

Boningale Manor Breakfasts

Our 'full English' normally involves your choice of:

Bacon, dry-cured by *Patrick Richard* & smoked in his own smoke house;
Walter Smith's very tasty breakfast sausages;
grilled tomatoes & dry-cooked mushrooms (V);
fried (or scrambled or poached) hen/duck eggs, from our flock (V);
perhaps with beans, hash browns or waffles (V)
maybe with black pudding, - or even white pudding or fresh lamb kidneys (if available);

Followed by a shared bowl of fruits and toasts with conserves (V)

Accompanied by *Sumatra Mandheling Fair Trade* Coffee, or a choice of teas (*Yorkshire, Earl Grey, Green or Herbals*), Orange juice or Tomato juice (with *Worcester & Tabasco* sauces)

Some prefer a cereal-focus to breakfast.

For those guests we offer a choice of
Flavahan's Irish Organic Jumbo Oats porridge with maple syrup (V)
Jordan's Crunchy Oat Granola (V)

Other Choices - for two, with a day's notice

Smoked Salmon & Scrambled Duck Eggs on toast - with chives (or steamed fresh asparagus)
Eggs Benedict (with either smoked bacon or smoked salmon)
French omelette with peppers & parsley (V) – or Omelette *Arnold Bennett*

Specialities – for four, please order when booking

Home-made American-style corned beef with skinned peppers, waffles, beans and eggs (+£1.50 pp)
Hugh Fearnley-Withenstall's Kedgerree
Bacon, Egg & Chanterelle Baps
Shirred Eggs with Pancetta & Rocket

We always agree a breakfast time, because food should be 'freshly cooked' not languish in an oven
Serving Mon & Fri: 0730-0900; Tue, Wed & Thu 0700-0730; Sat & Sun 0800-0930
Available to self-catering guests@£8 if we have spare covers

We are always happy to meet anyone's allergen & dietary needs, please discuss at the time of booking



Since 2011