



COLDRA COURT HOTEL
BY CELTIC MANOR

RISE & *Shine*

BREAKFAST
MENU

Full Welsh Breakfast

£18.00 per person | £9.00 children (3 – 12 years)

Continental Breakfast

£12.00 per person | £6.00 children (3 – 12 years)

Fully inclusive for guests on a bed & breakfast package

CONTINENTAL SELECTION

Bakery & Preserves

Pain au Chocolat (V,W,D,E,S)

Freshly Baked Croissants (V,W,D,E)

Danish Pastries (V,W,D,E,A,H)

Assorted Bread (V,W) 🌿

Jams and Preserves (V) 🌿 | Nutella (V,D,H,S) | Marmite (V,W,B,R,O,C) 🌿

Welsh Butter (V,D) | Sunflower Spread (V) 🌿

Tomato Ketchup (V) 🌿 | Brown Sauce (V,B,R) 🌿

Fresh Fruit 🌿

Fresh Fruit Salad (V)

Fresh Fruit Selection (V)

Sliced Orange (V)

Mixed Melon (V)

Cereal Selection

Rice Krispies (V,B) | Coco Pops (V,B) | Frosties (V,B) | Alpen (V,W,O,H,A,D),

Granola (R,W,N,W,B,O,A,P,SE) | Weetabix (V,W,B,V) | Corn Flakes (V)

Cold Meat & Dairy

Salami

Emmental Cheese (V,D)

Selection of Llaeth y Llan Fruit and Natural Yoghurts (V,D)

Welsh Skimmed Milk and Semi-Skimmed Milk (V,D)

Non-dairy milk available on request

HOT BUFFET

Fresh Welsh Eggs – Fried (V,E) Scrambled (V,D,E)
Poached or Boiled egg available on request (V,E,SD)
Dry Sweet Cured Bacon
Locally Made Pork Sausage (SD)
Baked Beans (V) 🌿
Mushrooms (V) 🌿
Potatoes (V) 🌿

Please allow a short time for the following to be freshly cooked to order

Vegetarian Breakfast 12.00

Plant-based and gluten free sausages, baked beans, mushrooms, choice of egg, potatoes, toast and preserves (V,W,E)

Plant-Based Breakfast 🌿 12.00

Plant-based and gluten free sausages, baked beans, mushrooms, potatoes, toast and preserves (V,W)

BREAKFAST BEVERAGES

Welsh Roasted Coffee (V) | Selection of Welsh Brew Teas (V) | Fruit Juices 🌿 (V)

For additional dietary and allergen requests, please speak to a team member

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | Lifestyle: 🌿 Plant-based, (V) Vegetarian

BREAKFAST À LA CARTE

Please allow a short time for these items to be freshly made to order
À la carte items will be charged as shown for breakfast inclusive guests

BREAKFAST BAPS

Bacon Bap (W)	5.50
Local Pork Sausage Bap (W,SD)	5.50
Plant-Based Sausage Bap (V,W) 🌱	6.50
Bacon and Sausage Bap (W,SD)	6.50
Bacon and Egg Bap (W,E)	6.50
Sausage and Egg Bap (W,SD,E)	6.50
Bacon, Sausage and Egg Bap (W,E,SD)	7.50
Toast with Preserve and Butter (V,W,D)	3.50
Danish Pastry (V,W,D,E,A,H)	3.50
Croissant (V,W,D,E)	3.50
Pain au Chocolat (V,W,D,E,S)	3.50
Pancakes with Berry Compote (V,W,D,E)	7.50
Waffle with Berry Compote (V,W,E,S)	7.50

SPECIALITY COFFEES

Will be charged as shown for breakfast inclusive guests

Cappuccino (V,D)	5.50
Latte (V,D)	5.50
Flat White (V,D)	5.50
Double Espresso (V)	5.50
Macchiato (V,D)	6.00