



## BREAKFAST MENU

### BUFFET SELECTION

( £ 3 0 per person )



#### Viennoiserie Selection:

Mini Croissant, Pain au Chocolat & Cinnamon Swirl

Seasonal Fruit Salad, Mixed Berries & Seasonal Fruit

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

House Made Granola, Vanilla Greek Yogurt

French Toast, Mixed Berries & Vanilla Ice Cream

Homemade Blueberry and Buttermilk Pancakes, Maple Syrup

### 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

### HOT



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

### COLD



Caviar & Blinis, Crème Fraiche	£7
Mini Lobster Roll, Dill, Mayonnaise	£7
Beetroot & Roquefort Cheese Salad	£6.5
Beetroot, Roquefort & Pistachios (GF, V)	
Baby Lettuce Hearts	£7
Cashew Dressing, Croutons, Cheese (Ve)	

### SWEET TREATS

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

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