

# FROM THE BUFFET

*Please help yourself to:*

## JUICES

Orange, Cranberry, Apple, Grapefruit

## FRUIT

Fresh Fruit Salad

Grapefruit Segments

Sun-Dried Apricots in Citrus Syrup

Prunes Steeped in Citrus & Fruit Infusion

Bananas

## YOGHURT

Selection of Fruit Yoghurts

Strained Greek Yoghurt

## BREADS & PASTRIES

Freshly Baked Croissants

White, Brown or Malted Toast

Gluten Free available on request

## PRESERVES

Selection of Jams, Honey, Marmalades & Spreads

## COFFEE

Farrer's Freshly-Brewed Restaurant Blend

Farrer's Gold Blend Decaffeinated

## TEA

Farrer's Lakeland Blend

Farrer's Lakeland Decaffeinated

Earl Grey (with milk or lemon)

Twining's Darjeeling, Camomile, Green, Peppermint, Lemon & Ginger

Assorted Twining's Fruit & Herb Infusions

# A LA CARTE

*Please order from your table:*

## THE FULL CUMBERLAND

Bacon, Sausage, Black Pudding

Grilled Tomato, Mushroom

Fried, Scrambled or Poached Eggs

## HOT PORRIDGE

With Soft Brown Sugar & Cream

## SMOKED SALMON & SCRAMBLED EGGS

Served on Brown Toast

## OMELETTE

Choice of: Plain, Cheese, Ham,

Mushroom or Fine Herbs

## SMOKED FILLET OF HADDOCK

With or Without Poached Egg

## EGGS BENEDICT

Poached Eggs, Ham & Hollandaise Sauce, Served on Brown Toast

## GRILLED BUTTERED KIPPER