

Breakfast

All these breakfast items are available from 8am, and designed and cooked to be eaten easily with a fork or a spoon

Healthy Breakfast Options (minimum of 10 people)

Porridge bar **£3.50** per person
A warming bowl of Scott's porridge oats with a selection of toppings (v)

Cut fruit platter (v) **£3.00** per person

Yogurt pots **£3.50** per person
Build your own yogurt with selection of pumpkin, chia and sesame seeds and runny honey (v)

Morning Pastries **£2.00** per person

A selection of Mini Danish pastries, Pain au Chocolate and Croissants (v)

Hot Breakfast Rolls and Croissants **£3.50** per item (minimum of 10 people)

Choose 2 including vegetarian option

Lightly toasted brioche buns filled with a choice of:

- Smoked cured back bacon and slow cooked vine tomato
- Cumberland sausage with grilled sliced mushrooms
- Scrambled egg with watercress (v)
- All butter croissant filled with melted gruyere cheese and field mushroom (v)
- All butter croissant filled with York ham and melted gruyere cheese

All served with condiments of HP sauce, Heinz Tomato ketchup and Frenchs Mustard

Breakfast Bowl Food **£6.00** per person (minimum of 10 people)

Scrambled eggs with cocktail sausages & pancetta crisp

Scrambled eggs with smoked salmon

Scrambled eggs with diced York ham & grilled mushroom

Breakfast Canapés

£18.00 per person for 6 items (**£3.00** per additional item)

Cold Breakfast Canapés

Shot of autumn berry compote with Greek yogurt and granola (v)

Shot of apple bircher (v)

Honey soaked fig wrapped in serrano ham

Skewer of pineapple, chilli and mint with strawberry coulis (v)

Smoked salmon and sour cream blinis

Hot Breakfast Canapés

Cocktail croissant with York ham and gruyere cheese

Spoon of smoked haddock kedgeree, curry sauce

Spanish Tortilla with Chorizo picante

Bubble and squeak topped with crispy bacon

Skewer of chipolata sausage, black pudding and cherry tomato, brown sauce

Spoon of scrambled eggs and smoked salmon

Continental Breakfast

£9.00 per person
(minimum of 10 people)

Selection of individual low fat Greek yogurt granola pots with berry compote or tropical fruit compote or honeyed banana (v)

Individual pots of Swiss Bircher topped with chopped and dried fruits (v)

Platter of cold meats and sliced cheeses with artisan bread

Selection of freshly baked pastries including Danish, Pain au Chocolate and Croissants (v)

Marmalade, Jams and Honey (v)

Fairtrade Brazilian coffee

Birchalls specialty teas

Freshly squeezed orange juice

