

# BREAKFAST MENU

For that early morning start our breakfast menus offer a range of options to begin the day.

## ROLLS AND OPEN SANDWICHES

£5.00 per person

A choice of three of any of the following:

### Hot

Grilled smoked back bacon and slow-cooked vine tomato  
Cumberland sausage and caramelised onion  
Cheese and mushroom omelette baps

### Cold

Open rye sandwich with smoked salmon, lime crème  
fraiche and cucumber salsa  
Smashed avocado, spring onions, mixed seeds and micro  
herbs on pumpnickel  
Prosciutto, mozzarella and micro basil with sun-blushed  
tomato on toasted ciabatta

## CONTINENTAL BREAKFAST

£15.00 per person

For 10 guests or more

Individual granola pots with English berry compote and  
honey yoghurt  
Swiss-style bircher muesli with goji berries and chia seeds  
Prosciutto and Milano salami  
Open rye sandwich with smoked salmon, lime crème  
fraiche and cucumber salsa  
Mini French and Danish pastries  
Bowls of fruit salad  
Musetti coffee and Novus infusions and breakfast teas  
Freshly squeezed orange juice and superfruit smoothie

## FULL ENGLISH BUFFET

£20.00 per person

For 30 guests or more

Seasonal sliced fruit platter with Greek yoghurt  
or soya yoghurt  
Free-range scrambled egg  
Smoked back bacon  
Cumberland sausages  
Slow-roast tomatoes with thyme  
Roasted portobello mushrooms  
Hash browns and toast  
Baked beans  
Musetti coffee and Novus infusions and breakfast teas  
Freshly squeezed orange juice and superfruit smoothie

# BREAK MENU

To enhance your conference we are delighted to offer a range of mini break menus.

## MORNING BREAK

£7.00 per person

Indulgent mini flowerpot muffin selection and bananas  
Musetti coffee and Novus infusions and breakfast teas

## FRUIT BREAK

£7.00 per person

Bowls of fruit salad  
Greek yoghurt or soya yoghurt with toasted seeds and honey  
Musetti coffee and Novus infusions and breakfast teas

## AFTERNOON BREAK

£8.50 per person

Freshly baked scones served with Cornish clotted cream and strawberry jam  
Cookies and cream brownie  
Salted caramel and pecan blondie  
Musetti coffee and Novus infusions and breakfast teas

## HEALTHY BREAK

£9.50 per person

Healthy mini flowerpot muffin selection  
Vegan banana and hazelnut teacakes  
Apricot and super-seed flapjack bites  
White peach and Novus green dragonwell iced tea  
Musetti coffee and Novus infusions and breakfast teas

## CREAM TEA

£12.00 per person  
For 10 guests or more

Served with Musetti coffee and Novus infusions and breakfast teas.

A tempting selection of afternoon-tea cakes – please select three items.

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Freshly baked scones served with Cornish clotted cream and strawberry jam  
Vegan banana and hazelnut teacake  
Gluten-free classic brownie  
Salted caramel and pecan blondie  
Traditional English Victoria sponge  
Chocolate-mousse gateau with crushed pistachio  
Lemon curd tartlet, crushed meringue and violet crispies  
Banoffee tartlets with fresh banana and shaved chocolate  
Raspberry mousse with freeze-dried raspberries and lemonbalm  
Selection of mini macarons

# BREAK MENU

## FULL AFTERNOON TEA

£18.50 per person  
For 10 guests or more

Served with Musetti coffee and Novus infusions and breakfast teas.

A selection of finger sandwiches on freshly baked breads – please select four items.

Beetroot-cured salmon with lemon and dill cream cheese  
Lobster Marie Rose with spring onion and crispy baby gem lettuce  
Free-range egg mayonnaise and mustard cress  
Cucumber and herb cream cheese  
Lemon chicken breast, affilla cress and crème fraiche  
Rare roast Hereford beef with creamed horseradish and baby watercress  
Honey-roasted gammon ham, English cheddar cheese and chutney

A tempting selection of afternoon-tea cakes – please select three items.

Freshly baked scones served with Cornish clotted cream and strawberry jam  
Vegan banana and hazelnut teacake  
Gluten-free classic brownie  
Salted caramel and pecan blondie  
Traditional English Victoria sponge  
Chocolate-mousse gateau with crushed pistachio  
Lemon curd tartlet, crushed meringue and violet crispies  
Banoffee tartlets with fresh banana and shaved chocolate  
Raspberry mousse with freeze-dried raspberries and lemon balm  
Selection of mini macarons