



Continental Breakfast Menu

Fresh fruit platter

A choice of fresh fruit juices - Orange - Apple - Grapefruit - Pineapple -
Pomegranate - Cranberry

A selection of breakfast cereals and Muesli

Sprinkling: sunflower, pumpkin and sesame seeds, almonds and toasted
hazelnuts

Grapefruit segments - prunes and mixed berries

Selection of Yoghurts - Greek, pro-biotic, low fat and Soya

A bread basket containing your choice of:

Home made scones
croissants
White or whole grain toast
Toasted baps

Brioche
Danish pastry
Apple Turnover
Scotch pancakes

Home made or organic: marmalade, blackcurrant, strawberry, raspberry jam,
honey or maple syrup

Salted or unsalted butter, health spreads on request

A selection of ham and salami

Somerset Cheese platter

Selection of tea, coffee or herbal infusions.



Cooked Breakfast Menu: (Supplement £5.00 per person)

Your choice from the Continental Breakfast Menu plus:

Porridge

made in the traditional way with a pinch of salt,
add a topping of your choice from the Continental Breakfast Menu

Eggs

two boiled eggs served with buttered soldiers - (soft medium or hard)

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scrambled eggs with smoked salmon made with cream and butter,
or a lighter version on request

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Eggs Benedict (poached with Hollandaise, or Hollandaise and whole grain
mustard sauce)

Bacon, Eggs and Sausages

Served with grilled tomatoes, mushrooms in a light tangy sauce and baked
beans

Pancakes with grilled bacon and maple syrup Vegetarian Breakfast