

# Champagne & Prosecco Breakfast at The Bay Tree

*Making an ordinary day extraordinary !*

**Original Kellogg's cereals- Cornflakes, Special K or Crunchy Nut (V)**

served with fresh strawberries & cold milk

**Bay Tree Homemade Muesli (V)**

served atop fresh strawberries

**Porridge (V)**

creamy porridge served with milk or cream

**Lemon & Coconut Risotto (GF) (V)**

vanilla sugar, coconut milk, finished with a compote of fresh raspberries

**Coconut & Pomegranate Burcher (VG) (GF)**

with honey, vegan coconut yogurt, topped with toasted almonds

**Maple Glazed Peaches (V)**

atop toasted fruit bread with Greek yogurt & homemade granola

**The Bay Tree Kedgeriee**

Victorian dish made with rice, natural smoked haddock & salmon - soft-boiled egg.

May be served as a main course.

*Although every effort is made this dish may contain the occasional fish bone*

*All dishes are subject to change without notice*

## Main Course Dishes

### Full English Breakfast (V, VG & GF available)

bacon egg sausage black pudding hash brown beans grilled tomato mushrooms fried bread

### Smoked Haddock Rarebit

rarebit curry style atop toasted sour dough, poached egg and grilled tomato

### Omelette - Woodland Mushroom (V)

woodland mushrooms & cream chive sauce - finished with fresh grated pecorino cheese

### Potato Hash (GF)

homemade potato rosti with sauteed peppers & onions, grilled tomato, smoked streaky bacon and a fried egg.

*(replace the bacon with smashed avocado to go vegan)*

### Smoked Salmon Croissant

toasted and served with cheesy scrambled egg

### Ham & Eggs (GF)

a breakfast & brunch must have with grilled tomato & hash browns

### Canadian Pancakes

served with grilled bacon or blueberries & maple syrup

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### Toast with Jams & Marmalade

**Please inform us of any allergies or intolerance at the time of ordering.  
If you wish to know about the ingredients in any of the dishes, please ask  
Please be aware that all our food is prepared and cooked in the same kitchen,  
therefore, we cannot guarantee our dishes are completely allergen - free.**

Orange juice 100ml carafe per person included with the Breakfast

Extra Orange Juice: 100ml Carafe £1.00 1 litre Jug £7.50

Unlimited Filter Coffee Included Unlimited Breakfast Tea Included.

Speciality Teas- Infusions £2.50 per pot Fresh Mint Tea £2.60 per pot

Cappuccino £2.65 Latte £2.65

Americano £2.65 Espresso single £2.00. Double £3.00

Hot Chocolate £2.90

Extra House Champagne- Half bottle (37.5cl) £19.50 Bottle (75cl) £37.50

Extra 75cl bottle of House Prosecco £19.50

**Champagne Breakfast £26.50 per person. Prosecco Breakfast £24.50 per person.**

inclusive of vat. - 10% service to be added