



# Christmas brunch

at HELIGAN KITCHEN

23<sup>rd</sup> & 24<sup>th</sup> December 2023

## Breakfast Breads & Pastries

£2.50

pain au chocolat **V**

toast with strawberry jam or marmalade **NGO**

## Filled Croissant **VO**

£6.00

choose from ham and Cornish cheese  
or Winter berries and cream

## Overnight Oats **VGO** **NG**

£6.00

honey, natural yoghurt, seeds, stewed fruit

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

£7.00

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

## Belgian Waffles **VO**

£10.00

choose from bacon and maple syrup  
or cinnamon apple and cream

## Potato and Chorizo Hash **NG** **VGO**

£11.00

fried egg and leftover Christmas vegetables

## Huevos Rancheros **VGO** **NGO**

£11.00

fried egg, spicy beans, Pico de gallo

## Christmas Turkey Sandwich **NGO**

£12.00

pig in blanket, stuffing, cranberry sauce,  
mayonnaise, Winter salad

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.

**NG** Non-gluten  
Containing Ingredient

**VG** Vegan

**V** Vegetarian

**NGO** Non-gluten Containing  
Ingredient Option

**VGO** Vegan Option

**VO** Vegetarian Option

**NUT** Nuts