

New Year's brunch

at HELIGAN KITCHEN

30th & 31st December 2023

1st January 2024

Breakfast Breads & Pastries

pain au chocolat **V**

toast with strawberry jam or marmalade **NGO**

£2.50

Cornish Brie, Fig and **V**

Honey Sourdough

winter salad

£9.00

Filled Croissant **VO**

choose from ham and Cornish cheese
or Winter berries and cream

£6.00

Belgian Waffles **VO**

choose from bacon and maple syrup
or cinnamon apple and cream

£10.00

Banana Bread Oats **VGO** **NG**

banana, chocolate chips,
natural yoghurt, cinnamon

£6.00

Jerk Spiced Pineapple Hash **NG** **VGO**

fried egg, smoked bacon, coriander

£11.00

Breakfast Bap **VO** **NGO**

choose from Pen 'n' Tinny sausage,
vegetarian sausage or smoked bacon
with fried egg and Cornish cheese

£7.00

Superfood Buddha Bowl **NG** **VG** **NUT**

quinoa, miso broccoli, carrot, leafy greens,
crispy chickpeas, walnut, lime and tahini dressing

£11.00

Mushrooms on Toast **V**

Heligan bread, spinach, garlic,
mascarpone, chive oil

£8.00

85% of the meat we use is reared on the Heligan Estate and we prioritise vegetables and fruits from the Heligan Kitchen Garden. We are incredibly lucky to have such versatile, seasonal ingredients at our fingertips.

All our additional ingredients are provided by our many wonderful local Cornish suppliers.

Ready to order?

Please order at the till giving
your table number and we
will serve you at your table

Allergen advice

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, mustard, sesame, celery, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

For detailed allergen information, please speak to a member of the Heligan Kitchen team.



Non-gluten
Containing Ingredient



Vegan



Vegetarian



Non-gluten Containing
Ingredient Option



Vegan Option



Vegetarian Option



Nuts