

Bespoke Luxury Day Menu

Breakfast Buffet

Savoury Breakfast Muffins

Chosen From:

Bacon, Sweet Potato & Cheddar Cheese
Carrot, Sesame and Sunflower Seeds (v)
Beetroot, Walnut and Goats Cheese (v)
Courgette, Feta and Pumpkin Seed (v)

Bircher Muesli - Overnight Oats

A combination of oats, fruit, nuts and seeds soaked overnight

Chosen From:

Classic - Yoghurt, Oats, Apple, Apple Juice
Tropical - Pineapple, Coconut, Banana, Almonds, Coconut Yoghurt (vg)
Carrot Cake - Carrot, Date and Pecan (vg)

Egg Station

With a choice of Avocado, Smoked Salmon, Peppers & Mushrooms

Fruit Selection

Danish Pastry Selection

Toast with Jams & Spreads

Lunch Buffet

Marinated Halloumi & Vegetable Kebabs (gf)

Pea and Mint Croquettes (vg)

Green Rice Salad with Toasted Seeds (vg, gf)

Lamb Kofta Pops with Pomegranate

Urad Dahl with Coconut, Coriander & Crispy Onions (vg)

Coconut Chicken Curry

Houmous & Vegetable Sticks (vg, gf)

Flat Breads

Afternoon Tea

Lemon Drizzle Cake

Raw Chocolate and Date Brownie (vg)

Charcuterie Selection

Houmous & Crudités

Fruit Selection

A selection of organic tea, coffee, fruit juice and water

Served with crockery, cutlery, napkins and tablecloths

£35 per head



Personal Chef & Event Catering