



Breakfast & Lunch Menu





Breakfast

Drinks

Fresh juice, tea, coffee

Bloody Mary

Virgin Mary

Mimosa

Breakfast Baps

All served with a choice of tomato ketchup or brown sauce

Crispy bacon

Cumberland sausage

Portobello mushroom, caramelised onion jam

Double fried egg roll

Pastries & cakes

Croissant

Pain au chocolat

Almond croissant

Blueberry muffin

Lemon poppyseed muffin

Banana loaf (feeds 6-8)

Continental

Toasted sesame bagels, cream cheese, smoked salmon

Sliced fruit platter

kiwi, honeydew melon, cantaloupe melon, blueberries, strawberries, grapes

Homemade granola, berry compote, Greek yogurt & seeds

Sourdough toast, jam, marmalade, local butter

Charcuterie & British cheese board

served with sliced baguette, grapes, apple slices, figs, chutney



Breakfast bowls

Two bowls | Three bowls

Served from a central buffet

Harissa tomatoes, sunflower seed puree, salsa verde

Butternut & sweet potato, soft egg, dill salsa, baby spinach

Smoked salmon, pickled beetroot, dill cream cheese, watercress

Crushed new potatoes, feta, crispy bacon, rocket, chilli

Bircher muesli with stone fruit compote & almond butter

Overnight oats, chia seeds, caramelised pear

A La Carte

Kedgeree

Eggs Benedict

Eggs Florentine

Eggs Royale

Full English breakfast

fried egg, sausage, bacon, mushrooms, roasted tomato, baked beans, black pudding & toast

Vegetarian breakfast

fried egg, vegetarian sausage, mushrooms, roasted tomato, baked beans, spinach & toast

Wild mushrooms & caramelised onions, rocket pesto, sourdough

Smoked salmon, scrambled eggs, dill salsa, English muffin

Potato & feta rosti, smoked trout, kale, dill yoghurt

Pressed potato, poached eggs, black garlic aioli, kale, bacon, pecorino



Lunch

*This is a light, seasonal, help yourself buffet
Perfect for standing receptions and informal dining*

Hot & cold finger buffet lunch

Select 4 hot, 3 cold, 2 sweet options

Hot selections

Sea trout & prawn, tarragon aioli cakes
Sticky teriyaki salmon skewers
Spiced lamb burgers, chili & mint mayo, pickles
Buttermilk fried chicken, herb aioli
Caerphilly rarebit vol au vent with caramelised onion
Mini aubergine parmigiana stacks
Leek & wild mushroom tartlet, Parmesan crumb
Butternut squash & sage arancini
Mushroom & thyme wellington bites

Cold selections

Ham hock terrine, pistachio, piccalilli, parsley
Smoked salmon & new potato, lemon crème fraîche
Olive oil cracker, whipped goat's cheese, fig jam, mint
Cured salmon tartare on blini
Lemon marinated courgetti, goat's cheese, dill
Beetroot & lentil salad, feta, pomegranate molasses

Sweet treats

Banana & walnut slice
Apple cake, vanilla cream, caramel
Mocha brownie, crème fraîche
Lemon polenta cake, pistachio, mascarpone
Mini rhubarb crumble tarts, crème anglaise



Lunch

This buffet is perfect for a sit-down informal lunch

Cold buffet lunch

Includes 3 mains, 3 sides, British cheese & charcuterie board, 1 pudding

Cold Mains

Chickpea falafels, tahini lemon dressing

Tamarind chicken with sesame & coriander

Heritage beetroot, whipped goat's cheese, walnuts, chicory

Charred broccoli, white bean hummus, lemon zest, toasted seeds

Miso aubergine wedges, whipped tofu dressing, pomegranate

Ricotta, spinach & butternut brioche roll

Grilled med veg with feta, pesto & toasted seeds

Poached salmon, cucumber ribbons, dill yogurt, pickled shallot

Hot-smoked trout, beetroot, apple, mustard leaf, soft herbs

Sides

Mixed quinoa, heritage tomato, feta, cucumber, mustard dressing

Roasted new potato, pea, radish, mixed seeds, wild garlic dressing

Caesar style baby gem with courgette, beans, parmesan

Wild rice with fennel, pomegranate, lemon

Charred purple sprouting broccoli, anchovy butter & pangrattato

Peach, burrata & prosciutto salad, rocket, honey

Potato & asparagus, shallot, thyme & dukkah

Pudding

Chocolate & peanut butter tart, vanilla ice cream, honeycomb

Pavlova with berries, vanilla cream

Peach & almond cheesecake, white chocolate crumble

We can cater for any dietary requirements

We do not charge VAT