



Breakfast Menu 1

A glass of fresh fruit juice on arrival

Choice between the following:

English Breakfast

Your choice of 2 eggs, crispy bacon rashers, beef sausage, grilled mustard tomato and sautéed field mushrooms, accompanied by white or brown toast

Or

Millionaires Breakfast

Creamy scrambled eggs with slivers of smoked salmon nestled upon toasted English muffin topped with sour crème and chives.

Or

Health Breakfast

Homemade toasted muesli topped with Greek yoghurt and seasonal fruit, drizzled with honey and scattered with nuts, accompanied by a bran muffin

Tea / Coffee



Breakfast Menu 2

A glass of fresh fruit juice on arrival

Fresh seasonal fruit platter per table

Choice between the following:

English Breakfast

Your choice of 2 eggs, crispy bacon rashers, beef sausage, grilled mustard tomato and sautéed field mushrooms, accompanied by white or brown toast

Or

Cape Cheese & Pastry Board

A selection of Cape Cheeses, Freshly baked Croissant, slices of Baguette and Seeded Bread. Accompanied by Fresh Melon & Preserves.

Or

Eggs Benedict

Toasted English muffin topped with country style ham, poached eggs and napped with Hollandaise Sauce

Or

Millionaires Breakfast

Creamy scrambled eggs with smoked salmon served on a toasted English muffin topped with sour crème and chives

Tea / Coffee



Breakfast Menu 3

Fresh fruit juice on arrival

To Start:

Honeyed Yoghurt & Poached Pears

Pears poached with Rooibos, Cinnamon and Orange, topped with Natural Yoghurt and Drizzled with Honey.

Followed By:

Hot Breakfast

Please select one of the following:

Eggs Florentine

Poached Eggs Nestled on a Bed of Creamed Spinach, placed on a toasted English Muffin with Smoked Salmon & Sauce Mornay

OR

English Breakfast

Your choice of 2 eggs, crispy bacon rashers, beef sausage, grilled mustard tomato and sautéed field mushrooms, accompanied by white or brown toast

Tea / Coffee



Breakfast Menu 4 - Minimum of 30 pax required

Full Buffet

Cold Selection

Fresh seasonal fruit platters

Assorted cereals

Homemade muesli accompanied by Farm fresh milk, toasted nuts and
orange Blossom honey

Greek style yoghurt

Assorted fruit yoghurt

Poached seasonal fruits

Shavings of hickory ham, rare roast beef and smoked turkey
Cape cheese wedges including brie, camembert, gouda, mature cheddar
and gorgonzola served with pickles, preserves and crackers

Freshly baked croissants and muffins served with farm fresh butter and
preserves

Hot Selection

Scrambled eggs with chives

Crispy bacon and grilled sausages

Sautéed mushrooms

Mustard tomatoes

Assorted breads for toast

Tea / Coffee
