

## Breakfast menu

### From the buffet

Selection of freshly baked bread  
Croissants  
Danish pastries  
Homemade marmalade  
Norfolk jams and honey  
Selection of juices

Homemade muesli  
Selection of cereals  
Homemade granola  
Compote  
Greek yoghurt  
Selection of teas and coffees

### From the grill

Scotts porridge oats, cooked to order  
Choose from brown sugar/maple syrup/honey

Full English breakfast

Grilled smoked Norfolk bacon, Mr Hewitt's Norfolk pork sausages, grilled local field mushrooms, grilled tomatoes, black pudding and baked beans served with either fried, scrambled or poached free range egg

Free range boiled egg with toasted soldiers

Locally smoked salmon with scrambled free range eggs

Grilled Lowestoft kipper with lemon, parsley and butter

Chestnut mushrooms, sautéed with herbs, served on buttered granary toast, topped with a poached egg

Free range eggs on buttered granary toast  
Choose from poached, fried, scrambled

Eggs Florentine, Benedict or Royale

### Champagne Breakfast

Glass of De Nauroy Brut Champagne £ 10.00

Glass of Prosecco Jeio Bisol Brut £ 6.50

Buck's Fizz £6.00

Homemade orange marmalade to take away 100ml £3.50  
Executive Head Chef Anna Duttson [www.annaduttson-events.co.uk](http://www.annaduttson-events.co.uk)