

# Brunch

## On Arrival

### Choose 1 of the following...

Granola, Greek yoghurt, fresh berries, honey served in Champagne flutes

Bircher breakfast pot - Shredded apple, coconut, dried cranberries, elderflower, pumpkin & sunflower seeds, berry compote served in a small kilner jar

**OR**

2 Canapés to be chosen from our menu

## Main

### Choose 2 of the following...

Eggs "made to order" with assorted bagels, smoked salmon & cream cheese

Poached eggs 'Florentine', spinach & grilled cheddar

Shakshuka (*baked eggs on tomato & mixed pepper ragu*), mixed artisan breads

Beef or veggie sausages, hash browns, grilled tomatoes

Hot smoked haddock kedgeriee

Squash, red onion & gruyere tart

Sweet potato, pumpkin & goats cheese galette

## Sides

### Choose 2 of the following...

Herbed potato hash

Thyme roasted mushrooms

Banana & pecan bread

Classic Caesar, anchovy dressing

Quinoa, butternut squash, spring onion, pomegranate, pumpkin seeds, pine nuts, honey & lime dressing

Tomato, red onion, croutons, feta, black olives, capers, vinaigrette

## Dessert

### Choose 2 of the following...

Pancakes made to order with a selection of bananas, chocolate sauce, salted caramel, lemon & sugar

Cinnamon French toast, maple syrup, crème fraiche

Homemade cheesecake, chocolate brownies & blondies

Selection of fine cheeses, celery, grapes & oat biscuits

Exotic fresh fruit