

Breakfast Menu

Choose from:

Fresh cafetiere coffee, English breakfast tea, hot chocolate or a selection of fruit or herbal teas

Please help yourself to:

Fresh local apple juice
Selection of fresh fruit or fresh fruit salad
Greek yoghurt
Cereals
Homemade compote heaven
Home made jam or marmalade

Order from us:

Porridge

Traditional English Breakfast

Fried/scrambled/poached egg, grilled sausage (vegetarian available), grilled bacon, grilled tomato, baked beans and sautéed chestnut mushrooms

Scrambled egg with smoked salmon

Baked beans or scrambled egg or poached egg on toast

Cheese and bacon croissant

Boiled egg and toast soldiers

Omelette with bacon/cheese/mushroom/tomato

White or granary toast or croissant or English muffin



For your information:

We can accommodate most special dietary requirements or allergies given 24 hours' notice.

Behind the breakfast bar is a list of foods we serve and which allergens they contain.

Please do have a look or chat to us.

Some things you might like to know about breakfast at Three Abbey Green:

- · We serve home made marmalade courtesy of Derek's sister Cherry Ionides
- · Our jams are home made by Simi's Kitchen
- · Our bread is baked daily and locally by Hobbs House Bakery
- The Good Egg Company supplies our free range farm eggs, which are laid at Paxcroft Farm in Hilperton, near Trowbridge
- Our bacon is sourced and delivered from local producers Walter Rose & Son Butchers
- Our sausages are handmade and delivered by Walter Rose & Son, Devizes
- · We always have gluten free muesli and bread products in stock
- We can source gluten free sausages given a little notice
- The Orchard Pig produces our freshly pressed Somerset apple juice
- We have decided not to provide orange juice because of the food miles accrued in its' production
- We have caffeine free/low tea and coffee available

We take pride in our freshly cooked breakfast and we welcome your feedback - tell us what you think!



Registered Charity No. 1003314

We are proud to announce that in the last 18 months, with the help of our wonderful guests, we have raised over £2000. This money helps Children's Hospice South West to build precious memories for families whose children are living with life-limiting or life-threatening conditions.

By donating today, you're helping them deliver a promise to make the most of short and precious lives across the South West.

If you would like to help please treat yourself to a jar of our tasty homemade jam or marmalade.

Every penny you pay is donated to Children's Hospice South West, making a delicious souvenir taste even sweeter!

See the poster board for more details and other ways to support our local children's hospice.