

# BREAKFAST



**marmalade** /'mär-mə-,lād/ — noun

1. a sweet food made from citrus fruit and sugar
2. a clear sweetened jam in which pieces of fruit and fruit rind are suspended

# BREAKFAST

A selection of light stand-up breakfasts for a casual icebreaker or working session.

## LIGHT FORK BREAKFAST

Chilled local juices  
Orange | Cranberry | Grapefruit  
Farm fresh whole and sliced fruit  
Platters of assorted sliced fruits  
Assortment of nuts and cheeses  
Yoghurt, muesli, and berry compote shots  
Guacamole and salsa, topped with poached free-range eggs and crumbled feta, on a toasted breakfast muffin  
Country-style pork sausage oak smoked bacon  
Assorted muffins and blinis  
Selection of teas and coffee

## HOME BAKES

Buttered savoury scones  
Croissants with assorted fillings  
Variety of Danish pastries

## CHILLED

Fresh fruit kebabs with a fruity yoghurt dip  
Eggs topped with tomato and basil concasse

## HOT

Assorted quiches  
Cocktail sausages in bacon  
Cocktail chicken sausages

## CONTINENTAL BREAKFAST

Freshly squeezed fruit and vegetable juices  
Platters of assorted sliced fruits  
Yoghurt, muesli and berry compote shots  
Continental cold meats, cheeses, pickles and preserves  
Croissants, bagels, muffins, pastries and blinis  
Donuts, waffles and toast served with syrup, French toast, whipped cream, maple syrup, marmalade, honey, jams and butter  
Selection of teas and coffee

## FINGER BREAKFAST

Spicy potato rösti  
Olive oil and herb grilled tomato and mushroom kebabs  
Fresh fruit juices, teas and coffee

## ADDITIONAL EXTRA TOUCHES ARE AVAILABLE FOR ALL BREAKFASTS

Selection of Danish pastries, scones and muffins  
Grilled liver and onions  
Pulled chicken hash  
Minute steaks  
Poached haddock in hollandaise sauce  
Grilled kippers  
Baked beans



**syrup** /'sɜr-əp/ — noun

1. the concentrated juice of a fruit or plant
2. a thick sticky solution of sugar and water often flavoured

Please note, although we include light meals as an option for you to select, experience and delegate feedback has taught us that guests prefer a sit-down meal. For events with an exhibition, we recommend a sit-down luncheon followed by dessert and coffee, which is served in the exhibition hall to offer the opportunity to engage with exhibitors.

# BREAKFAST

## *Buffet*

A light and easy cocktail meal served on high tables for a relaxed atmosphere.

### ON THE TABLES

Freshly squeezed fruit juices

Danish pastries, croissants, scones and muffins, fresh toasts and preserves

### COLD BUFFET

Variety of yoghurts and cereals

Dried fruit and nuts

Platters of fresh sliced fruit

Selection of cold meats

Smoked salmon and cottage cheese

### HOT BUFFET

Scrambled or poached eggs

Crispy lean bacon

Grilled tomato

Beef or pork breakfast sausages

Buttered mushrooms with onions and herbs

Savoury mince

Peppered steak

Hash browns

Poached haddock in Hollandaise sauce

Selection of teas and coffee

# BREAKFAST

budget plated | buffet

### COLD

Elegant glasses of freshly diced fruit with yoghurt and berry compote

Freshly squeezed fruit juice

### HOT

Poached, scrambled or fried eggs

Crispy bacon

Grilled tomato

Beef or pork breakfast sausage

White and brown toast

Honey, jams and butter

Selection of teas and coffee

# PLATED

## *Breakfast*

### COLD

Berry yoghurt mousse timbale with fresh fruits and muesli crunch

### HOT

Creamed scrambled eggs

Grilled black mushrooms

Grilled gammon steak

Beef or pork breakfast sausage

Roasted plum tomato

Crispy rösti potato

White and brown toast

Honey and jams

Butter

Selection of teas and coffee