

BREAKFAST MENU

From the Breakfast Larder

Poached Seasonal fruits
Fresh fruit salad
Whole and sliced fresh fruit
Natural and Fruit yoghurts
Semi dried fruits

Baked Morning goods to consist of Croissants, Pain au Chocolat and Danish pastries
Cereals to consist of Dorset cereals muesli, Special K, Bran flakes, Weetabix, Corn flakes & Rice Crispies
available with Whole, Semi or Skimmed milk

Selection of fresh fruit juices Orange, Grapefruit, Apple and Cranberry
Filter coffee, Selected teas or Cadbury's Hot Chocolate

From the Kitchen

Grilled Scottish Kipper
with parsley butter and lemon wedge

Honey cured bacon sandwich on crusty granary loaf
served with Tomato ketchup

Boiled local free range eggs with toasted Soldiers

Poached local free range egg Benedict
2 eggs served on a toasted English muffin, with honey roast ham and hollandaise sauce
(Add £4.50)

The Lythe Hill Breakfast
Smoked Scottish salmon and scrambled eggs on toasted wholemeal bread
with grilled plum tomato
Served with a glass of Champagne
(Add £9.50)

Classic full English Breakfast
Honey cured back bacon, Cumberland sausage, Grilled plum tomato,
Grilled field mushroom, and Black pudding
with your choice of local free range eggs (Fried, Poached, or Scrambled)

All hot breakfast's are served with your choice of toasted White, Granary or Wholemeal bread,
English butter and a selection of Jams or Marmalade.

THE RESTAURANT
AT
LYTHE HILL
HOTEL & SPA