

SATURDAY 9.30AM - 11.30AM
£21.50 PER PERSON

Champagne Breakfast

BOOK A
TABLE ONLINE



MENU

TO START

GLASS OF BUBBLY OR BUCKS FIZZ ON ARRIVAL

1ST COURSE

MANSION MUESLI

Our homemade blend of toasted flaked almonds, rolled oats, pumpkin seeds, sunflower seeds, dried cranberries, apricots, dried blueberries, cinnamon. Served with ice cold semi skimmed milk

GREEK YOGURT

Natural unsweetened Greek yogurt scented with vanilla, raspberry coulis, fresh berries and crunchy granola.

SUPERFOOD SMOOTHIE

Goji berry, strawberry, blueberry, apple, banana & coconut milk

STOATS PORRIDGE

Simply served with honey and fresh berries

2ND COURSE

EGGS BENEDICT

Toasted English muffin, smoked bacon, poached free range hens egg, hollandaise sauce

EGGS FLORENTINE (V)

Florentine with free range poached hens egg, wilted spinach & hollandaise sauce

MANSION BREAKFAST

Smoked bacon, award winning local pork sausage, fried free range hens eggs, baked beans, black pudding, roast field mushroom, herb infused tomato, colcannon cake

MANSION VEGETARIAN BREAKFAST (V)

Quorn sausages, fried free range hens eggs, baked beans, roast field mushroom, herb infused tomato, colcannon cake

SMOKED SALMON & SCRAMBLED EGGS

Loch Fyne smoked salmon, free range scrambled hens eggs, black pepper, watercress

FINAL COURSE

BUTTERMILK PANCAKES

Blueberry & cherry compote, vanilla yoghurt & Maple syrup

FRUIT SALAD

Seasonal fruit with freshly squeezed orange juice, torn fresh mint & fruit sorbet

FRESHLY BAKED

Selection of croissants, toast & preserves

TO FINISH

TEA VARIETIES/FRESHLY GROUND CAFETIÈRE COFFEE

