

A top-down view of a light-colored ceramic bowl filled with a white yogurt-based breakfast. The yogurt is topped with a generous amount of golden-brown granola and a dark red berry compote. The bowl sits on a light brown, textured surface. In the bottom left corner, there are cinnamon sticks, and in the bottom right corner, there are dried purple flowers. A semi-transparent horizontal band is overlaid across the middle of the image, containing the word "BREAKFAST" in white, serif, all-caps font.

BREAKFAST

Breakfast

All our breakfast menus are served with our freshly brewed coffee, English breakfast tea, and a selection of herbal infusions.

MORNING BAKERY SELECTION

A selection of freshly baked pastries:

Pain au chocolate | Pain au raisin | Cinnamon swirl |
Plain croissant | Pain au crème | Chocolate twist | Cranberry twist
423 kcal

PLANT BREAKFAST

Coconut yoghurt, spiced pears, date molasses, granola VE 267 kcal
'No avocado' on toast, a tasty smash of edamame, broad beans, peas with
lemon, mint and chilli, savoury seed granola VE 363 kcal
Roasted portobello mushroom and courgettes on toast with plant-based
feta VE 413 kcal
Compressed fruits with lime and mint VE 80 kcal

V – Vegetarian, VE – Vegan
For those with special dietary requirements or allergies who wish to know about the food and drink ingredients used, please ask the Event Coordinator.

Please note that our menu offerings are subject to seasonal availability and may change.



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B R E A K F A S T B A P S - p e r p e r s o n

A selection of soft white, wholemeal, seeded baps.

Portobello mushroom, spinach and slow roasted tomato VE 471 kcal

Dry cured bacon bap, HP sauce 512 kcal

London sausage bap, HP sauce 556 kcal

Free-range egg muffin, Sriracha V 309 kcal

A D D I T I O N A L B R E A K F A S T - p e r p e r s o n

Greek yoghurt Bircher, seasonal fruits V 340 kcal

Smashed 'no avocado' on sourdough toast, savoury seed granola VE 363 kcal

Buttermilk pancakes with English ricotta, blueberry compote V 346 kcal

Seasonal fruits with lime and mint V 80 kcal

London cured smoked salmon, soft boiled free-range eggs 675 kcal

Full English breakfast 828 kcal

Tea and coffee

Tea, coffee and biscuits

Cranberry /pineapple/apple juice /orange juice

Freshly squeezed orange juice

Pressed Suffolk apple juice

Still and sparkling mineral water (750ml)

Soft drinks (330ml)

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Allergens

Do you have a food allergy or intolerance? We provide allergen information on the 14 major allergens.

Please speak with your event manager / sales executive, and details of allergens in any of our dishes can be provided for your consideration.

At your event, there will be an allergen folder located at all buffet stations on your event catering floor. This folder will make delegates aware of all allergens contained in your chosen menu and help them make an informed decision.

Please note, as with every catering establishment, there is always a potential for cross-contamination to occur. While we endeavour to prevent this as much as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. We encourage our customers with food allergies and intolerances to let our staff know, so we can better cater for them. We are happy to provide further detail on ingredients and how they were handled to allow you make an informed decision as to whether the food is suitable for you.



MUSTARD



MOLLUSCS



NUTS



CRUSTACEANS



FISH



EGG



SULPHUR DIOXIDE



SOYBEAN



MILK



SESAME



GLUTEN



PEANUTS



CELERY



LUPIN

If you have any concerns
please speak to a member of staff