

Strattons Brunch Club



Sunday 21st June 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, apricot & vanilla Danish, chocolate & hazelnut swirls

Preserves jams, marmalade, honey & sauces from Norfolk Preserves

Order a dish with our team....

Croques Monsieur layers of toast, Alpine cheese, bechamel & ham with crispy potatoes & garlic mayo

Strattons Breakfast sausage, bacon, fried eggs, roasted tomatoes & mushrooms on toast

Grilled kippers with herb butter, poached eggs & toast

Smoked haddock & Alpine cheese omelette with herby toast

Pea fritters, roasted tomatoes & spinach with poached eggs & garlic mayo

Roasted red pepper, spinach & onion hotch potch with crispy potatoes & smoked paprika

£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.