

FESTIVE BRUNCH MENU

AT SUMMER LODGE

TO BEGIN

All served with Marmalade, Jam and Honey

FRESHLY SQUEEZED ORANGE
OR PINK GRAPEFRUIT JUICE,
FARMHOUSE SOMERSET APPLE JUICE
OR TOMATO JUICE

ILLY COFFEE OR PMD TEA

CHOICE OF CEREALS
AND DORSET MUESLI (G,SD)

FRESH FRUIT SALAD

FRESH PINK GRAPEFRUIT SEGMENTS

APRICOTS POACHED WITH
CINNAMON AND BRANDY (SD)

PRUNES SOAKED IN EARL GREY TEA

NATURAL YOGHURT, FRUIT COMPOTES (D)

FRESHLY BAKED CROISSANTS
AND PASTRIES (D,E,G)

BLOODY MARY OR BUCK FIZZ

FROM THE KITCHEN

PORRIDGE WITH MILK OR CREAM (D)

FRESH LOCAL FREE-RANGE EGGS
WITH YOUR CHOICE OF:

*Cumberland Sausage (G)
Dry Cured Bacon
Grilled Tomato
Sautéed Mushrooms (D)
Vegan Sausage (G,S,N)*

EGGS BENEDICT OR EGG ROYALE
OR EGG FLORENTINE (D,E,F,G,SD)
*Poached Eggs, Toasted Muffin, Hollandaise Sauce
with your choice of:*

*Streaky Bacon
Smoked Salmon
Spinach*

POACHED SMOKED HADDOCK
OR GRILLED KIPPER (D,F)

SOURDOUGH TOAST, SMOKED SALMON
Smashed Avocado and Poached Free-Range Egg (D,E,G,F)

STEAK & EGGS (D,E,SD)

Traditional Breed Sirloin, Sauteed Onion, Fried Egg

FREE-RANGE EGG OMELETTE (D,E)

*Mature Cheddar
Baked Ham
Roasted Mushroom*

SMOKED SALMON & SCRAMBLED EGG (D,F)

BREAKFAST SPLIT

*Banana with Natural Yoghurt, Dried Cranberries,
Goji Berries and Pumpkin Seeds (D,N)*

WAFFLES WITH YOUR CHOICE OF

*Maple Syrup
Streaky Bacon
Chocolate Sauce (D,E,G)*

FRENCH TOAST WITH ROASTED PLUM,
TOASTED ALMOND (D,E,G,N)

WHITE OR GRANARY TOAST

Made from bread baked in the Evershot Bakery (G)

*Celery (Ce), Crustaceans (C), Dairy (D), Eggs (E), Fish (F), Gluten (G), Lupin (L), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (P),
Sesame Seeds (Se), Soya (S), Sulphur Dioxide (Sd)*

*If you require information on the allergen content of our food, please ask a member of staff and they will be happy to help you.
Please note a discretionary service charge of 12.5% will be added to the bill.*