

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