



## BANNATYNE KINGSFORD PARK

### BREAKFAST & BRUNCH MENU

All items available from 09:00 - 12:00

Last sitting 11:45

Coffee and teas from 2.30

Freshly squeezed orange juice 3.50

Fruit and vegetable smoothies 4.25

Ask for flavours available

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Chestnut mushrooms sauteed in cold pressed rape seed oil on toasted sourdough 4.75 (VE)

Avocado, soft poached egg and chilli on toasted sourdough 8.00 (VEA - vegan cheese instead of egg)

Severn and Wye smoked salmon, 2 scrambled free range eggs, sliced avocado, chives and lime wedge 9.00 (GF)

3 egg omelette, tomato and cheddar and bacon 5.50 (GF)

**Eggs Benedict, Florentine or Royale** - 2 poached eggs on an english muffin topped with hollandaise sauce

Benedict - ham - 8.00

Florentine - fresh spinach - 7.50

Royale - smoked salmon - 9.00

**Full breakfast 11.00**

(£2 supplement for spa packages)

Free range egg, local Sudbury sausage, smoked streaky bacon, chestnut mushrooms, slow roasted beef tomato, Bury black pudding, baked beans, toast and butter

**OR**

Scrambled tofu with vegan cheese, potato and chive cake, roasted cherry tomatoes, chestnut mushrooms, baked beans, plant based sausage, toast and dairy free spread (VE)

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2 eggs on toast - fried, scrambled or poached 4.75 (GFA)

Toast, butter and preserve 3.75 (GFA) (VEA - dairy free spread)

Our own granola, Greek yoghurt, fresh berries 5.00 (GF) (VEA - with soya or almond milk)

#### Sandwiches

Smoked streaky bacon sandwich and a jar of Tiptree sauce 5.50

2 Sudbury sausages in a sandwich and a jar of Tiptree sauce 6.00

2 free range eggs in a sandwich with a jar of Tiptree sauce 4.75

**GF = Gluten Free DF = Dairy Free V = Vegetarian Ve = Vegan**

Concerns about allergies & intolerances? Visit [allergymenu.uk](http://allergymenu.uk) & enter the code BAN476

Please ask the Food and Beverage Team for allergen information in order to make your own menu choice. Please note some products on the menu contain allergens and not all ingredients are listed. This product information may change due to suppliers therefore please make sure you ask for allergen information or inform us of your allergies/dietary requirements every time you make a purchase. This information covers the 14 major allergens. If you are having difficulty viewing this please ask a member of our team. Equipment in a restaurant/kitchen area is shared and cross contamination may occur, therefore some products may not be suitable for those with allergies. Allergens are only declared if they are intentionally added to a product. Our suppliers and chef's take great care to remove any bones from our boneless items however there could be a small chance of finding one.