



BREAKFAST MENU SAMPLE

TEA, COFFEE & TOAST

Cafetière of continental coffee or decaffeinated coffee

English Breakfast, Assam, Earl Grey, Darjeeling, Rooibos Breakfast, Lapsang Souchong, Spa blend, Peppermint or Green Sencha leaf tea

A selection of our own toasted apricot and walnut granary, white and malted grain wholemeal breads

Croissants and pain au chocolat available on request.

JUICES

Freshly squeezed orange, pink grapefruit or local pressed apple juice.

CEREALS, FRUIT SELECTION & YOGHURTS

Weetabix, cornflakes, bran flakes, crunchy nut cornflakes, Swan's own blend muesli, Oatmeal porridge, fresh fruit salad, prunes, natural or fruit yoghurt, granola, berry compote

Please select one of the following:

THE FULL SUFFOLK

Suffolk free range pork sausage, cured Suffolk bacon, black pudding, grilled field mushroom and tomato with free range Manor Farm egg either fried, poached or scrambled.

GARDEN BREAKFAST

Sautéed sweet potato, grilled flat mushroom and tomato, char-grilled artichoke and a Manor Farm free range egg either fried, poached or scrambled.

CLASSIC EGGS BENEDICT

Toasted muffin with glazed Suffolk ham, poached eggs and hollandaise sauce.

SMOKED SALMON & SCRAMBLED EGGS

Scottish smoked salmon with scrambled Manor Farm free range eggs.

PANCAKE & SYRUP

American style cinnamon pancake with maple syrup, crème fraiche and seasonal berries.

KIPPERS

Grilled Lowestoft kippers with homemade malted grain bread.

The above breakfast menu is available to non-residents for £15 per person

All our food is prepared in a kitchen where nuts and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available, please ask a team member for details.