

LISA JEAN

Bennetts Brasserie

CHAMPAGNE BREAKFAST

1

GLASS OF CHAMPAGNE

CARAFE OF FRUIT JUICE
fresh orange, apple or cranberry juice

2

OVERNIGHT OATS
served cold, cranberries & cinnamon

OAK SMOKED KIPPER ^(GF)
parsley butter, lemon

DEVILLED LAMB KIDNEYS ^(GFA)
Lea & Perrins, cayenne pepper, tomato sauce, toasted croûtes

FESTIVE BERRY & CHIA YOGHURT ^(GFA)
honey, mixed seeds, bran flakes

WINTER MARTINI ^(GF)
Smirnoff gold Vodka, cranberry juice, creme de cassis, agave syrup

3

FULL ENGLISH BREAKFAST ^(GFA)
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 ^(V)
homemade mature cheddar & leek sausage, potato
cake, baked beans, roasted tomato,
sautéed mushrooms, toast, fried bread, your choice of
eggs

EGGS BENEDICT ^(GFA)
homemade honey roast ham, warm toasted muffin,
poached free-range eggs, hollandaise sauce

EGGS FLORENTINE ^{(V) (GFA)}
sautéed spinach with a hint of nutmeg, warm toasted muffin,
poached free-range eggs, hollandaise sauce

EGGS ROYALE ^(GFA)

Scottish smoked salmon, warm toasted muffin,
poached free-range eggs, hollandaise sauce

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

VEGEREE ^{(V) (GF)}
seasonal sautéed vegetables, buttery lightly spiced
basmati rice, fresh herbs,
finished with a free-range boiled egg

ARNOLD BENNETT OMELETTE ^(GF)
free-range eggs, smoked haddock, Parmesan cheese,
fresh herbs

4

FRESH GRAPEFRUIT ^(GF)
sugar and cinnamon glaze

CLASSIC CRÊPES ^(GFA)
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

^(V)
Vegetarian

^(GF)
Gluten-free

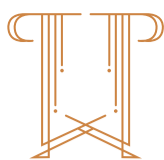
^(GFA)
Gluten-free available
on request. Please
advise when booking.

NUTS, ALLERGIES AND DIETARY
REQUIREMENTS.

We regret we cannot guarantee our food
products are totally nut free. Some of our dishes
contain nuts and other dishes may contain nuts
or traces of nuts. If you have a food allergy or
a special dietary requirement please inform a
member of the team.

FIVE COURSES

£24.⁹⁵
PER PERSON



LISA JEAN

Bennetts Brasserie

CHAMPAGNE BREAKFAST PARTY MENU

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 ^(GF)
parsley butter, lemon

DEVILLED LAMB KIDNEYS ^(GFA)
Lea & Perrins, cayenne pepper, tomato sauce, toasted croûtes

FESTIVE BERRY & CHIA YOGHURT ^(GFA)
honey, mixed seeds, bran flakes

WINTER MARTINI ^(GF)
Smirnoff gold Vodka, cranberry juice, creme de cassis, agave syrup

3

FULL ENGLISH BREAKFAST ^(GFA)
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 ^(V)
homemade mature cheddar & leek sausage, potato cake, baked beans, roasted tomato,
sautéed mushrooms, toast, fried bread, scrambled eggs

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

EGGS FLORENTINE ^{(V) (GFA)}
sautéed spinach with a hint of nutmeg, warm toasted buttered muffin,
poached free-range eggs, hollandaise sauce

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

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

VEGEREE ^{(V) (GF)}
seasonal sautéed vegetables, buttery lightly spiced basmati rice, fresh herbs,
finished with a free-range boiled egg

(V)
Vegetarian

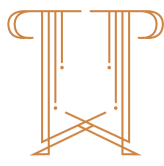
(GF)
Gluten-free

(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

£24.⁹⁵
PER PERSON



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4

FRESH GRAPEFRUIT ^(GF)
sugar and cinnamon glaze

CLASSIC CRÊPES ^(GFA)
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

(GF)
Gluten-free

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

01332 344 261 ext.536

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www.lisajeau-bennetts.com