



## *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

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 [v]  
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 on sourdough[v]

\*

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

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