

You choose and we'll bring it to your table

Juices: Orange, Apple

Hot drinks: Cafetiere coffee, Breakfast or Fruit teas

Cereals: Cornflakes, Branflakes, Weetabix, Rice Krispies or
Homemade Muesli

Fruit: Grapefruit segments in syrup, Prunes in juice

Mini yoghurt pots: Greek yoghurt with mixed berries

Toast and preserves

Followed by your main breakfast choice

Guest favourites

Full: Local free range egg, bacon, sausage,
homemade rustic beans, herbed tomato,
mushroom and black pudding

Vegetarian: Local free range egg, mushroom,
homemade rustic beans, herbed tomato and spinach

Healthier options

Natural yogurt with toasted nuts, seeds, berries and a dash of honey
Creamy old style porridge with toasted nuts, seeds,
berries and a dash of honey



Lighter options served on toast

Smashed avocado with chilli

Sliced tarragon mushrooms

Slow cooked herbed tomatoes

Homemade rustic beans

Scrambled eggs

Poached eggs

Melted cheddar cheese

Chef's specials

Virginia Court Benedicts
(Poached egg, hollandaise sauce, toast)

Norfolk: Bacon

Royal: Salmon

Florentine: Spinach

Whole smoked kipper with lemon and butter

Smoked salmon and scrambled eggs

American style pancakes

Fruit with maple syrup

Bacon with maple syrup

