

BEECHFIELD HOUSE

BREAKFAST MENU

CONTINENTAL

Buffet Table

Beechfield House muesli
Homemade granola
Assorted cereals
Gluten-free cornflakes

Fruit Selection

Assortment of fresh whole fruits
Mixed fruit salad
Fruit compote

Yoghurt

Natural Greek yoghurt
Low-fat Greek yoghurt

Selection of Seeds

Pumpkin seeds
Sunflower seeds
Chia seeds
Flaxseeds

Selection of Jams & Spreads

Raspberry jam
Strawberry jam
Marmalade
Honey
Marmite
Nutella

Freshly Baked

Croissants
Pain au chocolat
Danish pastries
Blueberry muffins

COOKED

Full Wiltshire Breakfast

Local pork sausage, grilled Wiltshire back bacon, black pudding, baked tomatoes, flat mushrooms, baked beans, hash brown
Choice of eggs: poached, over-easy, sunny-side up, or scrambled

Vegan, Vegetarian & Gluten-Free Full English Breakfast

Avocado, vegan sausage, hash brown, flat mushrooms, baked tomatoes, baked beans
Choice of eggs (for vegetarian & gluten-free): poached, over-easy, sunny-side up, or scrambled

Create Your Own Omelette

cheddar cheese, tomato, onion, mushroom, ham

Eggs Benedict

English muffin, Parma ham, poached eggs, and hollandaise sauce served with flat mushroom and baked tomato

Eggs Royale

English muffin, smoked salmon, poached eggs, and hollandaise sauce served with flat mushroom and baked tomato

Poached Eggs on Sourdough Bread

Avocado mash

Homemade Gluten-Free Granola

served with hot or cold milk, coconut milk, oat milk, coconut flakes, and fresh blueberries

£20 per person – includes continental selection and one cooked dish

Additional cooked dish: £12

*12.5% discretionary service charge will be levied. All prices are inclusive of VAT.
Kindly inform us if you have any food-related allergies or intolerances.*