



BREAKFAST BUFFET MENU

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌿 Plant-based, (V) Vegetarian

BREAKFAST BUFFET MENU

£24.00 per person

£12.00 children (3 – 12 years)

Fully inclusive for guests on a bed & breakfast package

BREAKFAST BEVERAGES

Welsh Roasted Coffee

Welsh Brew Tea

Tea Infusions

Decaffeinated Coffee

Semi skimmed milk (V,D),  soy milk (V,S)

or  gluten free oat milk (V,O)

FRUIT JUICES (V,)

Choice of

Orange

Grapefruit

Pineapple

Cranberry

Apple

CHOICE OF CEREAL

 Cornflakes (V,B)

 Rice Krispies (V,B)

 Coco Pops (V,B)

 Weetabix (V,W,B)

 Bran Flakes (V,W,B)

 Frosties (V,W)

Semi skimmed milk (V,D)

BAKERY CORNER

Choice of

 Wholemeal Seeded Bloomer Toast (V,W,B,R,S)

 White Bloomer Toast (V,W,S)

Croissants (V,W,D,E,S)

Pain au Chocolat (V,W,D,S,E)

Danish Pastries (V,W,D,E,A,H)

Welsh Cakes (V,W,D,E)

Chocolate Chip Muffins (V,W,S,D,E)

Selection of jams (V), marmalade (V), Welsh butter (V,D),

 sunflower spread (V,S)

BREAKFAST DELI

 Sliced Watermelon (V),  Sliced Melon (V),

 Sliced Grapefruit (V),  Sliced Oranges (V),

 Stewed Prunes (V),  Dried Apricots (V),

 Dates (V),  Raisins (V),  Hazelnuts (V,H),

 Fresh Fruit Salad (V)

COLD CHEESE, MEAT & FISH

Cheddar (V,D)

Emmenthal (V,D)

Brie (V,D)

Sliced Ham

Sliced Salami

Serrano Ham

Smoked Salmon

Traditional condiments (F,SD)

YOGHURTS & MUESLI

Llaeth Y Llan Natural or Fruit Yoghurt (V,D)

Swiss Bircher Muesli

Oats, yoghurt, apple, honey, raisins and apricots (V,O,D,SD)

THE DIETARY SELECTION

Gluten Free White and Brown Toast (V,E)

Gluten Free Blueberry and Lemon Muffins (V,E,S)

 Soy Yoghurt (V,S), Coconut Yoghurt (V)

 No Added Sugar Jam (V)

 Fresh Fruit Salad (V),

 Selection of Fresh Fruits (V)

 Gluten Free Chocolate Cereal (V)

 Gluten Free Fibre Flakes (V)

 Gluten Free Muesli (V,S,A)

 Gluten Free Corn Flakes (V)

 Soy milk (V,S),  gluten free oat milk (V,O)

FULL WELSH BREAKFAST

Locally Made Pork Sausage (SD)

Sweet Cured Bacon

Black Pudding and Pearl Barley Hash (W,B)

 Mushrooms (V)

 Potatoes and Leek (V)

 Baked Tomatoes (V)

 Baked Beans (V)

Scrambled Egg (V,E,D)

Fried Eggs (V,E)

Traditional Kedgeree with Smoked Haddock,
Curry, Onions, Ginger and Eggs (F,D,E,MU)

Porridge (V,O,D)

ON REQUEST

 Vegetable Sausages (V)

Two Poached Eggs on Sourdough Bread (V,E,W,B)

Three Egg Omelette (V,E,D)

Choice of cheese (V,D), ham, mushrooms (V)
or fire roasted peppers (V)

Porridge Dairy Free (V,O)

THE SWEET STUFF

American Pancakes (V,W,E,D)

 Blueberry compote (V),  maple syrup (V), Nutella (V,H,D)