



Breakfast Menu

Savoury station

Breakfast Baps *

Warm

Smoked back Bacon
Prime British pork sausage
Vegetarian sausages
Grilled Mushroom and tomato
Filled Croissant with grilled tomato & Emmental cheese

Platters / Stands

Multi seed carrot cake muffins
Freshly baked cookies
Greek yoghurt pots with granola and fruit compote
Flapjack slice
Danish pastry selection
All butter croissants
optional butter & preserves

Hot food station

Breakfast *

full English

Smoked Back bacon, prime pork sausages, grilled tomato and mushroom,
black pudding
hash browns, beans and scrambled eggs

Alternatives *

Avocados on toasted sour-dough bread [vg]
Caramelised onion, potato and roasted pepper frittata [v]
Belgian waffles, crispy bacon, scrambled eggs maple syrup

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*items may require on site kitchen facilities to be available, if not available these facilities will be sourced externally and will be chargeable



Cold snacks boxes

Oak Smoked salmon and cream cheese bagel with dill cucumber
Smoked bacon, vine tomato with crisp lettuce, Bagel with chipotle
mayonnaise
Crushed Avocados , sweet onion jam & radish bagel

Brunch

Warm*

Eggs Benedict

Eggs Florentine

Grilled mushroom, hash brown and spinach English muffin [vg]
Belgian waffles , maple syrup crème fraiche and crispy Bacon [v]

Bespoke Breakfast and brunch menus available contact us for more info

Office Breakfast brunch Grazing Sample

Selection of
Mini filled bacon and sausage rolls
Grilled Mushroom and Tomato filled roll[v]
Avocados -toasted sourdough[vg]
*

Greek yoghurt pots with Alfonso Mango
Granola Greek yoghurt with forest fruits
Vegan yoghurt [vg]
*

Selection of freshly Baked Pastries
Croissants jams and preserves
Apricot & cinnamon Flapjacks[vg]
Mini Cookies

*

Fresh fruit Platters

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Continental meat and Cheese platters

Selection of Cured Hams and salami
& Sliced cheese
served with rolls and baguette

Cookies

freshly home baked cookie platters

Drinks

Hot drinks station
Breakfast Tea & herbal teas
coffee

Freshly made Smoothies

Mixed berry and banana
Mango banana & pineapple
Coconut & banana
Green apple & baby leaf spinach
Orange & pineapple
min 10 portion per flavour

Chefs on site for cooking and presentation required: charged per chef
Service staff min 4.5 hours . Crockery and cutlery hire charged per place setting kitchen
equipment based on the requirements of the event.

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