



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 a Parmesan Cheese souffle
3. Smoked Salmon – rich and silky, topped with a squeeze of lemon and zest – enjoy with some delicious fresh bread or with cream cheese and bagels
4. Burrata with seasonal fruits, Prosciutto (or Mortadella), pistachios and a balsamic glaze – a delicious combination of creamy burrata with a riot of textures!
5. 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. Avocado Caprese Salad – a layer of avocado slices with buffalo mozzarella, juicy tomatoes and basil
10. A mixed Charcutier Board with a selection of meats, cheeses, fruit & breads

Warmed Croissants from the Oven

Bagels / Focaccia / Warmed Ciabatta / Sourdough

Fresh fruit juice

Coffee / Tea

Danish Pastries