

# BUDOCK VEAN

THE HOTEL ON THE RIVER



Where possible I have selected local produce, including meats, eggs and fish, to ensure a breakfast of high quality with the very best of Cornish ingredients. All cooked breakfasts are prepared to order and therefore may take up to 15 minutes. *Christian Jordan, Head Chef*

We invite you to serve yourself from the Breakfast Buffet. For toast, hot drinks and cooked breakfasts, our restaurant team will take your order at your table.

## Chilled fruit juices

Orange / Grapefruit / Pineapple / Tomato / Apple / Cranberry

## A selection of cereals

Muesli / Bran Flakes / Cornflakes / Frosties / Rice Krispies / Granola / All Bran / Weetabix / Shreddies

or

Fresh pink grapefruit / Stewed figs / Stewed prunes / Grapefruit segments / Fruit salad

Locally made farm yoghurt

A selection of nuts and dried fruits

Cold ham and cheeses are available on request

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White or wholemeal toast

Fresh baked rolls

Croissants

A selection of jams, marmalade and honey

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## Cooked Breakfast Of Your Choice - any combination of the following:

Porridge

Grilled back bacon / Grilled tomatoes / Locally made pork sausages

White hogs pudding / Mushroom caps / Fried bread / Baked beans / Sauté potatoes

Local eggs, cooked to your liking / Locally smoked poached haddock

Locally smoked grilled kippers / Locally smoked salmon and scrambled eggs

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## Hot Beverages

Earl Grey, Assam and Darjeeling teas

A selection of herbal and fruit teas

Fresh cafetière of coffee / Hot milk / Hot chocolate

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## Food Allergies, Intolerances and Dietary Requirements

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, nuts, fish and shellfish. Before you place your order, please ask a member of our team about the ingredients in our food.

Our chefs are happy to cater for any dietary requirements.