



CONTINENTAL BREAKFAST MENU 2017

- o Fresh seasonal fruit slices
- o Fibre up with cereals: all bran flakes, weetbix, nutty crunch muesli, rice crispies and corn flakes
- o Selection of yoghurt served with a selection of home-made fruit compote and stewed fruit
- o Freshly baked croissants, savoury and sweet scones
- o Danishes, a variety of sweet and savoury muffins served with grated cheeses, peppadew and biltong flavoured cottage cheese, basil and pine nut pesto infused cottage cheese and a honey cajun and sundried tomato flavoured cottage cheese
- o Local cheeses served with variety of artisan churcuterie, pâté, cracker biscuits, mixed roasted nuts and homemade preserves and chutneys
- o Crispy toasted breads: white, whole grain and rye
- o Orange sunflower seed loaf, olive sundried tomato and creamy feta bread and rooibos and cranberry marbled bread.

- o Served with Ceylon tea and filter coffee with fresh fruit juice

R185 per person

PLEASE NOTE:

Given the frequent fluctuations of the South African Rand against other major currencies, and the historical drought affecting the country's agricultural industry, our food, and beverage prices are subject to pricing updates up to 30 days before the reserved event dates. Pricing updates may be necessary to take into account unforeseen inflation, caused by cost variations on imported products, and supply shortages experienced with local produce.

Menu options include a specific food allocation as per the applicable menu. There will be additional charges for any additional food items ordered.

Coordinator to initial: _____

Client to initial: _____

Please note that should you have any special requirements you are more than welcome to set up a meeting with our Executive Chef. The above prices are subject to change due to seasonal availability. © Ownership and copyright reserved Version 05_12_2016_MB E&OE