

Breakfast Menu 2024

Build your own cooked Breakfast Beef Sausage (GF) or Vegetarian/Vegan Sausage

Hash Brown (GF), Baked Beans, Grilled Tomato, Sauté Mushrooms St Ewe Fried, Poached or Scrambled Egg

Smoked Salmon & Scrambled Egg

Smoked Haddock & Poached Egg

Continental Breakfast

Cereals- Bran Flakes, Cornflakes, Crunchy Nut, Frosties, Rice Krispies, Muesli & Weetabix **Porridge-** Please allow time for this to be cooked to order American Style Buttermilk Pancakes & Maple Syrup

Pastries Assorted flavours

Cornish Tea & Coffee- We have a large selection available to you.

Orange or Apple *Juice* **Still or Sparkling** *Water*

Chilled Buffet

Yoghurt- Natural or Mixed Flavours Melon & Grape Pots **Grapefruit** Seaments **Mandarin** Segments Fruit Cocktail **Prunes**

Please help yourself to Toast

Granary or White Bloomer Bread. GF bread available on request Jams- Raspberry, Apricot, or Strawberry Jam, Honey, Marmite, Marmalade, Nutella Flora and Butter

Grab & Go Breakfast (Please order from Reception the night prior)

Beef Sausage or St Ewe Egg Bap, Piece of Fruit, Cereal Bar, Croissant or Pain Au Chocolat, Yoghurt Takeaway Tea/Coffee. Orange or Apple Juice. Still or Sparkling Water

Room Only Prices

Adult £15. Child (under 12-Free), Continental or Grab & Go £10

We are proud to support local produce & suppliers where we can, including St Ewe Eggs, James Kittow Butcher, Trewithen Dairy, Westcountry Fruit & Veg, Cornish Tea & Coffee

Allergen Statement: Please advise us if you have any specific Dietary requirements. As we cannot guarantee your order is 100% free from any of the known 14 allergenic ingredients. Apologies but we do not supply pork products anymore.