

THE
FOUR SEASONS
HOTEL & LITTLE LARDER

New Year's Day Bucks Fizz Brunch - £45-00 per person

Fruit Juice – a choice of orange, cranberry, apple, pineapple, or tomato

Four Seasons Granola, with Natural Yoghurt, Seasonal Compote, Honey

Cereals, Crunchy Nut, Special K, Corn Flakes, All Bran, Alpen, Fruit and Fibre, Rice Crispies Frosties & Coco-Pops, Cornflakes (GF) and Muesli (GF)

Fresh Fruit and berries

Yoghurt – a selection of fruit or plain

Platters, your choice of Seafood, Cured Meats, Cheese or mixed

Oyster, Bloody Mary Shot

Scotch Pancakes served warm (GF, VO) - Mixed Berries, Virginia Cured Back Bacon, Golden Syrup and Cream

Traditional Scottish - Scrambled, Poached or Fried Egg with Sausage, Virginia Cured Back Bacon, Baked Beans, Potato Scone, Roasted Button Mushrooms, Baby Vine Tomatoes, Local Perthshire Haggis and Black Pudding

Egg Royale, Benedict, or Florentine

Confit Duck Leg – Waffles, Sweet Chili Sauce

Honey Roast Gammon - with roasted new potatoes and seasonal vegetables

Vegetarian (V) and Vegan options (VGO)

(VGO) Sliced Avocado, Roasted Button Mushrooms, Smoked Applewood Cheese, Vine Tomato, Baked Beans

(V) Scrambled, Poached or Fried Egg, Potato Scone, House Cured Salmon, Crumpets, Sour Dough

Dessert Buffet

