

LISA JEAN

*Bennetts Brasserie*

# CHAMPAGNE BREAKFAST

1

GLASS OF CHAMPAGNE

CARAFE OF FRUIT JUICE  
fresh orange, apple or cranberry juice

2

OVERNIGHT STRAWBERRY PORRIDGE OATS  
served cold, granola crunch

OAK SMOKED KIPPER <sup>(GF)</sup>  
parsley butter, lemon

DEVILLED LAMB KIDNEYS <sup>(GFA)</sup>  
Lea & Perrins, cayenne pepper, tomato sauce, toasted croûtes

MELON & CHIA YOGHURT <sup>(GFA)</sup>  
honey, crunchy bran flakes, mixed seeds

BREAKFAST MARTINI  
orange marmalade, gin, cointreau, lemon juice

3

FULL ENGLISH BREAKFAST <sup>(GFA)</sup>  
unsmoked bacon, award winning local sausage, potato cake, baked beans, roasted tomato, sautéed mushrooms, black pudding, white pudding, toast, fried bread, your choice of eggs

VEGETARIAN BREAKFAST <sup>(V)</sup>  
homemade mature cheddar & leek sausage, potato cake, baked beans, roasted tomato, sautéed mushrooms, toast, fried bread, your choice of eggs

EGGS BENEDICT <sup>(GFA)</sup>  
homemade honey roast ham, warm toasted buttered muffin, poached free-range eggs, hollandaise sauce

EGGS FLORENTINE <sup>(V) (GFA)</sup>  
sautéed spinach with a hint of nutmeg, warm toasted buttered muffin, poached free-range eggs, hollandaise sauce

EGGS ROYALE <sup>(GFA)</sup>  
Scottish smoked salmon, warm toasted buttered muffin, poached free-range eggs, hollandaise sauce

KEDGEREE SMOKED HADDOCK <sup>(GF)</sup>  
buttery lightly spiced basmati rice, fresh herbs, finished with a free-range boiled egg

VEGEREE <sup>(V) (GF)</sup>  
seasonal sautéed vegetables, buttery lightly spiced basmati rice, fresh herbs, finished with a free-range boiled egg

ARNOLD BENNETT OMELETTE <sup>(GF)</sup>  
free-range eggs, smoked haddock, Parmesan cheese, fresh herbs

(V)  
Vegetarian

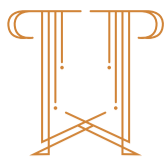
(GF)  
Gluten-free

(GFA)  
Gluten-free available  
on request. Please  
advise when booking.

FIVE COURSES

£24.<sup>95</sup>

PER PERSON



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4

FRESH GRAPEFRUIT <sup>(GF)</sup>  
sugar and cinnamon glaze

CLASSIC CRÊPES <sup>(GFA)</sup>  
cointreau orange butter liqueur sauce

BUTTERMILK PANCAKES  
banana & honeycomb ice cream, chocolate & caramel sauce

WARM CROISSANT & PAIN AU CHOCOLATE  
served with butter and strawberry preserve

5

ILLY FILTER COFFEE

TRADITIONAL ENGLISH BREAKFAST TEA

ADD A LITTLE MORE SPARKLE

PROSECCO

GLASS £4.50

BOTTLE £25.95

CHAMPAGNE

GLASS £8.25

BOTTLE £39.95

FIVE COURSES

£24.95

PER PERSON



MON-SAT  
9AM - 3PM

SUNDAY  
11AM - 3PM

(V)  
Vegetarian

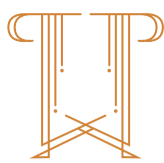
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(GFA)  
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01332 344 261 ext.536

dining@lisajeau-bennetts.com

www.lisajeau-bennetts.com



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# CHAMPAGNE BREAKFAST PARTY MENU

For groups of 8 or more

1

GLASS OF CHAMPAGNE

CARAFE OF FRUIT JUICE  
fresh orange, apple or cranberry juice

2

OVERNIGHT STRAWBERRY PORRIDGE OATS  
served cold, granola crunch

OAK SMOKED KIPPER <sup>(GF)</sup>  
parsley butter, lemon

DEVILLED LAMB KIDNEYS <sup>(GFA)</sup>  
Lea & Perrins, cayenne pepper, tomato sauce, toasted croûtes

MELON & CHIA YOGHURT <sup>(GFA)</sup>  
honey, crunchy bran flakes, mixed seeds

BREAKFAST MARTINI  
orange marmalade, gin, cointreau, lemon juice

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FULL ENGLISH BREAKFAST <sup>(GFA)</sup>  
unsmoked bacon, award winning local sausage, potato cake, baked beans, roasted tomato,  
sautéed mushrooms, black pudding, white pudding, toast, fried bread, scrambled eggs

VEGETARIAN BREAKFAST <sup>(V)</sup>  
homemade mature cheddar & leek sausage, potato cake, baked beans, roasted tomato,  
sautéed mushrooms, toast, fried bread, scrambled eggs

EGGS BENEDICT <sup>(GFA)</sup>  
homemade honey roast ham, warm toasted buttered muffin,  
poached free-range eggs, hollandaise sauce

EGGS FLORENTINE <sup>(V) (GFA)</sup>  
sautéed spinach with a hint of nutmeg, warm toasted buttered muffin,  
poached free-range eggs, hollandaise sauce

EGGS ROYALE <sup>(GFA)</sup>  
Scottish smoked salmon, warm toasted buttered muffin,  
poached free-range eggs, hollandaise sauce

KEDGEREE SMOKED HADDOCK <sup>(GF)</sup>  
buttery lightly spiced basmati rice, fresh herbs, finished with a free-range boiled egg

VEGEREE <sup>(V) (GF)</sup>  
seasonal sautéed vegetables, buttery lightly spiced basmati rice, fresh herbs,  
finished with a free-range boiled egg

(V)  
Vegetarian

(GF)  
Gluten-free

(GFA)  
Gluten-free available  
on request. Please  
advise when booking.

While we would like to cater for your likes and dislikes on your breakfast, during busy periods this may not be possible. Thank you for your understanding.

FIVE COURSES

£24.<sup>95</sup>  
PER PERSON



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