

THE BERKELEY

EVENTS

BREAKFAST MENU

The Berkeley Continental Breakfast

£30.00 per person

Fresh pressed Valencia orange juice

The Berkeley home-made breakfast pastries
(croissants, pain au chocolate, muffins)

Preserves and honey

Sliced seasonal fruit and berries

Selection of cured meat &
European cheese

The Berkeley home-made
granola & yogurt

Healthy Breakfast

£35.00 per person

Sliced seasonal fruit and berries

Plain, fruit or low fat yoghurt

The Berkeley home-made
granola & Yogurt

Assorted homemade sour dough breads

Scrambled egg white, smoked Scottish salmon,
avocado and grilled tomato

English Breakfast

£38.00 per person

Fresh pressed Valencia orange juice

The Berkeley home-made breakfast pastries
(croissants, pain au chocolate, muffins)

Preserves and honey

Sliced seasonal fruit and berries

Plain, fruit or low fat yoghurt

The Berkeley home-made
granola & Yogurt

Scrambled organic eggs, grilled smoked bacon,
Cumberland sausage, tomato and flat mushroom

Should you have any allergies or intolerances please do ask your Event Manager who will be more than happy to assist. Please be advised that our products are prepared in an environment that contains nuts.

We will do our utmost to provide a nut free offering upon request, but unfortunately cannot guarantee the products will be 0% trace-free. All prices are inclusive of VAT at the current rate.

A discretionary service charge of 12.5% will be added to your bill. Please inform us of any allergies and/or dietary requirements.



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Breakfast Canapé Menu

Selection of 8 canapés

£30.00 per person

Toasted mini bagel, cream cheese and smoked salmon

Miniature exotic fruit kebabs and red berry coulis

Chorizo madeleine

Blueberry pancakes

Mini hash browns with black pudding and apple

Chipolata wrapped in streaky bacon

Parma ham with green melon skewer

Warm bacon, spinach and egg tart

Truffled scrambled organic eggs

Smoked haddock, leek tart, chive cream

Smoked trout mousse, pickled cucumber, blinis, trout roe

Mini cheese and ham toasties

Layered brioche, mushroom marmalade, manchego cheese

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