



**BLUE STRAWBERRY  
BREAKFAST MENU 2009**

**We are very happy to design a bespoke menu for your event  
with any particular theme or ideas you may have**



### **Served warm**

Grilled mushrooms and slow roast tomatoes on toasted brioche rounds, grainy mustard dressing

Hash browns with poached quail's egg and sauce béarnaise

Mini eggs Benedict with ham, soft poached quails eggs, spinach and sauce hollandaise

Mini croque monsieur or croque madame

Mini croissants filled with gruyere cheese and smoked Westphalian ham

Artichoke and spinach frittata with Fontina cheese

Eggs Benedict soufflé in cheddar cup

Huevos rancheros – corn tortilla, egg, chill salsa

Quail's eggs with bacon

Stacks of mini blueberry pancakes with maple syrup

Mini pain perdu with poached peach compote and mascarpone

Ham and Gruyere French toasts

Banana French toast

English breakfast waffles

Doughnut pancakes, strawberry coffee sauce

English breakfast pizza

Bacon and cheddar bagel

BLT bagel

Baked tomatoes stuffed with egg and pancetta

Baked ricotta, roast tomatoes, griddled bacon



## **Served cold**

Smoked salmon with chilli corncakes and rocket crème fraîche

Potato pancakes, smoked salmon, chive sour cream

Gravad lax and cream cheese bagels with cracked black pepper and lemon

Cured ham and grilled figs served on German rye bread

A selection of fresh croissants, pain au chocolat and Danish pastries

Mini Quiche Lorraine

Tortilla Española with cured ham

Buttermilk pancake, grilled banana and caramel, and sweet cured bacon

Cornmeal scones with red pepper relish and cream cheese

Masa harina guacamole

Baskets of blueberry and lemon, orange and poppy seed muffins

Basket of pastries to include croissants, Danish, brioche, pain au chocolat, pain au raisin, served with preserves

Fresh fruit brochettes with Greek yoghurt and honey

Granola, fresh fruit Greek yoghurt with honey drizzle

Lemon and almond madeleines

Chocolate pithiviers