

Breakfast Menu

SERVED TO THE TABLE

Selection of freshly brewed Debonair tea & fruit infusions

Lost Sheep coffee

Wholemeal or White Toast

FROM THE BUFFET

Freshly squeezed Orange Juice

Hever Castle Apple Juice

Cranberry Juice

Artisan Bread Rolls & Red Berry Muffins

Selection of Cereals (Gluten Free available on request)

Pot of Greek style Yoghurt, Granola & Berry Compote (Vegan Coconut Yoghurt available on request)

Fresh Fruit

A Selection of Castle Baked Croissants and Pastries

Kentish Ham and Cheddar

If you have an allergy or any dietary requirements,
please inform a member of the team

Please Note:

All hot items are made to order from the kitchen and in peak periods hot food may take up to 20 minutes to be served. Please be aware that one cooked option is available per person.

Breakfast Menu

Porridge (V)

Served with Double Cream & Demerara Sugar

Full Hever Breakfast

Smoked Streaky Bacon, Cumberland Sausage, Grilled Tomato, Portabella Mushroom, Hash Brown, Black Pudding, Baked Beans, & your choice of egg

Full Hever Vegan Breakfast (VE)

Vegan Sausage, Portabella Mushroom Baked Beans, Grilled Tomato, Hash Brown, Wilted Spinach & Avocado

Eggs Benedict

Toasted Muffin, Poached Eggs, Honey Roasted Ham, Hollandaise Sauce

Eggs Royale

Toasted Muffin, Poached Eggs, John Ross Smoked Salmon, Hollandaise Sauce

Eggs Florentine (V)

Toasted Muffin, Poached Eggs, Wilted Spinach, Hollandaise Sauce

John Ross Smoked Salmon

Scrambled Eggs & Watercress

Crushed Avocado (VE)

Sourdough Toast, Portabella Mushroom, Toasted Seeds & Watercress

Buttermilk Pancakes & Maple Syrup

With Smoked Streaky Bacon or Fresh Berries and Yoghurt (V)

Omelette

Ham, Cheese (v) or Mushroom (v)

Available on request: Poached, Scrambled and Fried Eggs are available.

We also have gluten free bread as well as dairy free spread and alternative milks – oat, soya, coconut, and almond.