

WESTMORLAND BREAKFAST

From the Chilled Buffet

A selection of Cereals with Full, Semi Skimmed or Soya Milk, Freshly Made Traditional Porridge with an optional Nip of Highland Whisky

Grapefruit Segments, Prunes Soaked in Lemon and Tea, Dried Apricots Soaked with 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

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, thick cut rindless back bacon, Cumberland Sausage whirl, field mushrooms, whole grilled tomato, black pudding and baked beans

Smoked Salmon

Served with Lakeland scrambled egg on wholemeal toast

Avocado and Sliced Field Mushroom

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

Grilled Kipper

With lemon parsley butter

Smoked Haddock Fillet

Cooked with bay leaves and milk

Eggs Benedict

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

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 mini carafe of fruit juice, Fresh Ground Coffee, Breakfast Tea with a mixture of white and brown toast and brought to your table.