

## Brunch Menu

80.00 per person

*Bloody Mary on arrival*

*Selection of freshly baked pastries from The Beaumont Bakery*

### Buffet

Smoked Salmon, Shaved Fennel and Seaweed Salad

Oysters & New York Shrimp Cocktail

London Cured Meats - Coppa, Bresaola, Salami

Selection of Continental Cheeses

Fresh Fruit Salad, Chamomile Infusion

Pancakes with an Assortment of Toppings

### À la Carte Main Course

*Please select one choice per guest*

Eggs Benedict, Florentine or Royale

Scrambled Eggs, Streaky Bacon and Cumberland Sausage, Grilled Tomato,

Flat Field Mushroom

Lambton & Jackson Smoked Salmon and Scrambled Eggs on Rye Bagel

Mashed Avocado on Toast, Grilled Tomatoes with Poached Eggs

### Infused Water

*Select one from the following*

Apple, Cucumber & Mint

Lemongrass, Ginger & Lime

Fennel, Kiwi & Orange

Raspberry, Lychee & Rose

*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