



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

Smashed 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.