

# OUR NEIGHBOURHOOD BREAKFAST



## OUR BREAKFAST TABLE

Please help yourself to our wonderful array of selection of local, regional, and international breakfast items. This also includes a selection of juices and smoothies. **All items subject to availability.**

If you have any allergies or intolerances, we have set up a separate section on our buffet tables especially for you. If you have any allergies, intolerances or concerns please speak to a member of the team before ordering. All our breakfast dishes can be prepared with **Gluten Free Bread.**

### Our prices

**£15.00pp** (this includes an a la carte option below) or **£10.00pp** for continental breakfast only.

## OUR HOT MENU

### Full Yorkshire Breakfast

Bacon, Sausage (**GF option**), Black Pudding, Grilled Tomato, Mushroom, Hash Brown, Baked Beans, with a choice of: Fried, Scrambled or Poached Egg

### Vegetarian/ Vegan Breakfast (V/Ve)

Veggie sausage, Grilled Tomato, Mushroom, Hash Brown, Baked Beans (Ve), add a choice of: Fried, Scrambled or Poached Egg (V)

### American Style Pancakes

Maple Syrup and Crispy Bacon

Or

Grilled Banana and Nutella (V)

### Porridge (GF option)

With Milk (V) or Soya (Ve)

### Chef's Hungarian Special

Creamy Scrambled Eggs mixed with Peppers, Chorizo, Onion and Sprinkled with Paprika to finish, all served on Toasted Sourdough Bread

### Scrambled Egg

Creamy Scrambled Eggs & Toasted Sourdough Bread (V)

Scrambled Egg & Smoked Salmon on Toasted Sourdough Bread

### Poached Eggs on Toast (V)

Choice of Sourdough, White or Malted Bloomer

### Eggs Benedict

Toasted English Muffin, Poached Egg, with a choice of:

Crispy Bacon, Mushroom (V) or Eggs Royal (Smoked Salmon)

### Crushed Avocado on Toasted Sourdough Bread

With Grilled Tomato (Ve), add Poached egg (V)

### Chef's Brioche Butty

Cream Cheese, Bacon, Tomato, Mushroom, Hash Brown.

### Breakfast Brioche Butty

Sausage, Bacon or Fried egg

## OUR BEVERAGES

Tea (Yorkshire, Earl Grey, Peppermint, Green Tea and Camomile) & Fresh filtered Coffee

A selection of milks is also available.

## NEIGHBOURHOOD BREAKFAST

At HOTEL INDIGO YORK we source our ingredients locally to give you the best and freshest taste of our neighbourhood!

Our restaurant complies with current IHG BRAND STANDARDS to deliver an excellent breakfast buffet, with a large variety of high-quality items to choose from. Our a la carte hot menu is freshly prepared per plate, by our highly qualified team of chefs.



SYKES HOUSE FARM  
The Chef's Butcher

### Local meat

A selection of our meat comes from SYKES HOUSE FARM based in Wetherby.

Founded in the late 60s by Martin Smith and his father, Sykes House Farm is now in its third generation of working with livestock in Yorkshire and supply us with our Bacon and Sausages from outdoor reared pigs in West Moor Farm, Easingwold.

HARVEY & BROCKLESS  
*the fine food co*

TAYLORS  
*of Harrogate · since 1886*

### Local beverages

We serve our tea selection of Yorkshire tea from TAYLORS OF HARROGATE, steeped in history the family business was founded in 1886 in Harrogate, one of the most famous towns in Yorkshire (after York, of course).

Tea is sent from around the world to Pagoda House in Harrogate. When the tea arrives, they are carefully slurped and assessed and made sure they taste perfect for a proper brew!

Our selection of fruit juices and smoothies are always 100% real, fresh fruit and never from concentrate.

### Catering for dietary requirements

Here at Hotel Indigo York, we are proud to have alternative options for our guests that are Lactose Intolerant, Gluten Free, Vegetarian and Vegan. Please note that some of our dishes may contain nuts or traces of nuts, due to the way they are prepared in the kitchen.