

BRUNCH



brunch /'brʌnʃ/ — noun

1. a meal usually taken late in the morning that combines a late breakfast and an early lunch

BRUNCH

The crème de la crème... serving as both breakfast and lunch.

ARRIVAL DRINKS (Display of the following selection of arrival drinks to be served)

Virgin Mary in individual glasses with celery stick

Variety of fruit juices displayed in wine/champagne glasses

PLATTERS ON THE TABLES

Buttermilk fried chicken waffles with cream cheese, maple and lime sauce

Smoked salmon beetroot blini capers caviar

Miniature butter croissants

Scottish chocolate tiffin, nougat, and fudge slices

Miniature yoghurt and muesli parfaits

Assortment of nuts and dried fruit

COLD BUFFET

Assorted cheeses

Fresh sliced fruits

HOT BUFFET

Scrambled eggs prepared with cheddar cheese and chives

Eggs Benedict - toasted breakfast muffin, poached free-range eggs, smoked bacon, topped with hollandaise sauce

Honey soya glazed cheese grillers

Roasted plum tomatoes

Sautéed pesto mushrooms with caramelised red onions

Breakfast beef sausages

Grilled mini steaks with barbeque marinade

Salmon and dill fishcakes served on a bed of wilted baby spinach

Crispy oven-roasted potato rösti

Assorted bread and bagels for toasting

Selection of teas and coffee

parfait /pär-'fä/ — noun

1. a flavoured custard containing whipped cream and syrup frozen without stirring

2. a cold dessert made of layers of fruit, syrup, ice cream, and whipped cream



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.