

YOUR DAILY BREAKFAST

NATURAL GREEK YOGURT

with a selection of self serve toppings;

Summer fruit compote, dried fruits, toasted seeds, honey and nuts

FRESH BAKED PASTRIES

Pecan anish, pain aux chocolate, apple plait, raspberry anish, vanilla and almond crown, cinnamon swirl

CEREALS

Fruit muesli, granola, and a selection of cereals, semi skimmed and soy milk

TOAST

Granary, white and brown breads available to toast; Jams, honey, chocolate spread, peanut butter and marmite

DRINKS

Pressed apple or orange juice

Tea and Coffee

herbal and fruit teas

THE FULL FESTY

Scrambled or fried free range egg, thick cut bacon, Cumberland sausage, crispy fried potatoes, roasted vine cherry tomatoes, black pudding

THE VEGGIE

Scrambled or fried free range egg, veggie sausage, crispy fried potatoes, roasted vine cherry tomatoes, mushroom and spinach

THE VEGAN

Scrambled tofu, vegan sausage, crispy fried potatoes, roasted vine cherry tomatoes, mushroom and spinach

EGGS FLORENTINE

Free range poached eggs served on a warm English muffin with spinach and hollandaise sauce

EGGS ROYALE

Free range poached eggs served on a warm English muffin with smoked salmon, spinach and hollandaise sauce

ANTIPASTI BOARDS

Meat

Mixed charcuterie platter, marinated olives, dipping oil, sourdough bread

Vegetarian

Stuffed ricotta and feta peppers, charred artichokes, olives,

marinated roasted tomatoes, sourdough bread

Baked Camembert with rosemary and garlic, sourdough bread

NOODLE BAR

Thai chicken breast, egg noodle, chilli spiced vegetables, warm lemon grass, ginger and lime dressing

Confit duck leg with egg noodle, aromatic ginger vegetables, warm hoi dressing

Cajun salmon fillet, egg noodle, charred vegetables, warm sweet chilli dressing

Thai tofu, egg noodle, chilli spiced vegetables, warm lemon grass, ginger and lime dressing

****MENU SUBJECT TO CHANGE****