BREAKFAST MENU

CONTINENTAL

FRUIT JUICES

SELECTION OF CEREALS & MUESLI

FRUIT SELECTION
including grapefruit,
melon, prunes and pineapple

NATURAL & FLAVOURED YOGHURTS

BAKERY SELECTION

TOAST (brown or white)

CROISSANTS

CRUMPETS

DANISH PASTRIES

SELECTION OF PRESERVES

HOT BUFFET

HELP YOURSELF FROM A CHOICE OF:
fried eggs, sausages, grilled bacon, hash browns,
black pudding, tomatoes, baked beans,
sautéed mushrooms, and fried bread

If you would prefer your breakfast to be served to you,
do let us know and we will be delighted to assist.

FRESHLY MADE TO ORDER

Please note the below items may take 10-15 minutes to make

POACHED SMOKED HADDOCK £3.50 supplement

EGGS BENEDICT £3.50 supplement

THREE EGG OMELETTE £3.50 supplement
with either ham, cheese, mushroom or tomato

POACHED, SCRAMBLED OR BOILED EGGS

FRENCH TOAST mixed berries, crème fraîche

SMASHED AVOCADO
served on toasted bloomer bread with poached eggs

YOGHURT AND GRANOLA TRIFLE

PORRIDGE
served with honey, maple syrup, sugar or salt

VEGETARIAN SAUSAGES

FROM THE KITCHEN

SOYA MILK

DIABETIC PRESERVE

GLUTEN FREE BREAD / CEREALS / PORRIDGE

COLD HAM, TOMATO & CHEESE

BEVERAGES

TEAS
choice of: English breakfast, Earl Grey,
decaffeinated, fruit and herbal selection

COFFEE
choice of freshly brewed filter or decaffeinated

Espresso, cappuccino, latte and americano
and hot chocolate are available at extra cost

GUESTS ON INCLUSIVE BREAKFAST PACKAGES

Please enjoy the full breakfast menu

ROOM ONLY & NON-RESIDENTIAL GUESTS

Full English	£14.95
Children 5 - 12	£7.50
Continental	£9.95
Tea & toast	£5.95

Where possible we source our produce from local suppliers.
We use sustainable beverages and produce where possible.

FOOD ALLERGENS

If you have a food allergy or special dietary requirement
please inform a member of our team.