

#### ~Served to Table~

Selection of freshly brewed Twinings tea and fruit infusions Fairtrade cafetière coffee

Brown or white toast served with Southdown butter

#### ~From the Buffet~

Freshly squeezed orange juice,
Perry Court Farm Kentish apple juice
Cranberry juice
Guava, carrot and melon or kiwi and lime smoothies

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Selection of cereals, Greek style yoghurt, Granola, seeds & dried fruits, Kentish honey Fresh fruit

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Kentish ham and Hall Place cheddar

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A selection of castle baked croissants, pastries and rolls

If you have an allergy or dietary requirements please inform a member of the team

Please Note
All hot items are made to order from the kitchen and
in peak periods hot food may take up to 20 minutes
to be served



#### ~ From the Castle kitchen ~

#### Porridae

Double cream and demerara sugar

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#### Full Hever breakfast:

2 rashers of grilled back bacon, 1 Speldhurst Cumberland sausage, 1 grilled tomato and a field mushroom

# Accompanied by your choice of a free range egg

Fried, poached, scrambled

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#### **Omelettes**

Freshly prepared free range eggs Ham and cheese or mushroom

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## **Eggs Benedict**

Toasted English muffin, poached eggs, Kentish honey roasted ham, hollandaise sauce

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### Scottish Smoked Salmon

With your choice of either poached or scrambled free range eggs served on the side

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# **Grilled Kippers**

Served with butter & lemon

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# Warm halloumi, tomato, crushed avocado and rocket toasted English muffin

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## Available on Request:

Black pudding, baked beans, vegetarian sausages, gluten free bread, dairy free spread, almond or soya milk