



THE  
STAFFORD  
LONDON  
EST 1912

## The Stafford Breakfast

*Available for up to 8 guests*

Selection of mini pastries

Choice of toast served with Netherend Farm butter  
and seasonal preserves (v)

Longley Farm natural yoghurt (v)

Seasonal fruit salad (vg)

Eggs cooked your way with a choice of two sides:

*Broadland smoked back bacon, Wiltshire breakfast or  
chicken sausage, black pudding, grilled tomato, hash brown*

Freshly squeezed orange juice

Tea & Coffee

**£58.00 per person**

*Please note that the full à la carte breakfast menu is available upon request  
for up to 8 guests on the day of the event*

Information on food allergies and intolerances available on request. As food allergens are present in the kitchen, there is a risk that traces may be found in dishes. Vegetarian, vegan and gluten options available on request with advance notice. Prices are inclusive of VAT. A discretionary service charge of 15% is added to your bill.

(V) vegetarian option (VG) vegan option. For groups of 9 or more guests, please note that that we require final menu choices for all attendees one week prior to the event. Failure to confirm choices in advance, or any changes to the confirmed choices after the deadline cannot be guaranteed and will be at the discretion of the Chef.



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## Healthy Breakfast

*Available for up to 26 guests*

Longley Farm natural yoghurt served with  
homemade fruit compote

Seasonal fruit salad

Strawberry & Banana and Mango & Passion Fruit  
smoothies

Freshly squeezed orange juice  
Tea & Coffee

**Please select one choice per person:**

Bircher muesli served with Tims Dairy greek style  
yoghurt, Granny Smith apple, and toasted nuts

Granola with fresh berries served with  
Longley Farm natural yoghurt

Broadland smoked back bacon brioche bun  
served with ketchup or brown sauce

H. Forman & Son smoked salmon poppy seed bagel  
with cream cheese

**£42.00 per person**

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## Continental Breakfast

*Available for up to 26 guests*

Selection of mini pastries

Choice of toast served with  
Netherend Farm butter and seasonal preserves (v)

Longley Farm natural yoghurt (v)

Seasonal fruit salad (vg)

Freshly squeezed orange juice

Tea & Coffee

**£32.00 per person**

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## **Full English Breakfast**

*Available for groups of 9 or more guests*

Scrambled eggs

Broadland smoked back bacon

Wiltshire breakfast or chicken sausage

Black pudding

Grilled tomato

Hash brown

Field mushroom

Baked beans

**£26.00 per person**

*Add freshly squeezed orange juice and tea & coffee  
for an additional £9.50 per person*

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## Drinks

### Tea

Signature, Herbal and rare tea blends from Camelia's tea House  
£6.50

### Coffee

Americano, filter coffee, cappuccino, latte, flat white,  
espresso, iced coffee, macchiato, mocha, decaffeinated  
£6.50

### Hot Chocolate

£7.50

### Juice

Freshly squeezed juice  
£7.50

### Smoothies

Strawberry & Banana (vg)  
Mango & Passion Fruit (vg)  
£9.00

### Champagne (125ml)

Louis Roederer, Collection 245, Brut, France NV  
£21.00

### English Sparkling (125ml)

Nyetimber, Blanc de Blanc Brut, West Sussex, UK, 2016  
£20.00

### Cocktails

Bloody Mary £22.00  
Virgin Mary £15.00  
Mimosa £23.00

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