Breakfast with Father Christmas

Farmer Palmers Farm Park - Christmas Breakfast Menu

Children’s Breakfast Menu

Traditional Breakfast
Butcher’s sausage, slice of bacon, hash brown, fried egg and baked beans.

Vegetarian Breakfast
Vegetarian breakfast option available. Please advise us of dietary requirements when booking.

Fluffy Pancakes
Fluffy pancakes served with Nutella chocolate-hazelnut spread.

Breakfast Platter (GF & DF)
Grapes, banana, berries, rice cakes and a strawberry & banana smoothie pouch.

Included with every child’s breakfast: a drink, personalised place setting, colouring-sheet placemat, Christmas cracker, shortbread cookie to decorate and take home, Father Christmas grotto visit, photo opportunity and a small gift.

Adult Breakfast Menu

Breakfast Bap
Choose from bacon, sausage, vegetarian sausage or egg, served in a bap.

Hot Drink
Choose a hot drink of your choice.

Gluten-free baps available. Please request this when booking.

Allergen Information

Menu item	Potential allergens / notes
Traditional children’s breakfast	Egg; cereals containing gluten may be present in sausage or hash brown depending on supplier. Check individual product specifications.
Vegetarian breakfast	May contain cereals containing gluten, soya, milk, egg or mustard depending on products used. Confirm supplier information.
Pancakes with Nutella	Cereals containing gluten, egg, milk; Nutella contains hazelnuts, milk and soya. Check recipe and product label.
Breakfast platter	**GF & DF option.** Fruit is naturally free from the listed major allergens; check rice cakes and smoothie pouch labels and prevent cross-contamination.
Adult breakfast bap	Bap contains cereals containing gluten unless a gluten-free bap is selected. Fillings may contain or be prepared alongside milk, egg, soya or mustard depending on product and preparation.
Shortbread decorating cookie	Likely to contain cereals containing gluten, milk and possibly egg. Confirm recipe and decorating ingredients before publishing final allergen details.
Hot drinks	Milk available; alternative milks should be checked for soya and other allergens. Cross-contact controls required.

Important allergen note: This is a draft menu for planning and design purposes. Final allergen information must be checked against the exact recipes, supplier specifications, packaging and preparation methods. Please advise the team of all allergies and dietary requirements at the time of booking. Gluten-free and dairy-free options must be prepared with suitable controls to avoid cross-contamination.

Adults £14 • Children £24

Saturday 5th & Sunday 6th December 2026 • 8:30am–11:00am