



Breakfast Individual Choice Menu

menu choices must be pre-ordered at least 7 days before the event
£45 per person

Enjoy a breakfast selection of dishes to share followed by
an individual pre-ordered breakfast entrée.

EXTRACT PROJECT PERU FILTER COFFEE
CANTON TEA
FRESHLY SQUEEZED ORANGE JUICE


For the table

FRESHLY BAKED PASTRIES 



GREEK YOGHURT 
homemade granola, honey

Menu



choose one for each guest in the party

COLOMBIAN EGGS 
scrambled eggs, tomato & spring onions,
sourdough toast, avocado

DUCK & WAFFLE
crispy leg confit, fried duck egg, mustard maple syrup

'WANNA BE' DUCK & WAFFLE  
pan-fried lion's mane mushrooms, fried duck egg, mustard maple syrup

ENGLISH BREAKFAST
Victorian sausage, two scrambled eggs, dry cured bacon, roasted tomato,
field mushrooms, hash brown, sourdough toast

VEGETARIAN BREAKFAST  
two eggs ~ any style, dressed feta, spinach, roasted tomato, field mushrooms, hash
brown, baked beans

Executive Chef Jonathon Bowers

 Gluten Free  Vegetarian  Can be made Vegan

This is a sample menu and may change due to seasonal ingredients and availability. Please direct any enquiries related to food allergies or intolerance to your server.
We do our best to adapt our dishes to accommodate dietary needs & restrictions, however items may be exposed to traces of allergens during preparation. A discretionary 14% service charge will be added to the bill.



Breakfast Sharing Menu

£35 per person

Served family style down the centre of the table for you and your guests to share and enjoy.

EXTRACT PROJECT PERU FILTER COFFEE

CANTON TEA

FRESHLY SQUEEZED ORANGE JUICE

Menu

FRESHLY BAKED PASTRIES (v)

GREEK YOGHURT (v)

homemade granola, honey



VICTORIAN SAUSAGE

SCRAMBLED EGGS

DRY CURED BACON

ROASTED TOMATOES

FIELD MUSHROOMS

HASH BROWNS

SOURDOUGH TOAST

Corporate Chef Maxwell Terheggen

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