

The Circus

Event Catering

Breakfast Menu

Pastries

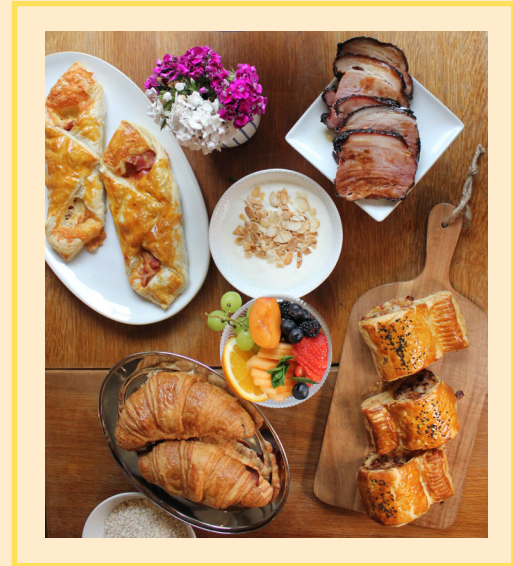
Made in house, select up to 4 across both categories

Sweet pastries

croissants - pain au chocolate -
pecan slice - almond croissant
- cherry and cream cheese
kolache - chocolate and
orange brioche buns -cinnamon
rolls

Savoury pastries

honey glazed ham and vintage
cheddar croissant - British back
bacon & taleggio turnovers - egg
& bacon puff pastry squares -
cheddar & caramelised red onion
sausage rolls



Hot breakfasts (per person)

Full English

sausages, bacon, scrambled eggs, hash browns, mushrooms, grilled tomatoes & baked beans

Full Vegan

vegan sausages, hash browns, grilled tomatoes, avocado, mushrooms & baked beans

Eggs Benedict

glazed ham, poached eggs and hollandaise on an English muffin

Eggs Royale

smoked salmon, poached eggs and hollandaise on an English muffin

Eggs Florentine

spinach, poached eggs and hollandaise on an English muffin

Breakfast rolls & bagels (minimum of 6 of each)

Bacon - sausage - honey glazed ham & egg - grilled halloumi muhammara & avocado - smoked salmon & cream cheese

Homemade granola pots (per person)

yoghurt berries and honey, vegan yoghurt berries and maple syrup, seasonal fruit



Priced per person on request. We can work with most budgets and event sizes, and would love to discuss what works best for you.