



SMITHS COURT HOTEL

## **Breakfast Menu**

At Smiths Court, we believe that breakfast should be a leisurely meal. All our food is cooked to order, and we like to give our guests the time to enjoy their breakfast. With this in mind, if you are in a hurry, please let us know when you order, and we'll make sure we make things as quick as we can for you.

We offer the finest local ingredients for our breakfast wherever possible. Our sausages are Old Spot pork sausages, and are delivered freshly with our bacon from the Butcher of Brogdale in Faversham. Our eggs, tomatoes, mushrooms and other vegetables come fresh from Nash Farm in Margate.

Our bread products are freshly delivered every day from the bakery at the top of the road – Krusty Kobb. Our other products are delivered by a Kentish company – KFF, and our milk is supplied by the Kent Dairy Company. All our other products are locally sourced wherever possible.

Allergen information is available on request. Please speak to your waiter or Reception to discuss any allergies or food intolerances.

### **Cold Buffet (please help yourself)**

Selection of cereals  
Selection of fresh fruit  
Yoghurts  
Selection of fruit juices

### **From the kitchen**

Tea or coffee (decaffeinated variety of each available)

White toast, brown toast, or croissants with a selection of homemade jam

*Your choice of the following:*

- Porridge

- Full English

Old Spot pork sausages, smoked bacon, hash browns, mushrooms, tomatoes, baked beans, your choice of eggs (please let us know how you would like your eggs: fried, scrambled, poached). Fried bread is also available on request

- Kippers

- 2 Boiled eggs and toast

- Three egg omelette with a choice of any two fillings:  
bacon, cheese, onion, tomatoes, mushrooms