

## *FROM THE BUFFET*

*Please help your self to the buffet selection:-*

*Juices: Orange, Grapefruit, Apple and Cranberry. Wight Crystal mineral water.*

*Cereals, Grapefruit segments, prepared stewed prunes and apricots, fresh seasonal fruits as available using local produce where possible. Natural yoghurt and Sunflower and pumpkin seeds.*

*Homemade marmalade and jam honey and marmite.*

### *To Drink:*

*Fresh Columbian blend coffee  
Carisbrook breakfast tea  
or  
Herbal, mint teas and  
fruit fusions*

*Your order for: hot drinks, white or wholemeal toast, warm croissants and cooked items will be taken at your table.*

*Breakfast is served between  
8.00am and 9.00am*

## *FROM THE KITCHEN*

*Oatmeal porridge  
Topped with a drizzle of  
honey and double cream*

*Free range eggs:- Fried,  
poached or scrambled  
Bacon - Rindless unsmoked  
back bacon  
Sausage - premium pork  
locally made  
Tomato - grilled and seasoned  
Mushrooms - sauté fresh field  
Black pudding - Oakwell  
award winning  
Hash brown - Golden oven  
baked crisp potato  
Vegetarian soya sausage*

*Choose any combination from  
above.*

### *A Holiday Treat*

*Smoked salmon and  
scrambled egg  
£3.50 supplement*

*Served with a ¼ bottle  
of dry sparkling Cava  
£5.50 extra*