

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

SMOKED FILLET OF HADDOCK

With or Without Poached Egg

EGGS BENEDICT

Poached Eggs, Ham & Hollandaise Sauce

Served on Toasted Muffin

GRILLED BUTTERED KIPPER

Grilled Tomato & Lemon Wedge

BOILED EGGS

White or Brown Toasted Soldiers

Served Soft, Medium or Hard