



**PLATED BREAKFAST MENU – 3 COURSE**

Fresh seasonal Fruit Bowl  
with a Berry sorbet and Berry Coulis shooter

\*\*\*\*\*

Rye toast topped with Hummus, Rocket, wilted Spinach, grilled Tomato  
Avocado slices and a poached Egg

Or

Signature Scrambled layered with smoked Salmon Trout, Danish Feta and  
Avocado slices

Or

French toast with cinnamon Banana, Mascarpone and Bacon  
drizzled with Maple syrup

\*\*\*\*\*

Pastry platter for the table with homemade jams & preserves  
and a selection of cheese and cold meats

Breakfast includes a variety of juice jugs on the table