

## **BREAKFAST MENU**

## HOT & COLD DRINKS TO YOUR TABLE

#### A cafetière of coffee

#### A pot of tea

Alternatively, choose from a variety of fruit and herbal infusions

Orange juice Apple juice Tomato juice Cranberry juice



# TOASTS & PATTISERIES TO YOUR TABLE

with marmalade and raspberry preserve

Home-made wholemeal and white toast

**Croissants & Pastries** 



If there is anything else we can get for you, please don't hesitate to ask a member of staff.



#### **CEREALS**

Cornflakes, Bran Flakes, Weetabix, Rice Krispies



## **STARTERS**

All buffet items have been individually packaged

Porridge made with milk or cream and Drambuie and cinnamon (Brought to your table)

Lakeland plain yoghurt Fresh berry compote, Earl Grey-infused prunes,

white grapefruit segments
Fresh fruit selection



## MAIN COURSES

#### The Merewood Breakfast

Bacon, your choice of eggs, Cumberland Sausage, grilled tomato, mushrooms, black pudding and potato scone

Baked beans are also available





## **SPECIALS**

#### Vegetarian Merewood Breakfast

**Grilled Manx kippers** with lemon and butter

**Poached Eggs Florentine** 

**Poached Eggs Benedict** 

**Poached Eggs Royale** 

Locally smoked salmon and free-range scrambled eggs

Canadian style pancakes with crisp bacon and maple syrup

Pan fried eggy bread

**Omelette Arnold Bennett** 



If you have any allergy or dietary requirements, please speak to a member of staff.

