

Breakfast Menu

Continental

Freshly Squeezed Orange Juice

A Selection of Mini Home-Made Viennoiseries

Bowl of Whole Fruit

Greek Yoghurt with Seasonal Fruit Compote

Selection of Teas and Herbal Infusions, Americano Coffee

32.00 per person

English

Freshly Squeezed Orange Juice

A Selection of Mini Home-Made Viennoiseries

Scrambled Eggs, Streaky Bacon and Cumberland Sausage, Grilled Tomato,
Flat Field Mushroom

or

Smoked Salmon and Scrambled Eggs on Toast

or

Mashed Avocado on Toast with Poached Eggs

Selection of Teas and Herbal Infusions, Americano Coffee

42.00 per person

Fresh Fruit Salad, Chamomile Infusion +5.00 per person

Prunes in Jasmine Syrup, Greek Yoghurt +4.00 per person

Bircher Muesli +4.00 per person

Açaí Bowl, Banana, Goji Berries, Pistachio +8.00 per person

Selection of Cold Cuts and Cheeses +6.00 per person

Fresh Fruit Juice 27.50 per jug

Orange ~ English Apple ~ Grapefruit ~ Pineapple ~ Carrot & Ginger ~ The Colony's Green Juice

Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.

A discretionary 15% service charge will be added to your final bill.

Private Dining