



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

1. 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!
2. Gently roasted Asparagus with crispy bacon OR pancetta OR chipolatas with either

 Scrambled eggs with herbs topped off with cheese and popped under the grill OR
 Cheese souffle
3. Smoked Salmon – rich and silky, topped with a squeeze of lemon and zest – enjoy with some delicious fresh bread or on its own.
4. Burrata with roasted pear, raw pear, prosciutto, hazelnuts and vinaigrette – a delicious combination of creamy burrata with a riot of textures!
5. Chamomile tea-smoked Mackerel Pate with quick pickled cucumbers served with toasted sourdough bread
6. Avocado – served chunky style seasoned with lemon, seasonings and a little chili on toasted sourdough with crispy pancetta
7. A Selection of Melon served with a crumbling of feta & mint
8. Kedgeree – a grand Victorian breakfast! Made with smoked haddock (not the bright yellow variety), gentle curry tones with hard boiled eggs and lots of fresh herbs.
9. Toasties – just name your favourite!
10. Avocado Caprese Salad – a layer of avocado slices with buffalo mozzarella, juicy tomatoes and basil