

BREAKFAST MENU

£15.00 per person

DRINKS & TOAST

WEST COUNTRY TEA

English Breakfast | Earl Grey | Peppermint
Chamomile | Berry

COFFEE

Filter Coffee | Cappuccino | Latte
Americano | Espresso | Flat White
Decaf coffee, skimmed and soya milk available

TOAST

White | Granary | Gluten Free

COLD BUFFET

CEREALS

Alpen | Cornflakes | Crunchy Nut | Special K
Raisin Oat Granola | Weetabix | Gluten Free Cereal
A selection of preserves and dried fruits

FRUITS

Grapefruit | Prunes | Fresh Fruit

FLAVOURED & NATURAL YOGHURT

COLD DRINKS

Orange | Cranberry | Apple | Grapefruit
Water | Milk

HOT BUFFET

WEST COUNTRY BREAKFAST ^{GF}

Bacon, sausage, sautéed mushrooms, new potatoes
with bacon lardons, baked beans, roasted tomato,
poached, scrambled or fried egg

FROM THE KITCHEN

VEGAN BREAKFAST ^{VE} ^{GF}

Vegan sausage, sautéed mushrooms, new potatoes,
baked beans, roasted tomato

Add Scrambled or Fried Egg ^V

PORRIDGE ^V ^{GF}

Jam | Syrup | Honey | Compote | Raisins

POACHED SMOKED HADDOCK

Spinach, poached egg & mustard cream

3 EGG OMELETTE ^{GF}

Bacon | Cheddar | Mushroom | Tomato

FRESHLY BAKED CROISSANTS

Plain | Cheese & Sautéed Mushrooms | Bacon & Cheese

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day.

^{GF} GLUTEN FREE ^{GF?} CAN BE GLUTEN FREE (please ask) ^{VE} VEGAN ^{VE?} CAN BE VEGAN (please ask) ^V VEGETARIAN