

Locally sourced produce

We always try and use local suppliers and producers wherever possible. Our yoghurts, eggs and cheese are bought locally to help reduce food miles and support farmers in the region.

Fairtrade products

The Fairtrade mark is an independent consumer label which appears on products as an independent guarantee that disadvantaged producers in the developing world are getting a better deal. We make a point of serving Fairtrade products on our menus.

Enjoy England Breakfast Award

We have gone the extra mile to ensure our breakfast will exceed expectations and were awarded the Enjoy England Breakfast Award in 2012. The award recognises our breakfast quality, choice and service. If there is anything further you feel we could do to improve our offer please let us know.



breakfast menu

imago

your experience, our expertise.

burleigh court

4 star conference centre & hotel



Good morning!

Simply help yourself to whatever you want from the buffet. This way we can keep our service simple and informal, giving you the time and space to make the most of our wide and varied selection. Don't forget breakfast is your most important meal of the day, so relax and enjoy!

Hot beverages and all request items are served from the kitchen and your order will be taken at the table.

Self Service Breakfast

Fruit, seeds and nuts

Fresh fruit salad and melon
Prunes, apricots, grapefruit and mandarin segments (in fruit juice)
Assorted dried fruit, seeds and nuts
Fresh fruit

Fruit juice, smoothies and yoghurt

Fresh orange, grapefruit and apple juice
Cranberry juice drink
Fruit smoothies
Local low fat live yoghurts (Manor Farm)

Cereal, muesli and porridge

Kellogg's cereals and Weetabix
Dorset cereals, Alpen muesli and Quaker oat granola
Porridge – on request from the kitchen

Bread, bakery and spreads

Assorted loaves, wholemeal and white bread
Croissants, pain au chocolate, mini muffins and bagels
Robinson's jams and marmalade
Marmite, Nutella, honey and peanut butter
Butter and Flora

Special Diets

We aim to cater for all dietary needs. Please speak to one of our service team about any special requirements and we will do our best to serve a breakfast that suites you.

Food Allergies and Intolerances

Before you order your food and drinks, please speak to our staff if you have a food allergy or intolerance.

If you would prefer to be served at your table our staff will be happy to assist.

Our menus make use of fresh, seasonal ingredients which are sourced locally wherever possible. All our dishes are freshly prepared.

Full English

Local free range eggs (Sunrise) fried or scrambled
Pork sausages and shortback bacon (smoked and plain)
Black pudding, tomatoes, baked beans, mushrooms and hash browns
On request from the kitchen – kippers, smoked haddock, smoked salmon, omelettes, boiled and poached eggs, ham and Leicestershire cheese.

Beverages

Tea (English breakfast, Earl Grey, herbal selection, decaffeinated)
Coffee (filter and decaffeinated)
Hot chocolate
Fresh milk – semi-skimmed
Skimmed and soya milk on request

Condiments

Heinz tomato sauce, HP sauce, Worcestershire sauce, Colman's English and French mustard