

# Breakfast Menu

## Continental

Freshly Squeezed Orange Juice

A Selection of Mini Home-Made Viennoiseries

Fresh Fruit Salad

Greek Yoghurt with Berry Compote

Selection of Teas and Herbal Infusions, Americano Coffee

32.00 per person

## English

Freshly Squeezed Orange Juice

A Selection of Mini Home-Made Viennoiseries

Scrambled Eggs, Streaky Bacon and Cumberland Sausage, Grilled Tomato,  
Flat Field Mushroom

or

Smoked Salmon and Scrambled Eggs on Toast

or

Mashed Avocado on Toast with Poached Eggs

Selection of Teas and Herbal Infusions, Americano Coffee

42.00 per person

Bowl of Whole Fruit +5.00 per person

Bircher Muesli +6.00 per person

Açaí Bowl, Banana, Goji Berries, Pistachio +8.00 per person

Selection of Cold Cuts and Cheeses +10.00 per person

Fresh Fruit Juice 30.00 per jug

Orange ~ English Apple ~ Grapefruit ~ Pineapple ~ Carrot & Ginger

The Colony's Green Juice 35.00 per jug

*Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.*

*A discretionary 15% service charge will be added to your final bill.*

Private Dining

## Breakfast Canapé Menu

### Cold Canapés

Crushed Avocado, Grilled Cherry Tomato on Rye  
Granola Bar, Cocoa & Pumpkin Seed  
Bircher Muesli Shot  
Açaí Bowl, Banana, Goji Berries, Pistachio Shot

### Hot Canapés

Croque Monsieur  
Quail Egg Benedict  
Smoked Salmon and Scrambled Egg on Brioche  
Mashed Avocado on Toast with Quail Egg  
Sweetcorn Fritter, Avocado, Fried Quail Egg

5.00 each

### Drinks Menu

Fresh Fruit Juice 30.00 per jug  
Orange ~ English Apple ~ Grapefruit ~ Pineapple ~ Carrot & Ginger  
The Colony's Green Juice 35.00 per jug  
Selection of Teas and Herbal Infusions (unlimited) 8.00 per person  
Americano Coffee (unlimited) 8.00 per person

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