

Name:

## Old Farmhouse Breakfast Order

Please complete and leave on dining room table by 8.00pm the evening before. Our portions are generous if you would like a smaller serving please let us know.

Buffet style cold selection of juice, fruit, cereals and yoghurt.  
Pastries and toast selection served with home-made preserves and your choice of tea or coffee

Porridge served with cream

Now choose ONE of the following options:

### Scottish Breakfast

Bacon  Sausages  Mushrooms  Tomato  Black Pudding   
Eggs: Fried  Poached  Scrambled

- Scrambled eggs with Belhaven Smoked Salmon

A combination of creamy scrambled eggs made with free range eggs and slithers of Scottish Smoked Salmon

- Smoked Haddock

Local Smoked Haddock lightly poached and served with a free range poached egg on top

- Omelette

A delicious 3 egg omelette

Plain  Mushroom  Cheese

- Pancakes

Homemade pancakes and served with maple syrup  
Topped with bacon  or forest fruits

- Eggs Benedict

Toasted English Muffin topped with bacon, poached eggs and hollandaise sauce

Time of serving: (please circle)

Monday - Friday      7.30      7.45      8.00      8.15      8.30

Saturday & Sunday      8.00      8.15      8.30      8.45      9.00

We are proud to source our breakfast ingredients from the larder of East Lothian and have among our suppliers:

- John Anderson award winning butcher North Berwick- All meat products
- Belhaven Smokehouse -Dunbar- Smoked salmon
- Collin Fishmonger Whynot? North Berwick- Smoked Haddock
- Redshill Free Range eggs from our happy hens
- Yester Farm Dairies- Gifford - milk delivered to our doorstep
- Amisfield Walled Garden- Haddington - seasonal soft fruit
- Black and Gold Rapeseed oil- Stevenson Mains, Haddington - oil used in cooking
- The kitchen of The Old Farmhouse- jams, preserves and pancakes