

Sandy Park Sample Breakfast Menu

Full English Breakfast – Available as served or buffet option

Smoked back bacon, locally sourced sausage, flat mushroom, grilled tomato, baked beans, hash brown, fried or scrambled eggs, granary toast, tea & coffee.

Vegetarian Option

Two vegetarian sausages, flat mushroom, grilled tomato, baked beans, hash brown, fried or scrambled eggs, granary toast, tea & coffee.

Corporate Breakfast Buffet

Mixed berry compote, Greek yoghurt & granola pots, bacon baps, mini blueberry muffins, ham, cheddar & onion chutney croissants, fresh fruit skewers, mixed mini-Danish, mini smoked salmon & cream cheese bagels, selection of juices, tea & coffee.

Vegetarian option

Mixed berry compote, Greek yoghurt & granola pots, fried egg baps, mini blueberry muffins, tomato & cheddar croissants, fresh fruit skewers, mixed mini-Danish, mini avocado & smoked cheese bagels, selection of juices, tea & coffee.

Continental Light Breakfast Buffet

Mini Croissants, mixed mini-Danish, ham & cheese slices, fresh fruit platter, orange juice, tea & coffee.

Granola Pots

Greek yoghurt & granola pots

Breakfast Bap

A selection of bacon, sausage or egg baps

Mini Danish Pastries

Fresh Fruit Platter Slices

Fruit Bowl

Tea. Coffee & Biscuits



Dietary Information

Please inform us in advance of <u>ALL</u> dietary requirements or allergies. Our team will be happy to advise you on the ingredients and allergens present in our dishes.

If you have an allergy, please let us know the severity — for example, whether a nut allergy is triggered by ingestion, contact, or airborne exposure — so we can take appropriate precautions.

While we take every care to minimise cross-contamination, please be aware that all food and drink is prepared in areas where allergens may be present.

Please note: Some menu items may be subject to change due to supplier availability.

Our Food Philosophy

At Sandy Park, we proudly champion local produce and work closely with trusted regional suppliers.

This commitment allows our Head Chef, Craig Beacham, and his talented team to deliver consistently high-quality, freshly prepared food for our valued quests