

New Year's Day Brunch Menu

To Start

Bucks Fizz or 'Pick Me Up Punch'

Beverages

English breakfast tea, Darjeeling, Earl Grey, also choose from a variety of flavoured and herbal teas, freshly brewed coffee or hot chocolate. A selection of orange, grapefruit, apple, tomato, pineapple or cranberry juices, fruit smoothies

From the Buffet (Help yourself)

White or wholemeal toast, freshly Loaves of freshly baked bread, Danish pastries, croissants, pain au chocolate and assorted muffins, Warm waffles and maple syrup, Local and international sliced meats and cheese

The Healthy Option

Fresh white and ruby grapefruit and orange slices, chilled melon and mixed berries, compôte fruits, prunes, figs, peach slices, pear halves, pineapple and grapefruit in syrup, assorted fruit and Greek yoghurts with honey, Granola, cereals and nuts, Scots porridge oats – taken as you like it or with a wee dram

The Big Breakfast (To order)

Full Cumbrian breakfast: bacon, Cumberland sausage, black pudding, mushrooms, baked beans, hash browns, fried bread, tomatoes, served with a choice of fried, scrambled or poached eggs

Eggs Benedict

Crushed avocado on toast

Smoked Scottish salmon with scrambled eggs

Natural smoked haddock with poached egg and herb butter

Platter of locally cured meats

Roast sirloin of prime Lakeland beef with Yorkshire pudding

Roasted leg of lamb with rosemary and red wine

Traditional haggis with neeps and tatties

Butter grilled fillet of lemon sole

Sautéed and new potatoes and fresh vegetables

Poached Scottish salmon

To Finish

Sticky toffee pudding with vanilla ice cream or custard

Banoffee cheesecake

Raspberry trifle with sugar curl wafers

Triple chocolate delice with pistachio cream

Fresh fruit salad