

# h. CLUB BREAKFAST

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## OUR FOOD

At The Hospital Club we strive to source ethically produced ingredients from British farmers and suppliers.

Our beef and lamb come from Dedham Vale farms in the heart of Suffolk, our pork from Dingley Dell in Suffolk and our free-range Creedy Carver chickens and ducks are from Devon.

All of our fish is sustainably caught or farmed in British waters and our flour is milled in Shipton using wheat from British fields.

We regularly visit farms and fisheries to make sure that members and guests are getting the best of Britain on their plate.

All of our ingredients are intelligently sourced from independent suppliers and traceable sources.

If you, or your guests suffer from a food allergy or intolerance, please let us know in advance as we would be happy to discuss your requirements further.

Information sheets listing the allergen contents of each of our dishes including information about products suitable for vegetarians and vegans are available upon request.

# h. CLUB BREAKFAST

## LIGHT BREAKFAST

Tea Coffee and Infusions  
Selection of Fresh Pressed Juices  
Selection of Home Baked Pastries  
and Preserves  
Natural Yoghurt Pots with  
Fresh Berries  
Fresh Fruit Salad Pots  
Dorset Cereals

16.50

## À LA CARTE

Full English Breakfast 11  
Full Vegetarian Breakfast 10  
Egg Roll 5.75  
Sausage or Bacon Roll 6.25  
with Egg 6.75  
Smoked Salmon and Cream Cheese  
Bagel 7.50  
Whole Fruit Bowl (5 Persons) 13  
Fresh Fruit Salad Pots 4  
Exotic Fruit Platter (5 Persons) 27

## BREAKFAST CANAPÉS

5 for 22 Per Person including Tea and Coffee  
Minimum 20 People

Bacon Bagel  
Cheese & Ham Croissants  
Eggs Benedict  
Blueberry Muffin  
Spinach & Goats Cheese Pancake  
Pea & Mint Frittata  
Smoked Salmon Bagel  
Natural Yoghurt Pots  
Watermelon Ginger Sashimi