

TUDOR COTTAGE BREAKFAST

Tudor Cottage's breakfasts are special. Louise was a professional cook for many years and loves good food. Almost everything at Tudor Cottage which can be homemade is homemade and the choice is wide.

On the Sideboard

Choice of Mueslis and Granola:

Tudor Cottage's Own Supremely Nutty Muesli
Tudor Cottage's Own Berries and Fruit Muesli, Nut Free
Gluten Free Toasted Buckwheat Muesli
Tudor Cottage Homemade Crunchy Honeyed Granola
Wheat Free Granola
Cornflakes and Weetabix
Fresh Red Berry Compote
Pears Steeped in Cranberry and Apple Juice with Star Anise
Dried Fruit Compote
Honeyed Apricots
Lady Grey Steeped Prunes
Dorset Honey
Marmite and Vegemite
Milled Chia Seeds with Linseed, Goji, Pumpkin and Sesame
Walnuts

Tudor Cottage Cooked Breakfast:

Local Sausages, Griddled Smoked Bacon, Oven Roast Tomatoes,
Oven Baked Mushrooms, Fried, Scrambled or Poached Eggs (a
little pot of baked beans upon request)

Scrambled Eggs and Smoked Salmon

Smoked Haddock and Poached Eggs

Medley of Vine Tomatoes lightly sautéed in Coconut Oil
With Fresh Herbs from the Garden (top with eggs if you wish)

Poached Egg, Avocado and Smoked Salmon on Toasted Muffin
Bread

On Your Table

Fresh Orange Juice
Platter of Prepared Seasonal Fresh Fruits
Fresh Berry Compote
Thick Greek Yoghurt
Skimmed Milk (alternative milks by arrangement)
Wide Selection of Tudor Cottage Homemade Jams and
Marmalades
Tudor Cottager Homemade Tomato Ketchup
Tudor Cottage Homemade Brown Sauce
English Mustard
Brown Wholemeal and White Toast made with Tudor Cottage
handmade breads

To Drink

Freshly Ground Coffee, English Breakfast Tea, Selection of Dorset
Teas, Earl Grey, Red Bush, Green Tea, Fruit and Herbal Teas

All breakfast items are subject to availability. Where possible
ingredients are locally sourced and of the finest quality.

Please remember to let us know in advance of your stay if you are
vegetarian, vegan or have any significant allergies.