



BREAKFAST MENU

Name:	Room:
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Time you require breakfast: Monday – Friday:-

8:00 / 8:15 / 8:30 / 8:45 / 9:00

Saturday and Sunday:-

8:15 / 8:30 / 8:45 / 9:00 / 9:15

Fruit juices (Orange, Apple or Cranberry), a selection of cereals, fruit salad, Greek Style Yogurt, and breads, are available on the sideboard in the breakfast room.

If you wish to have porridge please let us know the night before because the oats must be soaked over night to cook porridge the traditional Scottish way.

(Please tick per person to order porridge)

Choose either:-

Traditional English

(Please tick up to 6 items per person)

		1 st Person	2 nd Person
V	Fried Eggs - 1 Or 2		
V	Poached Eggs - 1 Or 2		
V	Scrambled Eggs		
V	Fried Bread		
V	Tomato		
V	Hash Brown		
	Black Pudding		
	Grilled Sausage		
V	Vegetarian Sausage		
	Grilled Bacon		
V	Vegetarian Bacon		
V	Mushroom		
V	Heinz Baked Beans		

Or choose a speciality from the list on the back of this menu

And to drink:-

(Please tick 1 item per person)

Regular Cafeteria		
Decaffeinated Cafeteria		
Hot Chocolate with cream		
Breakfast Tea		
Everyday Tea		
Earl Grey Tea		
Darjeeling		
Fruit Teas		
Camomile Tea		
Lemon and Ginger Tea		
Peppermint Tea		
Green Tea		
Decaffeinated Tea		
Decaffeinated Earl Grey Tea		

V = Vegetarian



BREAKFAST MENU CONTINUED:-

Or choose:-

A Speciality

(Please tick 1 item per person)

		1 st Person	2 nd Person
	Poached Smoked Haddock and Poached Egg		
	Kippers		
	Scrambled Egg with Smoked Salmon		
V	Warm Croissant		
	Warm Croissant Mushroom and Bacon		
	Warm Croissant Bacon and Brie		
	Waffle with Maple Butter and Bacon		
V	Waffle with Maple Butter and Banana		
V	French Toast with Cinnamon and Maple Syrup		
	Toasted Bagel with Cream Cheese and Smoked Salmon		
V	Boiled Egg 1 Or 2 and Toast Soldiers		

V = Vegetarian

We use local produce and local markets as much as possible. Monsoon Estates, Stratford's very own Artisan Coffee Roasters, provide our coffees, while Longdon Road Farm of Darlingscott supplies our Free Range eggs. Because the eggs are Free Range their yokes can vary from golden yellow to the palest of hues. Our sausages are an award winning variety supplied by A.W. Lashfords and our black puddings come from 'Barry the Butcher' of Stratford-upon-Avon. Fosse Way Honey of Honey Blossom Farm whose hives are located in the nectar rich area bordered by Stow-on-the-Wold, Evesham, Leamington Spa and Banbury, supply our honey while Moss Cottage supply award winning marmalades and jams when available.

PLEASE BE PATIENT AS EVERYTHING IS COOKED FROM FRESH