

# Vegetarian/Vegan Menu

## Breakfast Table

Home Made Granola & Museli, Cereals, Dried Fruit, Nuts, Prunes, Grapefruit, Freshly Cut Fruit, Warm Fruit Compote (winter), Home Poached Plum Yoghurt

## Breakfast Menu

**Portobello mushrooms**, poached eggs, roast tomatoes on bed of herbs

**Vegetarian Breakfast**; vegetarian sausages, fried eggs, tomatoes, mushrooms, potato & soda breads

**Vegetarian Belfast Omelette**; ingredients of a vegetarian breakfast in an open omelette

**Vegetarian Omelette**; tomato, onions, courgettes, peppers, mushrooms & cheese (or any combination of the above)

**Porridge**: With honey, fresh cream, Bushmills whiskey OR warm fruit compote (vegan option)

**French Toast** served with fresh fruit and maple syrup

**Eggs**: Boiled, poached or coddled (coddled eggs take 10 minutes)

**Crepes (pancakes)**; sliced bananas, with lemon & sugar OR maple syrup & nutella

**Home made toasted bagel**; with herb scramble, cream cheese & roasted tomatoes

**Soda Croque Madame** (cheese, tomato, basil) with poached egg & marinated peppers

**Vegan Breakfast**; home made baked beans, roasted mushrooms and tomatoes, home made potato bread & avocado (if in season)

**Breads**: Warm croissants, freshly baked soda scones, homemade wheaten bread  
Toast – white, granary or gluten free

**Tea**: Regular or Herbal - **Coffee**: Cafetière or Espresso - **Hot Chocolate**

**Breakfast served: Mon-Fri 7.30-8.45am Sat-Sun 8.00-9.45am**

**Early departures, we can offer a breakfast tray or breakfast sandwich to go-please ask**