

BREAKFAST BUFFET MENU

Cereals & Yoghurts

Coco-pops, muesli, cornflakes, fruit and fibre and Weetabix A selection of fruit, plain and low fat yoghurts

Cold Section

Mixed leaves salad, cherry tomatoes, cucumbers, smoked salmon, lemon wedges, olives, gherkins, salami Milano, smoked gammon, turkey roll, leerdammer cheese, pepato cheese and marinated local goat cheese

Seasonal Fruits

Whole bananas, red apples and oranges

Sliced melon, sliced grapefruit, sliced water melon, sliced pineapple in syrup, prunes in syrup and apricot compote

Hot Section

Boiled eggs, scrambled eggs, bacon rashers, baked beans, grilled Cumberland sausages, grilled tomatoes, sautéed mushrooms and rosti potatoes

Live Cooking Station

Omelettes served with a choice of

Bacon, mozzarella cheese, green peppers and mushrooms Fried eggs and poached eggs

Condiments

Mayonnaise, ketchup, brown sauce, mustard, orange marmalade, strawberry jam and honey

Bakery Section

Freshly baked butter croissants and pain au chocolate

Home- made double chocolate chip muffins and banana & walnut cake White & whole-meal sliced bread, sliced Maltese bread and bread rolls

Beverages

Selection of juices, selection of teas and freshly brewed coffee

Adults: €18.50 per person
Children 6-12 years: €10 per child
Children aged under 6: Free Price inclusive of VAT.

Food Allergies and Intolerances

Should you have any questions regarding the content or preparations of any of our food please do ask one of our team members.