

Morning

70 euros per head - Your choice of three total from the sweet and savoury sections

SWEET

- Dutch pancake with fresh fig and pistachio, topped with matcha Mascarpone -
 - Fresh Summer berry and yogurt tart with a granola crust (gluten-free) -
 - Coconut sago with nut praline and rice puff, accompanied by fresh fruit -
- Croissant waffle with whipped mascarpone, blueberries, maple, and bacon roses -

SAVOURY

- Smoked salmon, deviled eggs, and Duchess Potatoes, served with dill hollandaise and capers (gluten-free) -
 - Pesto avocado seeded toast with pine nuts and freshly grated Parmesan -
- Mozzarella-stuffed portobello stack served on a bed of grilled asparagus (gluten-free) -
 - Grilled vine tomato and whipped ricotta bruschetta with balsamic pearls -
 - Rockmelon and prosciutto caprese with fresh basil and honey (gluten-free) -

COMPLEMENTARY

- Fresh seasonal sorbet -



ADD ONS

Can be supplied at an extra cost as stated

- Event Styling - Linen, flowers, decor, table design - 70 euros
- Tableware - Cutlery, plates, menus, glassware etc - 25 euros per head -
 - Champagne - 20 euros per bottle -
 - Sangria - 10 euros per glass -