself.

A discretionary 10% service charge will be added to your bill.

All our food is prepared in the same environment where gluten, nuts & all other allergens are present. If you have any dietary requirements, please ask for details before ordering. Not all ingredients are listed on the menu. We're proud supporters of local producers & suppliers.

V-Vegetarian, VE-Vegan, DF-Dairy Free, DFA-Dairy Free Available, GF- Gluten Free, GFA-Gluten Free Available

Please Choose One Main Breakfast Dish From The Options Below:

Full Scottish

Full Vegetarian / Vegan Scottish

Scottish Pancakes & Maple Syrup

Scottish Pancakes with Blueberries, Bananas & Maple Syrup

Garlic Mushrooms on Toast

Scrambled Eggs & Smoked Salmon

Eggs Benedict

Eggs Florentine

Eggs Royal

Traditional Porridge – Served with Apple & Cinnamon Compote or Cream

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FOYERS
LODGE

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Spring Dinner Menu 2026

STARTERS

Marinated Scottish Salmon

Beetroot–Celeriac Remoulade, Arenkha caviar (DF/GF)

Baked Highland Brie

Roast Garlic, Rosemary & Lavender Honey, Granary Croute (GF/V)

Tomato Risotto

Plum Tomato, Basil, Herb Oil, Parmesan (GF/V/DFA)

Sweet Potato & Butternut Squash Purée

Crème Fraîche, Herb Oil (GF/V/DFA)

Spiced Houmous

Ras el Hanout, Roast Carrots, Gremolata, Flatbread (GFA/V)

Seared Scallop

Saffron Cream Leeks, Lemon Oil (GF/DF)

MAINS

Pan-Seared Duck Breast

Braised Chicory, Sesame, Orange Glaze, Star Anise, Soy (GF/DF)

Slow-Cooked Lamb Shank

Cabbage, Fennel, Balsamic, Served with Creamed Potatoes (GF/DF)

Braised Ox Cheek & Darkness Ale Pie

Served with Seasonal Vegetables & a Side of Your Choice (DF)

Seafood Gratin

Monk Fish, Haddock, King Prawns, Lobster Bisque, Potato Topping (GF/DF)

Roast Harissa Cauliflower

Butterbean Purée, Sage & Pinenut Pesto, Kale (GF/V/DF)

Fig, Beetroot & Feta Tart

Petit Salad, Balsamic Syrup, Candied Walnuts (GF/V/DF)

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SIDES

Fries

Rapeseed Oil, Salt

Creamed Potatoes

Cream, Seasoning (GF/DF)

Maple Glazed Carrots

Maple, Butter, Seasoning (GF/DFA)

Mac 'N' Cheese

Pasta, Smoked Dunlop, Milk, Seasoning, Panko Crumb, Rosemary

Spring Greens

Cabbage, Mangetout, Broccoli, Butter (GF/DFA)

£5.50 Each

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DESSERTS

Date & Ginger Pudding

Caramel Sauce, Loch Ness Vanilla Ice Cream (GF/DFA)

Mulled Poached Pear

Cinnamon Crème Fraîche, Pickled Blackberries (GF/DFA)

Foyers Lodge Brûlée

Kraken Rum & Raisins (GF)

Selection of Sorbets & Ice Creams

(GF/DFA)

Affogato

Loch Ness Vanilla Ice Cream With A Shot of Liquor

Coffee & Petit Four

2 Course Meal - £55.00

3 Course Meal - £64.00

AFTER DINNER DRINKS

Coffee - £3.50

Fresh Mint Tea - £3.00

Liqueur Coffee - £9.50

Choose: Gaelic Coffee, Glayva Coffee, Amaretto, Rum, Brandy, Kahlua, Baileys (GF/V/DFA)

Turbo Café Crème - £9.50

(GF/V/DFA)

Port - £6.50

Quinta de la Rosa, LBV Port

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