THE STAFFORD LONDON
EST 1912

The Stafford Breakfast

Available for up to 8 guests

Selection of mini pastries

Choice of toast served with Netherend Farm butter and seasonal preserves (V)

Longley Farm natural yoghurt (V)

Seasonal fruit salad (VG)

Eggs cooked your way with a choice of two sides:
Broadland smoked back bacon, Wiltshire breakfast or chicken sausage, black pudding, grilled tomato, hash brown

Freshly squeezed orange juice

Tea & Coffee

£58.00 per person

Please note that the full à la carte breakfast menu is available upon request for up to 8 guests on the day of the event

We understand that preferences and dietary needs vary, and our culinary team will gladly accommodate special requests with advance notice. We are committed to culinary excellence and to operating with an environmentally and socially responsible approach. We prioritise local suppliers, support and champion British farmers and their produce and sustainable fish where possible to showcase seasonal ingredients, while actively minimising our footprint through composting and recycling practices. Our menus proudly exclude endangered species, and we are committed to ensuring that our sourcing and purchasing practices are fair and beneficial for all involved. All prices are inclusive of VAT. A discretionary 15% service charge will be added to your bill. For groups of 9 or more guests, please note that that we require final menu choices for all attendees one week prior to the event. Failure to confirm choices in advance, or any changes to the confirmed choices after the deadline cannot be guaranteed and will be at the discretion of the Chef.

(V) Vegetarian (VG) Vegan.

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Healthy Breakfast

Available for up to 26 guests

Longley Farm natural yoghurt served with homemade fruit compote

Seasonal fruit salad

Smoothies of the day

Freshly squeezed orange juice
Tea & Coffee

Please select one choice per person:
Bircher muesli served with Tims Dairy greek style yoghurt, Granny Smith apple, and toasted nuts

Granola with fresh berries served with Longley Farm natural yoghurt

Broadland smoked back bacon brioche bun served with ketchup or brown sauce

H. Forman & Son smoked salmon poppy seed bagel with cream cheese

£42.00 per person

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The Morning Table

Available for up to 26 guests

Selection of mini pastries

Choice of toast served with

Netherend Farm butter and seasonal preserves (v)
Longley Farm natural yoghurt (v)

Seasonal fruit salad (vg)

Freshly squeezed orange juice

Tea & Coffee

£32.00 per person

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Traditional English Breakfast

Available for groups of 9 or more guests

Scrambled eggs

Broadland smoked back bacon

Wiltshire breakfast or chicken sausage

Black pudding

Grilled tomato

Hash brown

Field mushroom

Baked beans

£31.00 per person

Add freshly squeezed orange juice and tea & coffee
for an additional £9.50 per person

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Drinks

Tea
Decaffinated, Peppermint,
English Breakfast, Earl Grey
£6.50
Jasmine, Darjeeling
£7.00

Coffee
Espresso
£6.00
Double Espresso, Decaffinated,
Americano, Filter
£6.50
Cappuccino, Latte
£7.00
Hot Chocolate
£7.50

Juice & Smoothie
Freshly Squeezed Juice
£7.50
Wellness Smoothie
of the Day
£9.00

Champagne (125ml)
Veuve Clicquot NV
£28.00

Veuve Clicquot NV Rosé
£35.00

Cocktails
Bloody Mary £22.00
Virgin Mary £15.00
Mimosa £23.00

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