

YOPO

ZAYTOUN

Made to share. Made to connect.

EVENTS BREAKFAST MENU

CANAPÉS	Mini bacon & egg English muffin (g, e)	8
	Mini sausage sandwich with caramelised onion (g)	8
	Mini smoked salmon, avocado & herbs sandwich (f, g, d)	9
	Mini avocado on toast (g)	7
	Herb blinis with salmon, crème fraiche & caviar (f, d, g)	12
	Mini ricotta pancakes with bananas & walnuts (d, g, e, n)	7

BOWL FOOD	Yoghurt granola & berries (d, n)	7
	Mandrake bircher muesli, physalis & chia seeds	7

BAKERY & CONTINENTAL SELECTION	Selection of pastries (croissant, pain au chocolat, cinnamon bun) (d, g, e)	9
	Sourdough toasts with jam selection & butter (g, d)	7
	3 types of cheese - Petit Langres, aged Comte, Bleu des Causses (d)	16
	Home cured beef pastrami, honey roasted ham	18

BREAKFAST CONTINENTAL BUFFET	Selection of pastries & sourdough bread (d, e, g)	35 per person
	Marmalade, butter & jam selection (d)	
	Fresh fruits	
	Yoghurt granola & berries (n, d)	
	Coffee, tea, hot chocolate (d)	
	Juices	

Vegetarian (v) / Vegan (vg) / Gluten (g) / Dairy (d) / Nuts (n) / Sulphites (su) / Sesame Seeds (se) / Soya (so) / Eggs (e)

If you have any allergies or food intolerance, please advise a member of staff.

All prices include VAT. A discretionary 15% service charge will be added to your bill