

## FESTIVE BREAKFAST

When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

Freshly squeezed orange juice

Granary Square Brasserie breakfast blend or filter coffee

*Additional juices and smoothies are available*

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Selection of mini pastries dusted with pine sugar

*With butter and seasonal preserves*

Plant-based coconut “yoghurt” with super seeds (v)

*Chia, goji, sunflower, maple and winter berry cinnamon compote with red berries*

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Eggs Benedict with pulled ham

*Toasted muffin, poached free-range hen's eggs and hollandaise sauce*

OR

Eggs Royale

*Oak smoked salmon on toasted muffins, poached free-range hen's eggs with hollandaise sauce and watercress*

OR

Poached eggs with crushed avocado (v)

*Toasted muffin, free-range eggs, hollandaise sauce and sesame seeds*

OR

Granary Square Brasserie full breakfast *£4.00 supplement*

*Smoked streaky bacon, Cumberland herbed sausages, fried free-range hen's eggs, potato rösti, black pudding, roast plum tomato, grilled flat mushroom and baked beans*

*Served with a choice of white or granary toast*

OR

Granary Square Brasserie vegetarian breakfast (v) *£4.00 supplement*

*Grilled halloumi, avocado, poached free-range hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans*

*Served with a choice of white, granary or gluten free toast*

**Menu price: £29**

*A discretionary optional service charge of 13.5% will be added to your bill.*

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.*