



## Sample Breakfast Menu

### Buffet selection

Indulge yourself with your choice of goodies from the buffet, including our home-baked Viennoiserie, locally sourced meats and cheeses, fresh fruits, juices, cereals and yoghurts, such as the forest berry sundae made with coconut yoghurt and toasted super food granola, or our Surrey yoghurt with our own Pennyhill Park honey, lemon thyme infused apricot and omega seeds

### From the kitchen

Pennyhill porridge (PB)

Almond milk five grain porridge with poached plum and date syrup

Surrey egg and soldiers (V)

Soft boiled Chapel Farm hen's egg and Pennyhill Bakery sourdough soldiers

As sure as eggs is eggs – served on top of a sourdough English muffin, with poached Chapel Farm eggs & hollandaise sauce:

Surrey Benedict, with Tempus King Peter Ham

Hampshire Royale, with cold smoked ChalkStream trout

Hillfield Florentine, with foraged nettles, garden herb and spinach (V)

Smoked ChalkStream trout and scrambled eggs

Indulge yourself by topping with Oscietra caviar £20 supplement

Omelette Arnold Bennett

Gild the lily by adding Oscietra caviar £20 supplement

Pennyhill pancake (V)

Cultured buttermilk pancake with seasonal fruit and Aldhurst Farm Cream

Plant-based hash (PB)

Potato and pepper hash with kale and superstraccia

#### Hillfield full English

British pork sausage, duo of bacon, fruit pig black pudding, mushroom, tomatoes and Chapel Farm eggs your way

#### Hillfield vegetarian breakfast (V)

Plant-based sausage, black bean pudding, potato and pepper hash, mushroom, tomatoes and Chapel Farm eggs your way

#### Hot drinks

Selection of teas, coffees and hot chocolate

30.00 per person

#### Cocktails

Mimosa 14.00

A discretionary service charge of 13.5% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.