

THE GARDEN

EVENTS

Tier 1 Brunch Buffet

BRUNCH 8am - 1pm

Z'A'TAR EGGS

Eggs - Spinach - Feta - Smoked Paprika

FILLED CROISSANTS

Prosciutto - Emmental - Mini Croissants

LOX BAGEL

Cream Cheese - Smoked Salmon - Mini Bagels

YOGURT & GRANOLA SHOT

Greek Yogurt - Berries - Granola
Chocolate Shell

PASTEL DE NADA

Traditional Portuguese Egg Tart

LUNCH 2pm - late

SMOKED SALMON

Smoked Salmon & Herbed Cream Cheese
Open Sandwich on Rye

ASPARAGUS & RICOTTA

Asparagus, Ricotta Pesto & Pea
Open Sandwich on Rye

PASTRAMI

Pastrami, Mustard & Dill Mayo with Pickles
Open Sandwich on Rye

HOT HONEY CHORIZO

Hot Honey Chorizo, Egg & Hollandaise
Open Sandwich on Rye

PROSCIUTTO & GOATS CHEESE

Prosciutto, Goats Cheese & Fresh Fig
Open Sandwich on Rye

BREAKFAST TABLE

Warm Mini Loaves
Selection of Pastries

FRESH FRUIT DISPLAY

Watermelon - pineapple - orange - grapes - kiwis - berries



working along side

ADOPT A CHEF

THE GARDEN

EVENTS

Tier 3 Brunch Buffet

BRUNCH
8am - 1pm

PASTRY

French butter croissant
Pain au chocolate
Cinnamon swirls
Blueberry muffins

LEVAIN BREADS

Rustic French baguette
24-hour sourdough
Sundried tomato focaccia
Selection of cultured butters

FRESH FRUIT DISPLAY

Watermelon - pineapple - orange - grapes
- kiwis - berries

TOAST & TARTINES

SALMON BLINI

Lemon - dill - crème fraiche - smoked caviar

PROSCIUTTO & BURRATA

Confit IOW tomatoes - basil - focaccia

RICOTTA & HONEY

Roasted pear - pistachio - toasted rye

CHILLI & AVOCADO

Bacon - boiled egg - bronze fennel

TRUFFLED OYSTER MUSHROOMS

Aged pecorino - pine nuts - tarragon

GREEK YOGURTS

Granola - pomegranate - pistachio crumble -
toasted coconut - honey

REST OF THE DAY
2pm - late

PASTRY

Classic Victoria sponge
Lemon tartlets
Milk chocolate cheesecake Buttermilk fruit scones
& preserves

LEVAIN BREADS

Rustic French baguette
24-hour sourdough
Parmesan & white truffle focaccia Selection of
cultured butters

FRESH FRUIT DISPLAY

Watermelon - pineapple - orange - grapes
- kiwis - berries

TOAST & TARTINES

LOBSTER QUICHE

Gruyere cheese - chives - smoked caviar

PRAWN COCKTAIL

Chilli - mango - lime mayo - lettuce

BLACK TREACLE BEEF

Potato & beetroot salad - black truffle vinaigrette

ROSARY GOATS CHEESE TART

Hazelnuts - onion jam - marinated fig

ROASTED RED PEPPERS

Hummus - cucumber - black olive - crostini

SALAD & STUFF

Greek style - Sweet potato & black bean - Truffled
pinenut & parmesan - Beetroot & goats cheese