



Breakfast Menu

£17 per guest inclusive of; 1 juice, 1 hot drink, 2 continental items and 1 hot dish

Continental Breakfast

Homemade Georgian House granola pot (V/Ve on request)

Homemade raisin granola served with Greek or coconut yoghurt and homemade mixed berry compote

Serena's signature overnight oats

Made with grated apple, apricots, nutmeg, cinnamon and apple juice, served with Greek or coconut yoghurt

From the Baker

Croissant, pain au chocolat or sliced sourdough served with a selection of preserves

A selection of cereal boxes

Coco Pops, Frosties, All- Bran or gluten-free muesli

Something Savoury

The full English (V/Ve option on request)

Full English breakfast with free-range eggs, herby mushrooms, hash brown, roast cherry tomatoes, bacon, Musk's sausage and beans

The full vegetarian breakfast (Ve on request)

Full vegetarian breakfast with free-range eggs, herby mushrooms, hash brown, roast cherry tomatoes, vegetable fritter, roast aubergine, peppers and tomato chutney

Scrambled eggs & sourdough

With a choice of Goldstein smoked salmon or roast cherry tomatoes on local artisan sourdough

Benedict/ Royale

English muffins with free-range poached eggs, a choice of honey roast ham or Goldstein smoked salmon topped with homemade hollandaise sauce

The great British toastie

Honey roast ham & mature cheddar cheese toastie on local artisan bread

Something Sweet

Buttermilk pancakes

Buttermilk pancakes with Nutella and berries, maple syrup and homemade fruit compote or maple syrup and bacon

Porridge (GF, V, Ve on request)

Homemade porridge with fruit compote and maple syrup (coconut milk available on request)

