

News Release

For Immediate Release

Press Contact: Rick Litchfield, Innkeeper 207-967-3141, innkeeper@captainlord.com

Breakfast at The Mansion

The Captain Lord Mansion's talented kitchen staff prepares and serves a special family-style, three-course breakfast in the Mansion's atmospheric country kitchen each morning.

Breakfast begins with choices, including fresh fruit, creamy French-vanilla yogurt, and a flavorful granola-type cereal. The second course consists of either made-from-scratch muffins or sweet breads served piping hot from the oven to the table. Our main course varies from day to day so that you will experience variety during your visit. Choices may include one of the following scrumptious dishes; Belgian waffles, blueberry pancakes, cream cheese stuffed French toast, vegetable quiche, asparagus soufflé or a delicious egg and cheese frittata with salsa.

There is no room service or breakfast in bed served because it is the philosophy of the innkeepers that the communal family-style breakfast is a major part of the Captain Lord Mansion experience.

Additionally, afternoon tea and sweets are served daily in the atmospheric country kitchen. In summer, the Inn serves iced-tea or lemonade from a large ceramic crock. In winter, a "Swedish Glogg" (a non-alcoholic mulled cider and cranberry juice) is kept simmering in a crock-pot on the antique stove in the kitchen. Each day our chef prepares a different kind of homemade snack to be enjoyed by the guests.

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