HEALTHY START TO THE DAY

Fresh seasonal fruit pots | £3.90 pp

Sliced array of seasonal fruits | £4.80 pp Brochettes of seasonal melon - two per portion

Dr Bircher oat pots | £4.20 ppBlended with raspberry coulis

Mango granola with low-fat yoghurt | £4.80 pp Fruit coulis, honey & crunchy oats, dried fruit topping

Scott's oats | £4.80 pp With grated apple, apple juice, wild honey & creamy yoghurt

Plain & simple yoghurt pots | £4.80 pp With orange & green tea marinated Agen prunes

Bitter chocolate quinoa, almond & banana cereal | £5.40 pp

Pink blushed grapefruit & orange segments served in its half skin | £4.20 pp

Homemade oat, quinoa & dark chocolate nut bars | £4.20 pp





BOUNTIFUL BREAKFAST

Bakery basket | £3.85 pp (V)

A selection of freshly baked breakfast pastries; croissants, almond croissant, pain au chocolate & pain aux raisin

Selection of mini Danish pastries | £3.85 pp (\lor)

Selection of traditional & seasonal fruit pastries

Muffins | £4.26 pp (V)

Bran, lemon & poppy seed & blueberry

Open mini bagel selection | £4.26 pp

Two open mini bagels served with Scottish smoked salmon, cream cheese & black pepper or cream cheese, spring onion & marmite - you'll either love it or hate it!

(minimum of 6 people)

Freshly baked filled croissants | £5.52 pp

Shavings of honey glazed ham, sliced beef tomato with wholegrain mustard mayonnaise, cottage cheese, fresh wilted spinach & chef's fresh tomato chutney; served in your choice of all butter or our healthy multigrain croissant (minimum of 6 people)

Bacon or sausage bap | £5.82 pp

Fresh baked 5" baps with British best back bacon or Lincolnshire sausage & tomato ketchup or brown sauce, delivered warm in a thermos box (minimum of 6 people)

'Luxe' English breakfast muffins | £5.82 pp

Freshly baked traditional English muffins filled with your choice of Cumberland sausage, British bacon or fried free-range egg, served with pop top bottles of brown & tomato sauce (one muffin per person)

Blini bar | £3.96 pp

Three freshly prepared mini blinis served with a variety of smoked fish; beetroot cured salmon crème fraîche & dill smoked trout pate with tartare sauce smoked mackerel with chervil mousse

Granola & yoghurt | £3.96 pp (V)

Roasted honey & five seed granola served with fresh low fat yoghurt (minimum of 6 people)

Seasonal cut fresh fruit platter | £4.56 pp (V) (VG)

Breakfast package | £12.00 pp

An open mini bagel served with Scottish smoked salmon, cream cheese & black pepper, a mini Danish pastry, filled croissants & a seasonal fresh fruit platter





MINI BOXED PACKAGES

Option one | £10.50 pp

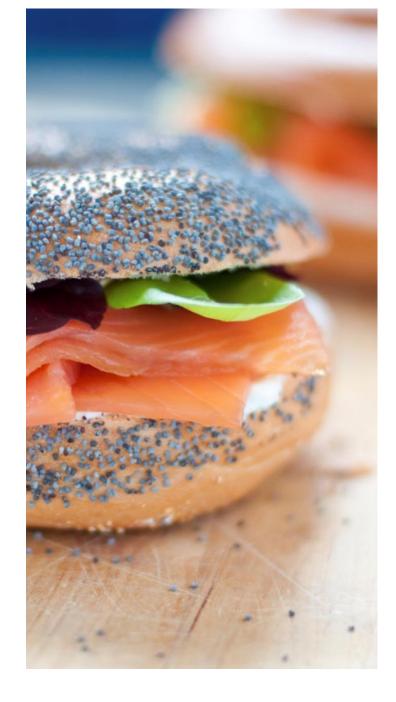
Mini bagel with peppered field mushrooms Tomato & mature Cheddar croissant Baby seasonal fruit Danish Two melon brochettes

Option two | £11.40 pp

Mini bagel with oak smoked salmon
Apple poached ham & cheese croissant
Baby seasonal fruit Danish
Two melon brochettes

Option three | £15.00 pp

Compote of oranges, prunes & apricots infused with star anise
Breakfast salad of boiled quails' eggs, baby plum tomatoes, crispy lardons of
bacon, mushrooms & chipolatas
Mini croissants with apple poached ham & mature Cheddar
Low-fat yoghurt with London bee honey





SWEET TREATS

Choc-chip chocolate bites | £4.56pp

Chocolate brownie filled with white chocolate cookies Baked rocky road with marshmallows & cranberries Double chocolate cake

Smoothie shooters | £5.10 pp

Choose your fruity flavours & we will make your smoothies blended with either apple juice or low-fat yoghurt, giving you a selection of healthy refreshing smoothies served in a shot glass

Sliced loaf cakes | £4.02 pp

Double chocolate, lemon & poppy seed drizzle, carrot, walnut, fruit loaf, Madeira

Sweet pots | £6.00 pp

Apple & blackberry crumble
Cinnamon & mulled wine panna cotta
Banoffee pie
Mulled seasonal fruits in sparkling wine jelly
Chocolate mousse with orange cream
Seasonal fresh fruit pots



Suitable for: (V) Vegetarian | (VG) Vegan



BREAKFAST CANAPÉS

Canapés | £21.42 pp

Minimum five items per person. Minimum 20 persons. Price includes chef. As this item may require a suitable kitchen or service area, please call to make a booking.

SAVOURY

Mini bagel with oak smoked salmon & cream cheese

Tartlet of soft poached quail's egg with spinach & hollandaise sauce

Crouton of brioche with bacon & fried quail's egg

Bacon & sausage 'sarnie' bites with brown sauce

Smoked haddock kedgeree spoons

Tomato & basil cream tartlets

Welsh rarebit bites

SWEET

Minimum of 6 pieces | £3.36 pp

Mini seasonal fruit brochettes with sweet yoghurt dips
Granola shoots with fruit purée & crunchy topping
Cinnamon Chelsea bites
Sweet fruit sushi
Rice pudding dumpling with jam dipping pots
Waffle bites with vanilla cream & berries
Mini fruit soup shots





