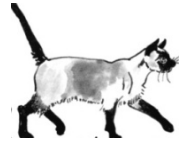


Strattons brunch club



Sunday 20th October 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; Croissants; chocolate & pecan sticky buns; vanilla & apricot Danish

Preserves jams, marmalade, honey & sauces from Norfolk Preserves

Order a dish with our team....

Thick pancakes with bacon, fried eggs and syrup

New potato, caramelized onion, spinach & mushroom omelette with herby buttered toast

CoCoes kedgeree with poached eggs & mustard dressed cress

Sausage sandwich with caramelized onion, mustard mayo & cress

Smoked salmon with poached eggs & avocado on toasted sourdough

Beetroot pate, blue cheese, spinach & walnut dressing on toasted sour dough

£18pp or bottomless £26pp

Future brunch club dates...

Tuesday 31st December 2019

Menu subject to changes.

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.