



Ivythwaite Lodge Breakfast Menu



Option 1 - Make your choice from the full breakfast menu and eat in our dining room between 8:30 – 9:30am.

Option 2 – A breakfast tray, left outside your room between 9:30-9:45am. Please see the menu below to make your choice of breakfast butty.

Please text Abigail, by 9pm the night before, on 07393 898443, stating:

- Dining Room or room tray
- Your choice from the menu.

Option 1 Dining Room

There will be a buffet of cereals, chilled orange juice, a yoghurt, fresh fruit and granola pot and muffins available to help yourself to.

Please select a cooked option from the choice below:

Full Cumberland breakfast

Cumberland sausage, bacon, egg (fried, scrambled or poached) roast tomato, mushrooms, baked beans, potato cake

Please feel free to personalise this by adding or removing any items.

Bacon and eggs

Two rashers of bacon and two eggs (fried, scrambled or poached)

Vegetarian breakfast (V)

Homemade falafel, grilled halloumi, egg (fried, scrambled or poached) roast tomato, mushrooms, baked beans, potato cake

Breakfast butty (V)

Any combination of sausage, bacon, falafel, egg and halloumi

Savoury Crumpets (V)

Topped with toasted Cheddar cheese, and served with your choice of egg

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Two-egg omelette (V)

Filled with any combination of cheese, tomato, bacon and mushrooms

Smoked salmon and scrambled eggs (V)

Served on a toasted English muffin

Creamy garlic mushroom toast (Vegan)

Made with plant-based cream and piled high on our vegan toast

Smoky BBQ beans on toast (Vegan)

Homemade and served on our vegan toast

Waffles (V)

Go savoury served with bacon and topped with fried egg; or sweet topped with fresh fruit and maple syrup

Poached, scrambled or fried eggs on toast (V)

Option 2 Room tray

A breakfast butty, made with a homemade barmcake, filled with your choice of sausage, bacon, falafel, egg or halloumi (any combination)

A yoghurt, fresh fruit and granola pot

Orange juice

A bottle of milk for the tea and coffee already in your hospitality tray

A homemade muffin

We use Cumberland sausage and bacon from Plumgarth's in Kendal and our eggs come from Bannerigg Farm in Windermere. Our tea and coffee is from Kendal based Pennington's. Fruit and vegetables are home grown or locally sourced where possible; and all our bread, barmcakes and muffins are home baked.



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