

# GOOD MORNING!

AND WELCOME TO OUR  
WESTMORLAND  
BREAKFAST

BREAKFAST SERVED 8.00AM - 10.30AM

PLEASE BOOK YOUR DINNER  
RESERVATION IN ADVANCE

DINNER MENU SERVED 5.30PM - 9.00PM



# WESTMORLAND BREAKFAST

## From the Chilled Buffet

A selection of Cereals with Full, Semi Skimmed or Soya Milk

Grapefruit Segments, Prunes Soaked in Lemon and Tea, Apricots soaked in Vanilla pods and Sugar, Fruit Mixed Berry Compote, Fresh Fruit Salad, Seasonal Melon, Cold Boiled Eggs, Cumbrian Sweet Baked Ham, English Cheeses, Vine Tomatoes, Sparkling and Still Mineral Water

## Freshly Made Traditional Porridge

With an optional Nip of Highland Whisky

Locally Ground and Decaffeinated Coffee, Breakfast Tea or Fruit and Herbal Tea

## From the Bread and Pastry Board

Freshly Baked Croissants, Danish Pastries Muffins, Pains au Chocolat, Rye Bread, Fennel Bread, Cumbrian Tea Bread, Apricot Bread

## Topping up for the Day Ahead

### Westmorland Grill

Lakeland fresh eggs - fried, poached, scrambled or boiled, rindless back bacon, Cumberland Sausage whirl, field mushrooms, whole grilled tomato, black pudding and baked beans

### Grilled Kipper

With lemon parsley butter

### Smoked Haddock Fillet

Cooked with bay leaves and milk

### Smoked Salmon

Served with Lakeland scrambled egg on wholemeal toast

### Eggs Benedict

Served on toasted brioche, topped with Cumbrian ham, poached Lakeland eggs and a hollandaise sauce

### Avocado and Sliced Field Mushroom

Served on artisan bread and finished with a softly poached Lakeland egg

### Plant Based Westmorland Grill

Vegan sausage, sliced field mushrooms in olive oil, whole grilled tomato, baked beans, fried gluten free bread, hash brown, crushed avocado

Once seated we will take your order for a mini carafe of Fruit Juice, Fresh Ground Coffee, Breakfast Tea and a mixture of white or brown toast and brought to your table.