



## *Breakfast Menu*

From the buffet...

Freshly Squeezed Orange Juice or Grapefruit Juice

Homemade Granola and a Selection of Cereals

Natural Yoghurt and Driftwood Honey

Earl Grey Poached Prunes

From the kitchen...

Continental Breakfast

Fresh Fruit Salad

Porridge with Whisky Soaked Raisins

American Style Pancake with Blueberry Compote and Crème Fraiche

Smoked Haddock Kedgeree

Smoked Salmon with Toasted Brioche and St Ewe Scrambled Egg

Eggs Benedict with Either Local Ham, Smoked Salmon or Grilled Field Mushroom with St Ewe Poached Egg on a Toasted English Muffin and Hollandaise Sauce

Full English Breakfast: Smoked Back Bacon, Farmhouse Sausage, Field Mushroom, Grilled Tomato and St Ewe Egg Cooked as you like

Crushed Avocado, St Ewe Poached Egg, Coriander, Feta on Toasted Sourdough

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*Available on request: Gluten and Dairy Free Pork Sausages or Quorn Vegetarian Sausages*

Cafetière of coffee or speciality coffees: cappuccino, café latte, single or double espresso, americano

Tea selection from Ronnefeldt:

Classic Rooibos – *the basic flavour is often described as being sweet and slightly nutty*

Granny's garden – *rhubarb and cream infuse into a refreshing fruit infusion*

English breakfast tea (Sri Lanka) – *full bodied tea with tangy richness*

Morgentau – *a fascinating green tea blend of mango and rose petals*

Lapsang souchong (China) – *smoky aroma of resinous wood*

Camomile tea – *relaxing effect and tastes typically tangy*

Golden assam tea (India) – *full-bodied, spicy and malty*

Darjeeling summer tea (India) – *delicately flowery tea*

Peppermint – *natural menthol refreshes and relaxes*

Earl grey tea (India) – *refreshing aroma of bergamot*