



THE ROYAL MARITIME
HOTEL

HORATIO'S RESTAURANT

A place at the Admiral's Table

NEW YEAR'S DAY BRUNCH

Friday 1 January 2027

Served 8am until midday · Table service throughout

To begin, a glass of Bucks Fizz, a non-alcoholic
Bloody Mary, or chilled orange & apple juice

◆ TO START ◆

SELECTION OF CEREALS, WITH COLD OR WARM MILK
OLD-FASHIONED OATMEAL WITH HONEY
GRANOLA & BLUEBERRY FUEL POT
CHIA PUDDING, APRICOT PUREE & GRANOLA
FRESH FRUIT SALAD

◆ MAINS ◆

please choose one

TRADITIONAL

Smoked back bacon, local sausages, black pudding, two free-range eggs, baked beans, flat mushroom, cherry vine tomatoes, hash browns & toasted sourdough.

VEGETARIAN

Two veggie sausages, avocado, two free-range eggs, cherry vine tomatoes, flat mushroom, hash browns & toasted sourdough.

VEGAN

Sweetcorn & roasted bell pepper fritters, smashed avocado, confit cherry tomatoes and roasted garlic & spring onion.

STEAK & EGGS

6oz flattened steak, flat mushroom, cherry vine tomatoes and a bubble & squeak cake, topped with two free-range eggs.

SCRAMBLED EGGS & SMOKED SALMON

On toasted sourdough with wilted spinach, topped with watercress.

PANETTONE FRENCH TOAST

Topped with berries & cherry coulis, with a pot of Greek-style yoghurt & honey.

◆ TO FINISH ◆

FLAVOURED TEAS & FILTERED COFFEE

£19.50 per adult · £10.50 per child

GLUTEN-FREE OPTIONS AVAILABLE THROUGHOUT — PLEASE ADVISE WHEN BOOKING

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