



## BREAKFAST MENU

### BUFFET SELECTION

( £ 3 0 per person )



#### Viennoiserie Selection:

Mini Croissants, Pain au Chocolats & Cinnamon Swirls

Seasonal Fruit Salad, Mixed Berries & Seasonal Fruit (VE)

Mini Over-Night Oats Bowl, Apple, Red Berries, Nuts, Maple Syrup

House Made Granola, Vanilla Greek Yogurt

French Toast, Glazed Berries, Chantilly

Homemade Blueberry and Buttermilk Pancakes, Maple Syrup  
(GF on request)

### BEVERAGES

Filter Coffee

Tea - English Breakfast / Earl Grey / Darjeeling / Mountain Mint

Fresh Juice - Orange / Pomegranate / Apple

V = VEGETARIAN / VE = VEGAN / GF - GLUTEN FREE

## ADDITIONAL OPTIONS

### H O T



Truffle & Cheese Toasties, Baby Spinach (V) £7  
Truffle Spinach, Gruyere Cheese, Brioche Toast

Cured Ham & Cheese Toasties £6  
Brioche Toast, Cured Ham & Comte Cheese

Mini Beef Sliders, Monterey Jack Cheese, Heritage Tomatoes £8  
Mini Brioche, Beef Slider, Monterey Jack Chees, Tomato

Eggs Benedict & Cured Salmon £8  
House-Made Mini Muffin, Salmon Gravalax & Poached Quail Egg

Eggs Benedict & Mushrooms £7  
House-Made Mini Muffin, Wild Mushrooms & Poached Quail Egg

Eggs Benedict & Bacon £8  
House-Made Mini Muffin, Canadian Bacon & Poached Quail Egg

### C O L D



Caviar & Blinis, Crème Fraiche £7  
Blinis, Arenkha Caviar, Creme Fraiche

Mini Lobster Roll, Dill, Mayonnaise £7  
Mini Brioche Bun, Lobster & Shrimp Mix, Cheese

Heritage Tomato & Burrata Salad £6.5  
Goat's Cheese Mousse, Salt Baked Beetroot, Candied Walnuts (V) (GF)

Baby Lettuce Hearts £7  
Cashew Dressing, Croutons, Vegan Cheese (VE) (GF on request)

### S W E E T T R E A T S

Pecan Curd Tartlet £3.5

Profiteroles £3.5

Lemon Tartlet £3.5

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