



BREAKFAST MENU

Champagne caviar & oysters

BUFFET SELECTION

(£ 4 0 per person)



Mini Croissants, Pain au Chocolat & Cinnamon Swirls (V)

Seasonal Fruit Salad (VE, GF)

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

House Made Granola, Vanilla Greek Yogurt (V)

French Toast, Mixed Berries & Vanilla Ice Cream (V)

Blueberry and Buttermilk Pancakes, Maple Syrup (V)

BEVERAGES

Filter Coffee

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

Fresh Juice - Orange / Pomegranate / Apple

ADDITIONAL OPTIONS

CANAPES (£ 5 PER BITE)



Gougères (V)

Cucumber & Avocado Mousse en Croute (VE)

Ham & Cheese Mini Croque Monsieur

PREMIUM (£ 9 PER BITE)



Caviar & Blinis, Crème Fraiche

Summer Truffle & Wild Mushroom Vol au Vent (V)

Beetroot Cured Salmon & Citrus Crème Fraiche On Blinis

SAVORY MINI DISHES (12 PER UNIT)



Eggs Benedict & Cured Salmon

Eggs Benedict & Mushrooms (V)

Eggs Benedict & Bacon

Truffled Scramble Eggs, Focaccia Toast (V)

Artichoke & Potato Salad, Truffle Oil Dressing (VE, GF)

Classic Prawn Cocktail (GF)

Lobster Roll, Dill, Mayonnaise

Mini Beef Sliders, Comte Cheese, Pickles

SWEET TREATS (£ 5 PER BITE)



Lemon Tartlet (V)

Chocolate Brownie (V)

Mini Rhubarb Pavlova (VE, GF)