

BREAKFAST MENU

SERVED DAILY 7.00AM - 10.30AM



BISHOP'S GATE HOTEL

BUFFET TABLE

INDIVIDUAL CEREALS:

CORNFLAKES WEETABIX GRANOLA ALPEN

FRUIT JUICES:

APPLE JUICE ORANGE JUICE

SEASONAL FRESH FRUIT KEBABS

INDIVIDUAL YOGHURT SELECTION

FRESH FRUIT DISPLAY

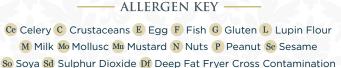
INDIVIDUAL DANISH PASTRIES
WHEATEN BREAD
CROISSANTS
BLUEBERRY MUFFIN

SELECTION OF HOMEMADE FRUIT SMOOTHIES

CLASSIC PORRIDGE
Served with Mixed Seasonal Berries & Honey

For full Allergen information, or if you have any dietary requirements please ask your server.

All products locally sourced where obtainable.



THE GOWN RESTAURANT

BREAKFAST MENU

While we are preparing your cooked breakfast, please avail of our Continental breakfast selection.

COUNTIES BREAKFAST

2 Sausages, 2 Bacon Rashers, Potato Bread, Soda Bread 2 Fried Eggs, Grilled Tomato and Mushrooms



MINI BREAKFAST

1 Sausage, 1 Bacon Rasher, Potato <u>or</u> Soda Bread, 1 Fried Egg and Grilled Tomato



EGGS BENEDICT

Grilled Homemade Soda Farl, Poached Eggs, Local Smoked Salmon, Glazed with Bishop's Gate Hollandaise Sauce



SCRAMBLED EGG

On Crispy Sourdough with Grilled Back Bacon



PANCAKE STACK

Homemade Pancakes Served with Crispy Pancetta, Mixed Berries and Drizzled with Maple Syrup



FRENCH TOAST

Egg Fried Bread Served with Seasonal Berries and Golden Syrup

