

# Strattons Brunch Club

Monday 13<sup>th</sup> April 2020

10.30am – 1pm

## Order with our team...

**Teas** English breakfast, Earl Grey, Darjeeling, rooibos, green, wild berry, peppermint, camomile or decaf

**Coffee** cafetiere, decaf coffee also available

## Hot chocolate

*If you are opting for our bottomless brunch you can also choose a glass of Prosecco, Bloody Mary or Seasonal Cocktail*

## On your table....

**Fruit juice** locally pressed apple juice from Ashill fruit farm

**A selection of Jules's homemade pastries;** croissants, rhubarb & white chocolate Danish, blueberry & vanilla squares

**Preserves** jams, marmalade, honey & sauces from Norfolk Preserves

## Order a dish with our team....

**Chicken, bacon, asparagus & blue cheese toasted sandwich**

**Smoked mackerel, pickled blush gooseberries & watercress** on toasted sourdough with yoghurt dressing

**Smoked salmon & poached eggs** on toast with roasted tomatoes & griddled fennel

**Asparagus & poached eggs** with hollandaise sauce on toasted sourdough

**New potato, bacon & spinach omelette** with buttered toast

**Roasted tomatoes, blue cheese & watercress** on toasted sourdough with yoghurt dressing

£18pp or bottomless £26pp

## Terms & Conditions for Bottomless Brunch!

The whole table needs to order the bottomless option. Drinks included are 125ml prosecco, bloody mary or a seasonal cocktail (mocktail alternatives available). Each table has a 1 ½ hour time slot for their bottomless drinks, this will begin once the first person orders. Drinks will be refilled once a glass is empty. Price is per person, and sharing of drinks is not permitted. We reserve the right to withdraw this offer at any time and without prior notice and reserve the right to refuse serving alcohol to any participant at any time. Alcohol can only be served to those 18 years and over, ID may be requested. Guests are required to drink responsibly at all times.