

BREAKFAST MENU

£19.50 per person for non-inclusive guests

AVAILABLE FROM THE SELF-SERVICE STATION

Juices

Orange | Apple | Grapefruit | Cranberry

Selection Of Cereals

Yoghurts

Greek Yoghurt | Fruit Compote | Granola

Fresh Fruit Salad

CONTINENTAL BREAKFAST (SERVED TO ORDER)

Hot Beverages & Toast

English Breakfast Tea | Filter Coffee | Selection of Herbal and Fruit Teas

Speciality Coffee available, additional charges apply

(Decaffeinated options available on request)

Served with White, Brown or Mixed Toast

Miniature Pastries

Croissant | Pain au Chocolate | Assorted Danish Pastries

Fruits

Poached Fruits | Fresh Pink Grapefruit

Porridge

Made with milk or water (add honey, demerara sugar or maple syrup on request)

Parma Ham, Salami & Emmental Cheese

Overnight Oats

Nutella, Chia Seeds, Flax Seeds, Toasted Almonds



TWO AA ROSETTES
FOR CULINARY EXCELLENCE

THE ROYAL

EXCELLENCE SINCE 1832

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COOKED BREAKFAST (CHOOSE ONE OF THE FOLLOWING OPTIONS)

Full English

Eggs – Fried, Scrambled or Poached | Bacon | Sausage | Grilled Tomato | Field Mushroom | Fried Bread

Vegetarian Full English

Eggs – Fried, Scrambled or Poached | Vegetarian Sausage | Grilled Tomato | Field Mushroom | Fried Bread | Baked Beans

Boiled Eggs

Cooked to your liking and served with white or brown soldiers

Omelettes

Smoked Salmon | Gallybagger Cheese | Mushroom | Smoked Ham Hock

Eggs Benedict

Toasted Muffin, Smoked Ham Hock, Poached Eggs, Hollandaise Sauce

Guacamole, Feta, Poached Eggs, Toasted Bloomer

Smoked Salmon and Scrambled Eggs

Smoked Haddock, Poached Egg, Hollandaise Sauce

Waffle, Bacon, Maple Syrup

Field Mushroom on Sourdough, Hollandaise, Truffle Oil

DIETARY REQUIREMENTS

Please discuss with our staff if you have any allergies or intolerances. Please note all ingredients including gluten, nuts, sesame and other known allergens are used in our kitchen, therefore, there is a slight risk of cross contamination.