



TRAINING RESTAURANT
& CATERING

BREAKFAST TREATS

Buttermilk Pikelets with Jam and Cream

Pancakes with Honey and a side of Lime and Ricotta

Croissants – Chocolate | Plain with Butter and Raspberry Jam | Ham and Cheese
(small or large)

Daily Bake Quiches – Ham, Cheese and Tomato | Mushroom |
Camembert, Caramelised Onion and Rosemary
(small)

Danish, Assorted
(small or large)

Seasonal Fruit Platter – Selection of Seasonal Sliced Fruit

Seasonal Fruit Salad with side of Yoghurt and Fruit Coulis GF

Fruit Muffins – Banana | Apple and Cinnamon | Blueberry | Raspberry | Pineapple and Coconut
(small or medium)

Fruit Loaf Slices – Banana | Fig, Apricot and Hazelnut | Pear and Raspberry | Coconut
(minimum 12)

Scones – Classic with Jam and Cream | Date with Butter
(minimum 12)

Bagels – Smoked Salmon, Cream Cheese and Capers
(small)

Corn Fritters served with Avocado and Sour Cream

Stuffed Mushrooms with Spinach and Cheese GF

Muesli and Greek Yoghurt – Raspberry Coulis | Fresh Fruit
(individual portions)

Bircher Muesli
(minimum 12, individual portions)

Brioche Mini with Bacon, Avocado and Tomato

Crepe Pillows – Chicken and Corn | Pumpkin, Spinach and Pinenuts
(minimum 24)

Daily Bake Cookies – Chocolate | Chocolate and Hazelnut | White Chocolate and Macadamia |
White Chocolate | Cranberry and Pistachio | Chocolate Shortbread GF | Orange Shortbread GF |
Viennese Shortbread

Muesli Slice Vegan, GF, DF
(minimum 12)

Minimum 6 of each variety unless otherwise stated.