

Strattons brunch club



Monday 22nd April 10am – 2pm

Order with our team...

Teas English breakfast, Earl Grey, Darjeeling, rooibosh, green, wildberry, 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 Mimosa's

On your table....

Fruit juice locally pressed apple juice from Ashill fruit farm

A selection of Jules's homemade pastries; rhubarb & white chocolate Danish; croissants; and almond & vanilla brioche

Preserves jams, marmalade, honey & sauces from Norfolk Preserves

Order a dish with our team....

Strattons breakfast with bacon, sausage, slow roasted tomato, mushrooms & a choice of poached, scrambled or fried eggs

Smoked salmon with avocado & poached eggs on toasted sourdough with saffron aioli

Slow roasted tomato & avocado hash with poached eggs

Alpine & chilli jam French toast stack

Smoked mackerel with horseradish and beetroot on toasted sourdough with watercress.

Duck confit hash with chilli fried eggs

£18pp or bottomless £26pp

Future brunch club dates...

Monday 27th May 2019

Monday 1st July 2019

More dates coming, join our mailing to keep informed

Terms & Conditions for Bottomless Brunch!

The whole table needs to order the bottomless option. Drinks included are 125ml prosecco, bloody mary or a raspberry mimosa (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.