

## BREAKFAST SET MENU

(minimum 10 guests)

### On Arrival

#### Granola Cup

Homemade toasted Granola | Greek Yoghurt | Berry Coulis | Fresh fruit

or

#### Mini Scones

Buttery scones topped with Chantilly cream and basil infused strawberry jam

### Main Course

#### French-meet-Farm

Artisan Butter croissant | Boerenkaas | Tomato | Scrambled eggs

or

#### Vannie Plaas

Home cured Bacon | fried Tomato | scrambled Eggs | herbed Mushrooms | Artisan Toast

or

#### Heartfelt

Artisan toast | Beef mince | Egg | Tomato relish

### Sweet Ending

#### Pasteis de Nata

Traditional Portuguese mini custard tartlets

or

#### Mini Carrot Cakes

Spiced mini carrot cakes with cream cheese frosting

### The Quencher

Jugs of beautifully garnished Waters for the table

Jugs of Orange Juice

Filter Coffee or Tea per person

(served either on arrival or with dessert)

### BREAKFAST SET-MENU OPTIONS

#### 2 course Breakfast Set Menu

R165 per person and includes the following:

Choice of either a starter or dessert for the group (selected prior to arrival for the entire group)

Main course per person (ordered by guests on arrival)/during event

#### 3 course Breakfast Set Menu

R195 per person and includes the following:

Starter for the group (selected prior to arrival for the entire group)

Main course per person (ordered by guests on arrival)/during event

Dessert for the group (selected prior to arrival for the entire group)

Add bottomless Filter Coffee / Tea per person to the menu at R20pp

Excludes Speciality Coffees and all other drinks not specified

Service Fee of 12% will be added to the final bill for groups of 10 or more guests

Garden Room Venue Hire included for a minimum 20 guests