

Continental Breakfast Menu

Continental Breakfast £9.50 pp & £11.50 pp 2025

(Serves 40–300 Guests | Seasonal & Customizable)

- Fresh Baked Pastries & Breads
 - Artisan croissants (classic, almond, chocolate)
 - Mini Danish pastries (berry, apple-cinnamon)
 - Whole-grain muffins (blueberry, banana-nut)
 - Mini Muffins
 - Gluten-free almond flour scones
 - Freshly baked sourdough & multigrain bread (with preserves & whipped butter)
- Healthy & Energizing Starters

 - Greek yogurt parfaits (granola, honey, mixed berries)
 - Chia seed pudding cups (coconut milk, mango-passionfruit topping)
 - Overnight oats bar (toppings: nuts, seeds, dried fruit)
 - Fresh fruit skewers (melon, pineapple, grapes) + antioxidant booster shots (pomegranate, acai)
- Savory & Protein-Packed Options
 - Smoked salmon platter (capers, cream cheese, dill, bagel thins)
 - Charcuterie board (prosciutto, aged cheddar, olives, fig jam)
 - Avocado toast bar (sourdough, cherry tomatoes, microgreens)
 - Mini frittatas (spinach & feta, sundried tomato)
 - Greek Feta cheese and Roasted Tomato Shakshuka
 - Turkey White Pudding, Asparagus, Poached Eggs and Hollandaise Sauce
 - Beetroot and Celeriac Rosti, Butter Lemon Smoked Kippers and Scrambled Eggs
- Beverages

 - Coffee, Decaffeinated Coffee and Tea
 - Organic teas (matcha, herbal, English breakfast)
 - Freshly squeezed juices (orange, green detox, turmeric-shot)
 - Sparkling water with citrus infusions