



BREAKFAST MENU

BUFFET SELECTION

(£ 3 0 per person)



Viennoiserie Selection:

Mini Croissants, Pain au Chocolats & Cinnamon Swirls

Seasonal Fruit Salad, Mixed Berries & Seasonal Fruit (VE)

Mini Over-Night Oats Bowl, Apple, Red Berries, Nuts, Maple Syrup

House Made Granola, Vanilla Greek Yogurt

French Toast, Glazed Berries, Chantilly

Homemade Blueberry and Buttermilk Pancakes, Maple Syrup
(GF on request)

BEVERAGES

Filter Coffee

Tea - English Breakfast / Earl Grey / Darjeeling / Mountain Mint

Fresh Juice - Orange / Pomegranate / Apple

V = VEGETARIAN / VE = VEGAN / GF - GLUTEN FREE

ADDITIONAL OPTIONS

H O T



Truffle & Cheese Toasties, Baby Spinach (V) Truffle Spinach, Gruyere Cheese, Brioche Toast	£7
Cured Ham & Cheese Toasties Brioche Toast, Cured Ham & Comte Cheese	£6
Mini Beef Sliders, Monterey Jack Cheese, Heritage Tomatoes Mini Brioche, Beef Slider, Monterey Jack Chees, Tomato	£8
Eggs Benedict & Cured Salmon House-Made Mini Muffin, Salmon Gravalax & Poached Quail Egg	£8
Eggs Benedict & Mushrooms House-Made Mini Muffin, Wild Mushrooms & Poached Quail Egg	£7
Eggs Benedict & Bacon House-Made Mini Muffin, Canadian Bacon & Poached Quail Egg	£8

C O L D



Caviar & Blinis, Crème Fraiche Blinis, Arenkha Caviar, Creme Fraiche	£7
Mini Lobster Roll, Dill, Mayonnaise Mini Brioche Bun, Lobster & Shrimp Mix, Cheese	£7
Heritage Tomato & Burrata Salad Goat's Cheese Mousse, Salt Baked Beetroot, Candied Walnuts (V) (GF)	£6.5
Baby Lettuce Hearts Cashew Dressing, Croutons, Vegan Cheese (VE) (GF on request)	£7

S W E E T T R E A T S

Pecan Curd Tartlet	£3.5
Profiteroles	£3.5
Lemon Tartlet	£3.5

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