

# IN-ROOM DINING

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## BREAKFAST

*Available 7am to 10.30am*

*Please note if your booking is inclusive of breakfast, this will be served at The Olive Tree for guests at the Resort Hotel, at Steak on Six for guests staying on our Signature Floor, or at Pad for guests staying at the Manor House.*

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## IN-ROOM BREAKFAST | £21.50

*per person, plus tray charge*

*Please select one item per guest from each section:*

**Cereal** | Rice Krispies (V,B), Coco Pops (V,B), Weetabix (V,W,B), Cornflakes (V,B), Bran Flakes (V,W,B), Frosties (V,B),  
Gluten Free Corn Flakes (V) Served with semi-skimmed (V,D) or soya milk (V,S)

**Toast** | Brown Bread (V,W,B,S), White Bread (V,W,S), Gluten Free Bread (V,S) Served with jam (V), marmalade (V),  
Welsh butter (V,D) or sunflower spread (V)

**Bakery** | Croissant (V,W,D,E), Danish Pastry (V,W,D,E,A,H), Pain au Chocolat (V,W,D,E,S), Chocolate Muffin (V,W,D,E,S)

**Fruit Juice** | Orange (V), Grapefruit (V), Tomato (V), Pineapple (V), Cranberry (V), Apple (V)

**Fresh Fruit** | Fresh Fruit Salad (V)

**Welsh Yoghurt & Muesli** | Natural Yoghurt (V,D), Fruit Yoghurt (V,D), Soya Yoghurt (V,S) Traditional Swiss Bircher Muesli  
with Oats, Dried Apricots, Yoghurt, Apple and Honey (V,W,O,D,SD)

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## HOT BREAKFAST

*Please choose one:*

**Full Welsh Breakfast** | Sausage (SD), bacon, mushrooms (V), tomato (V), baked beans (V)  
and your choice of fried (V,E) or scrambled egg (V,E,D)

**Vegetarian Breakfast** | Vegetable sausages (V), mushrooms (V), tomato (V), baked beans (V)  
and your choice of fried (V,E) or scrambled egg (V,E,D)

**American Pancakes** | (V,W,E,D) With blueberry compote (V) or maple syrup (V)

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## HOT BEVERAGES

Please find a selection of hot beverages available for you to prepare in your room  
Fresh milk can be provided with your breakfast delivery, please request either semi-skimmed (V,D) or soya milk (V,S)

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*A tray charge of £5.00 per order applies.*

*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.*

*Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide Lifestyle: 🌱 Plant-based, (V) Vegetarian*