WINTER GARDEN

RESTAURANT

CONTINENTAL BREAKFAST

£28

Your breakfast includes a Bento Box of your choice from the options below accompanied by seasonal cut fruits, artisan yoghurt, bakery basket, cereals, coffee or Landmark blended teas & infusions, freshly pressed fruit juices and smoothies

From the Sea

Smoked Scottish salmon Avruga caviar

Beetroot gravlax with celeriac remoulade

Slow cooked salmon Avocado

Smoked halibut with horseradish dill cream

From the Garden

Buffalo mozzarella & Heritage tomatoes Jarlsberg cheese Guacamole bruschetta Hummus Falafel salad Persian aubergine

From the Farm

Parma ham Cantaloupe melon Pastrami Honey roast ham with celeriac remoulade Fennel salami Sundried tomatoes & Harlequin olives

CEREALS

Porridge Weetabix

Bran flakes

Frosties Special K Rice Crispies

Served with (hot or cold): Milk, Soya milk, Skimmed milk, Almond milk

A Balanced Mix

Smoked Scottish salmon Buffalo mozzarella & Heritage tomatoes Jarlsberg cheese Falafel salad Parma ham Cantaloupe melon

JUICES & SMOOTHIES

Orange Apple Pink grapefruit Carrot Cucumber, spinach & avocado Mixed berries and mint Exotic fruits

If you require further information on food allergens, please ask one of our team members. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.

WINTER GARDEN

RESTAURANT

FULL ENGLISH BREAKFAST

£34

Your breakfast includes a Bento Box of your choice from the Continental Breakfast options, bakery basket, cereals, coffee or Landmark blended teas & infusions, freshly pressed fruit juices and smoothies, followed by one dish of your choice from our hot à la carte menu.

Full English

Two free range eggs cooked to your style, maple cured back bacon, Cumberland sausage, beef black pudding, grilled plum tomatoes and field mushrooms

Vegetarian

Two free range eggs cooked to your style, grilled plum tomatoes, field mushrooms, baby spinach and avocado

Eggs Benedict

Poached free range eggs on toasted English muffins with grilled ham or baby spinach or oak smoked salmon. All glazed with Hollandaise sauce

Buttermilk pancakes

Plain or caramelised banana, pecans and Nutella with Canadian maple syrup

Oak smoked Scottish salmon

and scrambled eggs Toasted wholemeal bloomer

Crushed avocado with poached eggs Toasted sourdough, olive oil

Grilled Kippers

Parsley butter and lemon

Crushed avocado with vegan feta (v) Toasted sourdough, olive oil

Brioche cinnamon French toast Mixed berry compote and vanilla cream

Belgium waffles Berry compote and vanilla cream

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