



## ***BREAKFAST MENU***

*£25.00 PER PERSON*

### **Fresh Fruit Juices:**

Orange, Pink Grapefruit, Apple



Fresh Fruit Salad

Steeped Prunes

Fruit Yoghurt or Plain Yoghurt



### **Breakfast Cereals:**

Weetabix, Bran Flakes, Corn Flakes,

All Bran, Special K, Fruit & Fibre



Croissant, Pain-au-Chocolat

Wholemeal or White Toasts and Assorted Preserves



Cafetière Coffee, Hoogly Tea or Hot Chocolate

### **Hoogly Tea Selection**

English Breakfast, *Earl Grey*, Darjeeling, *White Tea*, Green Tea, *Jasmine Dawn*

*Vanilla Chai*, Oolong/Lapsang Souchong, *Peppermint*, Chamomile,

*Decaffeinated*, Rooibos – Sweet Orange (*naturally caffeine-free*)



## ***YORKSHIRE BREAKFAST***

**Home-made Granola**, natural yoghurt, seasonal fruit compôte

*or*

**Porridge**, Earl Grey prunes

*or*

**Pancakes**, smoked bacon, maple syrup

*or*

**Yorkshire Breakfast:** Cumberland sausage, black pudding,

smoked bacon *or* un-smoked back bacon, fried bread,

field mushroom, sautéed potatoes, grilled tomato

Egg of your choice:- poached, scrambled or fried

*or*

**Avocado**, Middlethorpe sourdough bread, poached eggs

*or*

**Smoked Haddock**, poached egg, wilted spinach, mustard cream

*or*

**Smoked Salmon**, scrambled or poached egg, toasted brioche

*or*

**Chorizo Scrambled Eggs**, Middlethorpe sourdough bread

*or*

**Eggs Royale, Benedict or Florentine**, toasted muffin

### **ALLERGENS AND SPECIAL DIETS**

If a guest has a food allergy or intolerance, we request that they consult a member of staff before deciding what to eat and placing an order, on every occasion, whilst in the hotel. Whilst we are committed to informing our guests accurately of any allergenic contents in the dishes served here, and also to complying with specific dietary requests, there remains a risk, albeit small, that traces from other dishes may be present in food served here, or on surfaces.