

Festive Breakfast Menu

£17.50 per person. Children 12 & under £10.

Continental Buffet Selection

Toast, cereals, dried fruits and nuts, yoghurts, fresh fruit salad

Granola pot 2W, 7

Greek yoghurt with mixed cranberry compote and granola

Pastry basket 2, 4, 7, 14

Croissants, pains au chocolat, homemade stollen and mini mince pies

Followed by your choice of:

English breakfast 2, 4, 7

Grilled bacon, Cumberland sausage, sautéed mushrooms, hash brown, baked beans, oven-baked tomato and a fried egg

Vegetarian breakfast (v) (vv if no egg) 2, 4

Vegan sausage, sautéed mushrooms, hash brown, baked beans, oven-baked tomato and a fried egg

Eggs Benedict 2, 4, 7, 14

Two poached eggs, ham, sauce Hollandaise and muffin

Scottish Smoked salmon 2, 4, 5, 7

Scrambled eggs and brown toast

Smashed avocado (v) (vv if no egg) 10, 12

With poached egg, toasted sunflower seeds and sun-blushed tomatoes on toasted sourdough

Steak and eggs 4

Minute steak and fried eggs

(v) vegetarian. (*vv) Ask about vegan alternatives for vegetarian dishes. Some seasonal variations apply.

Allergen information – 1 Celery 2 Cereals containing gluten 2W Wheat 2R Rye 2B Barley 2O Oat 3 Crustaceans 4 Eggs 5 Fish 6 Lupin 7 Milk / Dairy 8 Molluscs 9 Mustard 10 Nuts 10C Cashews 10A Almonds 10H Hazelnuts 10W Walnuts 10MC May Contain Traces 11 Peanuts 12 Sesame seeds 13 Soya 14 Sulphites

If you have any dietary requirements or food allergies / intolerances please let us know. However, please be aware that due to shared preparation and cooking areas we cannot guarantee a total absence of allergens in any of our finished food products. Please note that we may choose to refuse to serve guests who have severe food allergies in order to protect their safety and health. Some dishes may contain small bone and / or shell fragments. We will add an optional 10% service charge to your bill, all of which will be shared with the entire hotel team.