

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

Why not order a holiday dinner treat? Locally landed [Monks Bay] whole lobster [24 hr notice required - caught to order]

Cooked to your liking [Dinner inclusive Supplement £18.00]

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
Vegetarian chick pea,*

mushroom and onion slice

Choose any combination from above.

Set menu Holiday Treat

*Poached egg Benedict
With smoked salmon
served with hollandaise
foam sauce
or*

*Poached egg Benedict
With rindless back bacon
served with hollandaise
foam sauce*

*Devilled local field
mushrooms on toasted
brioche*