

Please help yourself to the continental buffet and we will take your order for cooked breakfasts and a selection of Twinings teas or a Cafetiere of Vienna blend roasted coffee and Toast.

Continental Breakfast

CEREALS

Powdermills Granola House Seed and Goji Berry Blend Crunchy Nut Flakes Coco Pops Corn Flakes Fruit and Fibre

SELECTION OF FRESHLY BAKED PASTRIES

Croissant Pain au Chocolat Pain au Raisin

TOAST

Selection of Bakery Fresh Bloomer Breads

FRUIT

Fresh Fruit Salad Forest Berry Compote Macerated Apricots Tea Steeped Prunes

YOGHURT

Selection of Mixed Fruit and Organic Natural Yoghurts

CHARCUTERIE AND CHEESE SELECTION PLATE (ON REQUEST)

Milano Salami, Wiltshire Cured Ham, Spanish Chorizo, Swiss Emmental, Smoked Applewood Cheddar



Choose from one of the following

THE POWDERMILLS GRILL

Eggs; Scrambled, Poached or Fried, Cumberland Sausage, Smoked Back Bacon, Roasted Tomato, Grilled Field Mushroom, Baked Beans, Hash Brown

THE VEGETARIAN

Eggs; Scrambled, Poached or Fried, Vegetarian Sausage, Sauteed Spinach, Roasted Tomato, Grilled Field Mushroom, Baked Beans, Hash Brown

THE VEGAN

Vegan Sausage, Sauteed Spinach, Fresh Avocado, Roasted Tomato, Grilled Field Mushroom, Baked Beans, Hash Brown

LOADED TOAST

Poached Eggs and Crushed Avocado with Chili Flakes, Coriander and Dressed Watercress, Toasted Bloomer Bread

SMOKED SALMON & SCRAMBLED EGG

'Rock-a-nore' Oak Smoked Salmon, Scrambled Egg, Toasted Bloomer Bread, Watercress

SCOTTISH OAT PORRIDGE

Cooked to your liking, Served with Toasted Almonds and Honey

WARM BELGIAN WAFFLE

Forest Berry Compote / Smoked Back Bacon and Maple Syrup

Complimentary to our guests on inclusive terms or £15.00 per person