



Bed, Breakfast & Bubbles

One of life's simple pleasures – breakfast in bed – bringing joy to your morning and starting your day the right way. We invite you to place your bespoke order, selecting dishes and drinks from each section, alongside an unlimited pour* of the finest cuvée, Chapel Down Vintage Reserve 2019, for 90 minutes. The food and bubbles will continue to flow, with a second replenishment of breakfast plates and drinks on us – *because you deserve it.*

£120 per person, available exclusively for Premium Rooms and Suites guests
Delivery available between 8 a.m. and 12 p.m.

To place your order, please dial 0.

Orders must be placed no later than 9 p.m. the evening prior.



MARRIOTT
LONDON PARK LANE

*T&Cs: Advance notice required. Chapel Down bubbles will be served for the duration of 90 minutes up to a maximum of three bottles per room booking. Bubbles will be replenished once finished and the empty bottle is returned to our in-house team. Please dial 0 to notify our team who will replenish your order. Please drink responsibly. Cannot be exchanged for vouchers or any other products. Pricing is inclusive of 20% VAT. A discretionary service charge of 12.5% will be added to your final bill. Delivery fee applies.

London Marriott Hotel Park Lane
140 Park Lane, London W1K 7AA
+44 (0)20 7493 7000

Getting Started – *please select one from each category*

Freshly Baked Pastry: 417 kcal

Pecan pistachio Danish (v)

Cinnamon custard Croissant (v)

Pineapple Danish (v)

Raspberry Danish (v)

Sugar-Free Juice

Green juice: green apple, cucumber, pear, kale, spinach, mint, lime juice, antioxidant vitamin C (v) 215 kcal

Rise and shine: carrots, apple, turmeric, ginger, lemon (v) 215 kcal

Yoghurt

Flavoured, plain or coconut vegan (v) 482 kcal

Homemade Cake:

Banana and pecan maple cake (v) 668 kcal

Lemon poppy seed cake (v) 542 kcal

Appetisers – *please select one dish from this section*

Truffled scrambled eggs with Scottish smoked salmon, truffle cream cheese and avruga caviar, gold leaf 283 kcal

Prawn and lobster croquette, sunny side up eggs, truffle aioli, parmesan 465 kcal

Red onion, heirloom tomato, goat cheese galette (v) 558 kcal

Seasonal sliced fruits with coconut chia pudding (v) 401 kcal

Dates stuffed with cream cheese and pistachios (v) 164 kcal

The Main Event – *please select one dish from this section*

Yuzu salmon, steamed rice, pickled daikon, miso soup 348 kcal

Full English breakfast with eggs cooked to your liking and a choice of pork or veggie sausages 507 kcal

Grilled steak with eggs, asparagus, truffle sautéed potatoes, baked mushroom with ricotta 328 kcal

Confit mushrooms stuffed with feta cheese and pomegranate, roasted pepper sauce, tempura fried halloumi (v) 379 kcal

Grilled asparagus and crispy poached eggs, hollandaise sauce, smoked paprika (v) 290 kcal

Baked shakshuka with kasha served with pitta bread (v) 131 kcal

Crushed avocado on toasted sourdough bread, sautéed Swiss chard, and moong beans sprouts (vg) 539 kcal

French toast with crème fraîche, seasonal berries, maple syrup (v) 857 kcal

Soufflé pancakes with crème fraîche and seasonal berries, maple syrup (v) 475 kcal

(v) Suitable for Vegetarian, (vg) Suitable for Vegan

Adults need around 2000 kcal a day.

If you have any dietary requirements or are concerned about food allergies, kindly advise prior to ordering.