

# Champagne & Prosecco Breakfast at The Bay Tree

*Making an ordinary day extraordinary !*

**Original Kellogg's cereals- Cornflakes, Special K, Cheerios or Crunchy Nut (V)**  
served with fresh strawberries & cold milk

**Bay Tree Homemade Muesli (VG)**  
served atop fresh strawberries

**Creamy Porridge (v)**  
served with milk or cream with honey or golden syrup

**Prunes (VG) (GF)**  
Plump prunes marinated in Elderflower Presse & brandy, topped with fresh orange segments & creamy crème fraiche

**French Toast (V)**  
seared maple glazed peaches, French toast and Greek yogurt

**Scottish Smoked Salmon**  
simply served with pink grapefruit & toasted buttered sour dough

**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

### Eggs Halifax

poached eggs sit atop an English muffin with smoked salmon and Hollandaise sauce

### Woodland Mushrooms (V)

woodland mushrooms & cream chive sauce served on toasted artisan sour dough with a poached egg

### Eggs Benedic

the original 'benny' poached eggs with an English muffin, bacon & Hollandaise sauce

### Smoked Haddock Welsh Rarebit

sits atop toasted sour dough, with poached eggs & tomato salad

### Smashed Avocado (V)

served on toasted artisan sour dough with grilled tomato & poached egg

### 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 £28.50 per person. Prosecco Breakfast £26.50 per person.  
Quarter bottle of Champagne or Prosecco served per person  
inclusive of vat. - 10% service to be added**