

Breakfast Buffet

Cereals

Corn Flakes (V,G), Rice Krispies (V,G),
Coco Pops (V,G,S), Bircher Muesli (V,G,D)
and Alpen (V,G,N,P,S)

Dairy

Semi-skimmed milk (V,D)
Llaeth y Llan natural and fruit yoghurts
(V,D)

Non-Dairy

Soya milk (V,S), oat milk (V,G), almond
milk (V,N), soya yoghurt (V,S)

Bakery Selection

Croissants (V,G,D,S,E), blueberry muffins
(V,G,D,E,S), chocolate muffins (V,G,D,E,S),
Danish pastries (V,G,N,P,D,E), pain au
chocolat (V,D,G,E,S), white bread (V,G,S),
wholemeal bread (V,G,S), artisan bread
loaves (V,G), Welsh cakes (V,G,D,E)
Served with jam, marmalade and honey (V)

Selection of Fresh Fruit

Melon (V), orange (V), grapefruit (V),
pineapple (V), fruit salad (V)

The Artisan Deli Board

Salami Milano, sliced ham, Wye Valley
smoked salmon (F)

Cheese Selection

Perl Wen (V,D), mature Cheddar (V,D),
sliced Emmental (V,D)

Hot Buffet

Locally made pork sausage, Welsh cured
back bacon (SD), sautéed mushrooms (V),
baked beans (V), baked tomatoes (V),
sautéed 'tatarws pum munud' potatoes, eggs
– fried (V,E) or scrambled (V,E,D)

Coffee

Welsh roasted filter coffee, latte (V,D),
cappuccino (V,D), Americano

Welsh Brew Tea

Traditional Breakfast, Earl Grey, Assam,
Darjeeling, fruit herbal infusions,
decaffeinated

Breakfast À La Carte

Go Continental

Includes your choice from our cold
breakfast buffet selection

18.95

When In Wales

Includes your choice from our full hot
and cold breakfast buffet selection

28.00

Basket of Morning Pastries

Croissant (V,G,D,S,E), blueberry muffin
(V,G,D,E,S), chocolate muffin (V,G,D,E,S),
Danishpastry (V,G,N,P,D,E) and pain au
chocolat (V,D,G,E,S), served with butter
(V,D) or low fat margarine (V)
and preserves (V)

9.95

Toast

Two slices of white or wholemeal bread
(V,G,S), served with butter (V,D) or low fat
margarine (V) and preserves (V)

3.95

Celtic Scrambled Eggs

With Wye Valley smoked salmon (F,E,D)

14.50

Omelette

Classic three-egg free range omelette with
your choice of Cheddar cheese, mushrooms
or ham (D,E)

12.50

Grilled Kippers

Lightly salted saltwater herrings, dried
and cold smoked, served with butter and
lemon (F,D)

11.95

Parkgate Hotel Oat Porridge

With double cream and full fat or
semi-skimmed milk (V,G,D)

6.95

Eggs Benedict

Two poached eggs on a toasted muffin
topped with ham and hollandaise sauce
(E,G,D,SD)

12.50

Celtic Eggs Benedict

Our breakfast speciality – two poached
eggs on a toasted muffin with Wye Valley
smoked salmon, topped with hollandaise
sauce (E,F,G,D,SD)

14.50

Breakfast Beverages

Coffee

Welsh roasted coffee, Americano, cappuccino (D), single espresso, latté (D) or decaffeinated

4.45

Non-Dairy Milk

Soya milk (V,S), oat milk (V,G), almond milk (V,N)

Welsh Brew Hot Chocolate

Reduced sugar

5.45

Fruit Juices

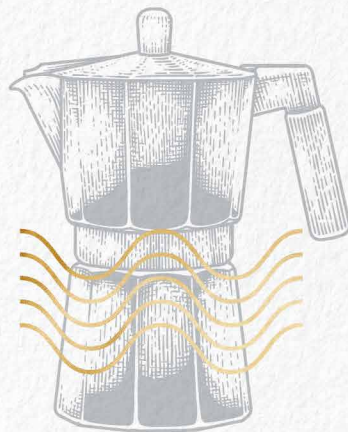
Orange (V), pineapple (V), grapefruit (V), cranberry (V), apple (V) or fresh fruit smoothie (V,SD,D)

3.50

Welsh Brew Tea

Traditional Breakfast, Earl Grey, Assam, Darjeeling, fruit and herbal infusions, decaffeinated

4.45



Breakfast Beverages

Prosecco Spumante doc Borgo Alato

125ml 8.25 bottle 40.50

Prosecco Barocco Rosé

125ml 8.25 bottle 41.00

Monopole Heidsieck Champagne

125ml 13.50 bottle 75.00

Bloody Mary (C)

12.50

Kir Royale (SD)

13.00

Mimosa (SD)

10.00

A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

✓ Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.