



**BREAKFAST**  
MENUS  
START YOUR DAY RIGHT





# **BREAKFAST** START YOUR DAY RIGHT

## **BUFFET** BREAKFAST

### **ON ARRIVAL**

Chilled Freshly Squeezed Orange and Fruit  
Cocktail Juices

Ceylon, Rooibos and Twinings Tea selection

Freshly Brewed Filter Coffee

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### **DECONSTRUCTED FRUIT SALAD**

Bowls of Span Speck, Green Melon Balls,  
Watermelon, Grapes, Pineapple Chunks,  
Sliced Fresh Mango and Strawberries

Served with Greek Yogurt and Fruit Yogurt

Bowls of Sunflower Seed and Flax Seeds

Seasonal Whole Fruit Display

Mixed Dry Fruit

### **FROM THE BAKER'S BASKET**

A Selection of Blue Berry, Bran, Chocolate  
Chip and Cappuccino Muffins

Sweet and Savoury Croissants

A Selection of Apricot Glazed Danish Pastries


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### **BUFFET OPTIONS**

Scrambled Eggs with a Splash of Sour Cream  
and Chopped Chives 

Grilled Back Bacon

Cocktail Beef Sausage and Chicken Sausage

Oven Roasted Rosa Tomatoes Tossed in Basil  
Pesto 

Sautéed Button Mushrooms with Baby Onions  
and a Dash of Cream 

Potato Rosti 



## **PLATED** BREAKFAST

### **ON ARRIVAL REFRESHMENT**

Ceylon, Rooibos and Twining Tea Selection

Freshly Brewed Filter Coffee

Freshly Squeezed and Chilled Orange and Fruit Cocktail Juice

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### **PLATED MORNING BOOSTER**

Layered Plain Yoghurt, Luxury Breakfast Muesli topped with Honey, Chunky Fresh Fruit and Seasonal Berries Compote

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### **PLATED BREAKFAST**

Creamed Scrambled Eggs with Chives in a China Cup Dressed with Smoked Salmon Rosettes

Grilled Mini Mignon of Beef Fillet topped with a Hollandaise sauce

### **... CONTINUED**

Baby Tomato on Vine sautéed in a Thyme Butter

Brown Mushroom with a Creamy Spinach, Bacon and Emmental Cheese garnished with fresh herbs

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### **PLATTER PER TABLE**

Assorted Bakers Basket with Danish Pastries

Salted Caramel Plait, Strawberry Shortcake Crown,

Toasted Coconut Swirl, Sweet Home Made Muffins

Freshly Baked Croissants and Health Loaf

Honey, Marmalade and Preserves



## STAND UP - BUSINESSMAN BREAKFAST

Ceylon, Rooibos and Twining Tea Selection

Freshly Brewed Filter Coffee

Freshly Squeezed and Chilled Orange and Fruit Cocktail Juice

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Assorted Croissants, Mini Whole Wheat Roll and Wraps Filled with:

Peppered Pastrami with Gherkin and Whole Grain Mustard

Smoked Salmon with Cream Cheese and Horseradish Cream

Cheddar Cheese, Tomato, Basil Pesto and Fresh Rocket

Creamy Chicken Mayonnaise

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Freshly Baked Assortment of Danish Pastries

Salted caramel Plait, Strawberry Shortcake

Crown, Toasted Coconut Swirl

Fresh Fruit Skewers with Berry Coulis

## FROM THE CHAFFER

China Cup of Creamy Oats with Splash of Cream, Drizzling of Honey and Toasted Almonds 🌿

## QUICHE SLICES

Spinach and Feta Quiche 🌿

Caramelised Onion, Cheddar Cheese and Mushroom Quiche 🌿

Roast Chicken and Leek Quiche

## OPTIONAL UPGRADE

### FLAP JACKS

Mini Fluffy Flapjacks served with Mascarpone Cheese, Maple Syrup with A Drizzling of Condensed Milk and Fresh Berries 🌿





## FULL ENGLISH BREAKFAST

### ON ARRIVAL

Ceylon, Rooibos and Twining Tea Selection

Freshly Brewed Filter Coffee

Freshly Squeezed and Chilled Orange and Fruit Cocktail Juice

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### DECONSTRUCTED FRUIT SALAD

Bowls of Span Speck, Green Melon Balls, Watermelon, Grapes, Pineapple Chunks, Sliced Fresh Mango and Strawberries

Bowls of Muesli and Cereals 🌿

served with Greek Yogurt and Fruit Yogurt

Bowls of Sunflower Seed and Flax Seeds

Seasonal Whole Fruit Display

Mixed Dry Fruit

### BREAKFAST SMOOTHIES

Freshly Prepared Blended Smoothies made up of

Yogurt, Bananas, Strawberries, Papinos, Mango and Litchis

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### CHARCUTERIE

A Selection of Cold Cuts to include Smoked Chicken, Peppered Pastrami, Hickory Ham and Sliced Salami

Platters of Smoked Salmon Garnished with Capers and Lemon Wedges

Sliced Mature Cheddar Cheese, Gouda Block, Brie Wedges and Cottage Cheese

A Variety of Whole Wheat, Multi Grain, Rye Breads and Rolls with Butter and Mini Bottles of Preserves



## FROM THE BAKER'S BASKET

### A Selection of:


Blue Berry, Bran, Chocolate Chip and Cappuccino Muffins

Sweet and Savoury Croissants

A Selection of Apricot Glazed Danish Pastries

Savoury Cheese Scrolls


## BUFFET OPTIONS


Fried Eggs or Scrambled Eggs with a Splash of Sour Cream and Chopped Chives 

Grilled Back Bacon

Cocktail Beef Sausage

Mini Pork or Chicken Bangers

Oven Roasted Rosa Tomatoes tossed in Basil Pesto 

Sautéed Button Mushrooms with Baby Onions and a dash of cream 

Potato Rosti Or Potato Croquette 

Haddock Poached in Milk

Beans in Tomato Sauce 

Savoury Mince Meat





## BREAKFAST **HARVEST TABLE**

Ceylon, Rooibos and Twining Tea Selection

Freshly Brewed Filter Coffee

Freshly Squeezed and Chilled Orange and Fruit Cocktail Juice

Bowls of Span speck and Green Melon Balls, Pineapple Chunks, Strawberries and Watermelon

Accompanied by Plain and Fruit Yogurt, Granola and Honey

Baskets of Muffins, Mini Scones Accompanied by Fruit preserves Grated Cheese and Fresh Whipped Cream

Platter of smoked Salmon, Seared Peppers, Sautéed Onions, Herbed Button Mushrooms, Crumbled Feta

Assorted Cold Cuts to include Roast Beef, Smoked Chicken and Country Ham

## **FROM THE CHAFER**

Sour Cream and Chive Scrambled Eggs 

Served with Mini Grilled Pitas

Savoury Scrolls

Basket with Assorted Baked Breads and Rolls with Butter 