

Breakfast Menu

Cereals, Yoghurt, Fresh Fruit and Fruit Juice

Black Swan Grill -

Dry-cured Bacon, Pork & Thyme Sausage, Black Pudding,
Field Mushroom, Confit Plum Tomato and Fried Free-range Egg

Sautéed Field Mushrooms
with Toasted Brioche and Poached Egg

Seared Smoked Salmon with Scrambled Eggs,
Wholemeal Toast and Pea Shoots

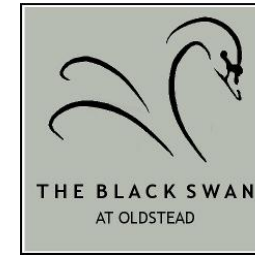
Goat's Cheese & Spinach Omelette with White Truffle Oil

“Continental Breakfast”

Waterloo & Coverdale Cheeses
with Parma Ham, Brioche, Grapes, Celery, Preserves and Chutney

Toast

served with Home-made Preserves and Local Honey



Tea and Coffee

Colombian High Andes Coffee

Decaffeinated Coffee

Espresso

Cappuccino

Yorkshire Tea

Decaffeinated Yorkshire Tea

Earl Grey Tea

Herb and Fruit Teas

Peppermint

Green Tea

Camomile

Raspberry & Vanilla

Blackberry & Elderflower

Blackcurrant, Ginseng & Vanilla

Blackcurrant & Nettle

Echinacea & Raspberry

Fair Trade Tea and Coffee from Taylor's of Harrogate.