

BREAKFAST MENU

REFRESHERS

Juices of freshly pressed Oranges or Pink Grapefruit

Whole Pink Flesh Grapefruit

Frobishers Natural Juices, Tomato, Apple, Pineapple & Cranberry

CEREALS AND YOGHURTS

Swiss Bircher muesli made with Fresh Fruits and Greek Yoghurt

Muesli & Bran Flakes, Greek Yoghurt, Local Wild Flower Honey, Bananas & Blueberries

Plain Melon or Melon & Fruits served with or without Greek Yoghurt or Low Fat Greek Yoghurt

Compôte of Agen Prunes

Weetabix, Cornflakes, Bran Flakes, Special K, Shredded Wheat, Frosties, Rice Crispies, Natural Muesli served with Full Fat or Skimmed Milk

Traditionally made Organic Oatmeal Porridge, Local Wildflower Honey, Hot Frothy Milk

BREADS

Organic Homemade White and Wholemeal Toast, English Muffin, Crumpet served with Northcote Homemade Jams and Marmalades, Local Wild Flower Honey from the Pennine Bee Farm

Please notify a member of staff of any food allergies or special requirements

We respectfully ask you not to use mobile phones in the Dining Room

ENGLISH BREAKFAST

A choice of any, or all of the following:

Thin Link Cumberland Sausages from Farnsworth's

Home Cured Bacon from Anthony Greaves

R.S. Ireland's Famous Black Pudding

Northcote Free Range Eggs Fried, Scrambled or Poached

White Bread Fried in Bacon Fat

Fried Mushrooms and Grilled Banks Tomatoes

ALTERNATIVE BREAKFASTS

Lancaster Smoke House Juniper & Beech Smoked Salmon Thinly carved with Free Range Scrambled Eggs

Naturally smoked Finnan Haddock and Free Range Poached Hen's Egg

Mrs Kirkham's Melting Lancashire Cheese Soufflé with Grilled Tomato

Two Northcote Free Range Boiled Eggs with Toasted Soldiers

Northcote's Free Range Egg Omelettes

Natural,

Mrs Kirkham's Lancashire Cheese,

Mushroom,

Marmalade Roast Wallings Farm Ham or

Lancaster Smoke House, Juniper & Beech Smoked Salmon

**Fresh food takes some time to prepare
So please be prepared for some delay**

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COFFEES



Freshly Ground Coffee, Café American Coffee served in a Cafetière

SPECIALITY COFFEES

Triple Certified Espresso from Coopers of Huddersfield.

100% Arabica, made from Fairtrade, Organic and Rainforest Alliance Coffee

Espresso, Double Espresso, Espresso Ristretto, Macchiatto, Americano, Café Latte

TEAS

English Breakfast, Darjeeling, Earl Grey, Assam

Herbal Teas

Chamomile, Peppermint, Lemon, Red Berry and Green Tea

Residents:

Non Residents:

Fully Inclusive

£25.00 (inc Vat)

Breakfast is served:

Monday to Sunday

7.45 to 9.45am

We would kindly ask you to vacate the Dining Room by 11am

BREAKFAST DRINKS FROM THE BAR

Bucks Fizz by the glass (100ml) £6.50

Bloody Mary £8.50

Half Bottle of Louis Roederer

Champagne served with Freshly

Squeezed Orange Juice £26.00

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SAMPLE MENU

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