

Strattons brunch club



Monday 27th May 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; Almond & chocolate brioche, Croissants & lemon & raisin swirls

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

Asparagus, Binham Blue & bacon on toasted sourdough with watercress salad

Omelette Arnold Bennett smoked haddock & alpine with toasted GI bread

Asparagus with poached eggs hazelnut mayonnaise on toasted sourdough with watercress salad

Smoked trout with almond cream, pickled fennel, lime & ginger with toasted sourdough

Alpine cheese & slow roasted tomato omelette with toasted GI bread

£18pp or bottomless £26pp

Future brunch club dates...

Our next brunch club is Sunday 30th June 2019

Monday 26th August 2019

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.