

BREAKFAST

Minimum order: 50 guests

Continental Breakfast 1

Assortment of filled bagels

Mini pastries & croissants

Fresh fruit platter

£15.00 + VAT per person

With Tea & Coffee: £18.00 + VAT per person

Continental Breakfast 2

Assortment of filled bagels

Mini pastries & croissants

Organic yoghurt parfait with granola

Fresh fruit platter

Juice selection

£18.50 + VAT per person

With Tea & Coffee: £21.50 + VAT per person

Hot Breakfast

Back bacon

Sausages

Fresh rolls

Eggs (by request)

Tea & Coffee

£23.50 + VAT per person

Morning Tea Package

Fresh scones with jam & clotted cream

Almond croissant

Homemade shortbread biscuits

Tea & coffee

£18.50 + VAT per person

Tea and Coffee Packages

Tea & Coffee + Shortbread Biscuits

Includes milk, sugars & accompaniments

£7.00 + VAT per person

Tea & Coffee + Cronuts

Includes milk, sugars & accompaniments

£7.50 + VAT per person

Breakfast Add-Ons

(Available with any menu above)

Breakfast Pots

Granola Pot: Yoghurt • fresh berry compote

Gluten-Free Granola Fruit Pot: Yoghurt • fresh cut fruit

Fresh Cut Fruit Pot: Seasonal fruit selection

£5.50 + VAT per person

Signature Bircher Pots

Choose one:

Berry Bircher: Triple berry • banana & coconut topping

Chocolate Caramel Bircher: Chef's choco-caramel blend • banana & coconut topping

Coffee Bircher: Espresso-soaked • banana & coconut topping

£6.50 + VAT per person

Breakfast Frittata Muffins

Best served cold

Morning Frittata: Crispy pancetta • caramelised onion • Mediterranean vegetables

£6.50 + VAT per person

SERVICE

Service staff:

50-74 guests: £210.00 + VAT

75-99 guests: £300.00 + VAT

100+ guests: £390.00 + VAT

Price includes waiting staff for up to 4 hours and 1 hour set up.

Additional hours: £20.00 + VAT per staff member per hour.

Important Information

Breakfast menus are served with disposable plates and cutlery. Disposable white tablecloths and napkins are included. China, cutlery, and linen hire are available at an additional cost.

Tea and coffee are provided in heat-proof pump flasks or prepared on-site in urns when service staff are present.

The kitchen is not nut-free; traces of nuts may be present in all items.

All dietary requirements and final menu selections must be submitted at least one week prior to the charter date. Requests received after this deadline cannot be guaranteed.

While every effort will be made to match the advertised menu, the caterers reserve the right to substitute items with alternatives of similar value.