

Breakfast and Refreshments

All prices shown are per person unless otherwise stated.

Breakfast and Refreshments

Fairtrade coffee and tea **£3.10**
(Includes fruit and herbal infusions and decaffeinated coffee)

Fairtrade coffee and tea with biscuits **£3.40**
(Includes fruit and herbal infusions and decaffeinated coffee)

Full English breakfast (buffet style) **£19.90**
Poached eggs, sweet cured Suffolk bacon, grilled Westminster sausage, sliced smoked black pudding, tomato, sauté mushrooms and cheddar cheese hash brown
Fruit juice
Fairtrade coffee and tea

Alternative
Hot smoked salmon and free range scrambled eggs
Fruit juice
Fairtrade coffee and tea

Continental breakfast (buffet style) **£14.25**
Crêpes with sweet cream and Nutella (v)
Breakfast trifle (v)
Array of continental fruits and meats
Smoked salmon bagel with cream cheese
Fruit juice
Fairtrade coffee and tea

Healthy breakfast (buffet style) **£19.50**
Create your own granola from select grains, oats, dried and fresh fruits (ve)
Low fat organic yoghurt (v)
Sliced breakfast fruits (ve)
Manuka honey and Iron Bark pumpkin flapjack (v)
Fruit juice and tomato juice, fruit and herbal teas

Create your own granola bar
– £6.50 per head (minimum 10 people)

Warm savoury English baps **£3.65 each**
Dry cured Suffolk back bacon
Scrambled free range egg
Westminster sausage
Warm savoury filled croissants
To add scrambled egg to any warm bap please add £1.45 per bap surcharge

Morning and Afternoon Refreshments

Morning break – sweet selection **£2.80 each**

A selection of mini Viennoiserie (v) – 2 per portion
Fine butter croissants with butter and preserves (v) – 1 per portion
Yoghurt breakfast trifle (v)

Morning break – savoury selection **£2.80 each**

Severn and Wye smoked salmon and creamed cheese tart
Suffolk dry cured bacon and egg pie
Mini savoury scones filled with either ham, brie and rocket or pastrami and pickle

Afternoon break – sweet selection **£3.30 each**

Maldon salt caramel chocolate brownie
Carrot cake
Passion fruit melting moments
Home baked cookie and smoothie shot
A selection of home made macarons (2pp)
Scones with strawberry jam and clotted cream

Afternoon break – savoury selection **£3.30 each**

Homemade Westminster sausage roll
Homemade chicken and tarragon sausage roll
Roast Gloucestershire beef and horseradish crostini
Fresh baked Berkswell cheese gougère (cheese choux buns) (v)
Individual mini shepherd's pie

Afternoon tea **£20.00**

All afternoon teas are served with one round of home made sandwiches, a home made scone and a selection of four miniature home made sweet items and cakes.

(v) = Vegetarian (ve) = Vegan | Many of our dishes are dairy and gluten free, please ask for more information.

Please note that all of the prices listed are subject to VAT at the current rate and are from 1st April 2016 to 31st March 2017. You will be advised of any variations in availability or price should circumstances dictate.

Breakfast Stations

£16.00 per head
(minimum numbers of 30 people per station apply)

Our breakfast stalls will be set with a variety of food so delegates can choose up to two items per head. Our chefs will take centre stage and cook items live in the room.

Price includes Fairtrade coffee and tea.

Egg stall – all things free range egg

Live poached free range egg served on traditional English muffins as Eggs Benedict, Florentine (v) or Royale. Alternatives include scrambled egg and cheese muffin or bap (v)

American breakfast

Baked vegetarian skillet of roasted English soft vegetables, free range egg and Somerset cheddar (v)

Live chocolate and savoury Canadian waffles, served with bacon and maple syrup, includes cinnamon buns

Westminster station

Live carved sweet cured bacon and Westminster sausages, grilled vine ripened tomato, thyme roasted mushroom, English muffins (v), Victorian morning rolls (v), Chelsea buns (v), traditional English crumpets and Marmite (v)

Juice and smoothie bar

Price for Live Bar – £5.95 per head
(minimum numbers 20 people)

Price per litre (pre-ordered jugs) – £4.95 per litre
Traditional English juices with a selection of English seasonal fruit smoothies. From berries in the summer, to orchard fruit in the autumn and forced Yorkshire rhubarb in January (ve)



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