PLATES.

2026/2027

MORNING PLATES.

MENU

HOT PLATES.

ON SITE CHEF REQUIRED FOR THE BELOW

EGGS ROYALE

EGGS FLORENTINE

EGGS BENEDICT

SCRAMBLED OR POACHED EGGS SERVED
WITH SMOKED SALMON OR CRISPY BACON
ON TOASTED SOURDOUGH

SMASHED AVO ON TOAST WITH EITHER
SMOKED SALMON, CRISPY BACON OR
MARINATED FETA, + POACHED EGGS

BREAD.

SELECTION OF BAGELS, SOURDOUGH & CROISSANTS

FILLINGS /

SMASHED AVO

SMOKED SALMON AND HORSERADISH

FARMHOUSE HAM

MARINATED FETA

SOFT BOILED EGGS

CREAM CHEESE

SWEETS.

CARROT CAKE MUFFINS

BLUEBERRY MUFFINS

GREEK YOGHURT POTS WITH HOMEMADE MUESLI

FRUIT KEBABS

PLATES.

2026/2027

MORNING PLATES. SMALL PRINT.

MENU

DRINKS.

TEA & COFFEE / £6.50 PR HD

FRESHLY PRESSED
VEG/FRUIT JUICE / £7.50 PR HD

ORANGE JUICE
APPLE JUICE / £4.00 PR HD

PLATES.

BREAD SELECTION / £14.50 PR HD

HOT PLATES / £16.50 PR HD

SWEETS SELECTION / £6.50 PR HD

ADDITIONS.

DELIVERY
ENQUIRE WITH POSTCODE

EXECUTIVE CHEF – HOLLY SUGARS
£225 (3HRS) + £65 EVERY HOUR EXTRA

ON SITE CHEF
£150 (3HRS) + £45 EVERY HOUR EXTRA

WAITER
£20 PR HR

INFO.

MINIMUM SPEND OF £450 FOR A DELIVERY OF PRE PREPARED FOOD DELIVERED IN PLATTER BOXES

MINIMUM SPEND OF £875 FOR AN ON SITE CHEF SERVICE