



SECOND-HELPINGS

Homemade food made with passion

BRUNCH MENU

Are you ready to elevate your brunch experience?
For Groups of six or more
No time restraints, relax, wonder around the garden!!

www.second-helpings.co.uk

Some dishes to consider

A fruity, tangy berry compote topped with lashings of thick creamy yoghurt, sprinkled with freshly roasted granola – a healthy morning trifle to start you off!

Gently roasted Asparagus with crispy bacon / pancetta / sausages with some creamy scrambled or poached eggs

Smoked Salmon – rich and silky, topped with a squeeze of lemon and zest – enjoy with some delicious fresh bread, bagels, croissants or on its own.

Burrata with roasted pear – a delicious combination of creamy burrata and caramelized pear

Avocado topped with a seed pistou made with coriander seeds, sesame seeds, hazelnuts, pistachios and olive oil.

Kedgeree

Melons on their own or served with a crumbling of feta

Pink Grapefruit with shredded Mint

Welsh or Elegant Rarebit

Walnut and date Soda Bread

Unlimited coffee, teas and juices