

Breakfast Menu

Continental

Freshly Squeezed Orange Juice

A Selection of Mini Home-Made Viennoiseries

Fresh Fruit Salad

Greek Yoghurt with Berry Compote

Selection of Teas and Herbal Infusions, Americano Coffee

32.00 per person

English

Freshly Squeezed Orange Juice

A Selection of Mini Home-Made Viennoiseries

Scrambled Eggs, Streaky Bacon and Cumberland Sausage, Grilled Tomato,
Flat Field Mushroom

or

Smoked Salmon and Scrambled Eggs on Toast

or

Mashed Avocado on Toast with Poached Eggs

Selection of Teas and Herbal Infusions, Americano Coffee

42.00 per person

Bowl of Whole Fruit *+5.00 per person*

Bircher Müesli *+6.00 per person*

Açaí Bowl, Banana, Goji Berries, Pistachio *+8.00 per person*

Selection of Cold Cuts and Cheeses *+10.00 per person*

Fresh Fruit Juice *30.00 per jug*

Orange ~ English Apple ~ Grapefruit ~ Pineapple ~ Carrot & Ginger

The Colony's Green Juice 35.00 per jug

Our menus are modified seasonally. Throughout the year, some dishes or ingredients may change, depending on market conditions. Our menus contain allergens: if you or any of your guests suffer from any food allergies or intolerances, please let a member of the Event Team know upon placing your order.

A discretionary 15% service charge will be added to your final bill.

Breakfast Canapé Menu

Cold Canapés

Crushed Avocado, Grilled Cherry Tomato on Rye
Granola Bar, Cocoa & Pumpkin Seed
Bircher Muesli Shot
Açaí Bowl, Banana, Goji Berries, Pistachio Shot

Hot Canapés

Croque Monsieur
Quail Egg Benedict
Smoked Salmon and Scrambled Egg on Brioche
Mashed Avocado on Toast with Quail Egg
Sweetcorn Fritter, Avocado, Fried Quail Egg

5.00 each

Drinks Menu

Fresh Fruit Juice 30.00 per jug
Orange ~ English Apple ~ Grapefruit ~ Pineapple ~ Carrot & Ginger
The Colony's Green Juice 35.00 per jug
Selection of Teas and Herbal Infusions (unlimited) 8.00 per person
Americano Coffee (unlimited) 8.00 per person

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Private Dining