

Served to Table

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

Brown or white toast served with Southdown butter

From the Buffet

Freshly squeezed orange juice
Freshly pressed Owlet cox and bramley Kent apple juice
Banana and mango smoothie
Fruits of the Forest smoothie

Selection of cereals (*Gluten free available on request*)
Greek style yoghurt
Granola, seeds and dried fruits
Fresh fruit
Fruits of the forest compote

Kentish ham and Ashmore farmhouse unpasteurised cheddar

A selection of Castle baked croissants and pastries

**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

Porridge

Double cream and demerara sugar

Full Hever breakfast:

2 rashers of grilled back bacon, 1 Burt's Cumberland sausage,
1 grilled tomato and a field mushroom

Accompanied by your choice of eggs

Fried, poached, scrambled

Omelettes

Freshly prepared eggs - Ham and cheese or mushroom

Eggs Benedict

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

Eggs Royale

Warmed English muffin, poached eggs,
Smoked salmon, hollandaise sauce

Scottish Smoked Salmon

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

Grilled Kippers

Served with butter and lemon

Vegan Breakfast:

Peppers, tomato, spinach, mushrooms, vegan sausage
and hummus

Available on Request:

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

