

Breakfast Menu



LANDMARK

CUSTOMISE YOUR BREAKFAST

- Orange, Apple or Cranberry Juice Serves 6 people - **£4.50**
- Homemade bottles of smoothie (250ml bottles) - **£3.95**
- Doughnuts - jam or chocolate filling, custard, apple or iced ring - **£2.40** each

WARM WAFFLES.....£7.20

- Served with berries, Greek yoghurt and maple syrup

WAKE-UP CALL BREAKFAST £4.50

- Mix of mini Danish pastries, plain, chocolate and almond croissants (2 per person)
- Chunky easy-to-eat cut fruit

RISE & SHINE..... £7.50

- A selection of breakfast inspired filled mini brioche rolls
- Mini Danish pastries, plain, chocolate and almond croissants
- Chunky easy-to-eat cut fruit

ENERGISER BREAKFAST..... £10.50

- Probiotic Greek yogurt & granola pots with fresh fruit and honey
- Oaty wholemeal batch rolls filled with fresh creamy avocado, a touch of chilli flakes, and rocket
- Mini brioche rolls filled with free range eggs and roasted tomato

TEAM BREAKFAST.....£10.20

- Epic grilled breakfast skewers: sausage, bacon, mushroom and tomato
- Free-range eggs: boiled or oven baked
- Smashed avocado
- Smoke salmon plate with lemon and caviar
- Assorted breads
- Home made banana bread

CLASSIC BREAKFAST ROLLS

- Grilled bacon
- Oven baked English pork sausages
- Double free-range egg
- Served in white crusty baguettes with choice of tomato ketchup or brown sauce

Delivered in cold and cut on platters for help yourself - **£4.80 per roll**

Delivered in warm and individually wrapped in thermo boxes - **£5.40 per roll**

Or go for something different, with a minimum of 20 people, we can supply staff, warming dishes and everything else required. - **£8.90**

* All prices are per person and subject to VAT



Dietary Requirements



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SOURCING THE RIGHT INGREDIENTS FOR YOU

The requirements of guests are always important, but certain individuals are restricted in their choice of food by religious, medical or personal health reasons.

It is vitally important that we are given accurate information so that we can make these individuals feel welcome and not let them feel that they are putting us out.

Although we can cope with last-minute changes, this is often embarrassing for both the guest and the host.

We are able to create or source a wide range of ethnic or medically approved products. These include Halal meat and Kosher meals. Our Catering Team will be pleased to assist you.

Our food is produced using the following health-conscious techniques:

- Polyunsaturated Vegetable Oil and Margarine
- Semi-skimmed Milk
- Salt is kept to minimum
- Light Mayonnaise and Yoghurt Dressings

When in doubt, please ask the guest as any mistake may cause embarrassment or offence.

FAIRTRADE AND SUSTAINABILITY

We are featuring ethically sourced products such as our coffee and tea across our menu range. Wherever possible we will use chilled tap water, tap water is filtered and decanted.

We are positively sourcing local suppliers wherever possible to contribute towards our ongoing commitment to working in a more sustainable way and reducing our carbon footprint.

We are always happy to accommodate the special dietary requirements of our guests.

