

BRUISYARD
COUNTRY
ESTATE
SINCE 1354

The 'Morning After' Dining

MENUS AVAILABLE FOR THE 'MORNING AFTER' YOUR WEDDING AT THE ESTATE

HALL BREAKFAST MENUS

Prepared by Bruisyard chefs and served in the dining room of the hall.

SUFFOLK COOKED BREAKFAST AVAILABLE PLATED OR BUFFET STYLE

Suffolk pork sausage, dry cure back bacon, free range fried egg, grilled tomato, garlic and thyme roasted Portobello mushroom, toasted sourdough

(v) Vegetarian sausages, pan-fried halloumi, wilted baby spinach, free range fried egg, grilled tomato, garlic and thyme roasted Portobello mushroom, toasted sourdough

Tea and coffee | Selection of juices

2024 £17.50 | 2025 £18.00 | 2026 £19.50

CONTINENTAL BREAKFAST

Selection of freshly baked pastries

Toast and preserves

Fresh fruits

Greek set yoghurt

Selection of cereals

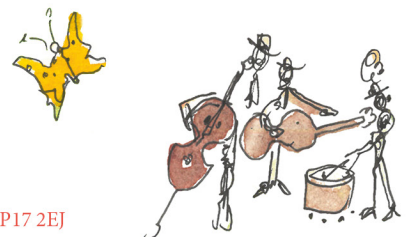
Tea and coffee | Selection of juices

2024 £14.50 | 2025 £15.00 | 2026 £15.50

Prices are per person excluding VAT

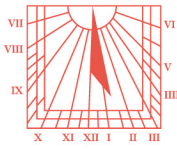
Minimum of 20 guests for cooked breakfast.

Minimum of 10 guests for continental breakfast.



TIME TO TREASURE *Time for pleasure*

01728 639 000 / info@bruisyardcountryestate.com / Bruisyard Hall, Bruisyard, Saxmundham, Suffolk IP17 2EJ



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GRAZING BRUNCH MENU

Prepared by Bruisyard chefs and served grazing style for your guests. Perfect for the morning after.

THE BRUNCH GRAZER

Waffles
Selection of bagels
Selection of pastries
Muffins
Natural Yoghurt
Dill cream cheese
Smashed avocado
Smoked salmon
Sliced Suffolk ham
Parma ham
Local preserves
Local honey
Maple syrup
Crispy bacon
Homemade granola pots
Fresh fruits

2024: £15.00 per person

2025: £16.00 per person

2026: £17.00 per person

Prices are per person excluding VAT

Minimum of 20 guests.

Catering for more than 40 guests may require the hire of a marquee or Bruisyard barn.



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