

BREAKFAST SET MENU

PLATED

Three Course Set Menu – R200pp
Starter, Main Course & Dessert with Bottomless Filter Coffee/Tea

Two Course Set Menu – R165pp
Main Course with either Starter OR Dessert with Bottomless Filter Coffee/Tea

STARTER

Placed on the table and ready on arrival

Granola Cup
Home-made Cocoa, Coconut and Vanilla Granola with double Cream Yoghurt and rainbow Fruit

MAIN COURSE

Select any 3 of the following items to design your own breakfast set menu

Crown Classic Large Breakfast
2 free range scrambled Eggs, local Bacon, blistered Tomatoes, Mushrooms,
Beef Sausage, home-made Bread

Breakfast Tartlet
Cheese and Herb crust, caramelised Onion, Mushroom Cream, fried Eggs, crispy Bacon

Smokey Baked Bean and Bacon Bowl
Spicy fried Eggs served with Santa Anna Nacho Chips, Salsa and Guacamole

Shakshuka
Spicy Tomato and sweet Pepper sauce with poached Eggs and Sweetcorn fritters

Croissant
with Bacon, 2 free range scrambled Eggs, Rocket and Cheddar Cheese

Rainbow Fruit Plate
Regular Yoghurt with homemade Cocoa, Coconut and Vanilla Granola and fresh Fruit

Blueberry Flapjacks
with Cheesecake drizzle

DESSERT

Served with Filter Coffee / Tea

Chocolate Brownie
served with Chantilly Cream



BREAKFAST FEASTING MENU

WITH FEASTING TABLE MAIN COURSE

Three Course Menu – R250pp

Plated Starter, Main Course Feasting Table & Plated Dessert with Bottomless Filter Coffee/Tea

Four Course Menu – R300pp * includes additional main course

Plated Starter, Main Course Feasting Table & Plated Dessert with Bottomless Filter Coffee/Tea

STARTER

Placed at each table setting and ready on arrival

Granola Cup

Home-made Cocoa, Coconut and Vanilla Granola with double Cream Yoghurt and rainbow Fruit

FEASTING STYLE MAIN COURSE

Feasting Table with the following items:

Free range scrambled Eggs with chives

Local Streaky Bacon

Blistered Tomatoes with Rosemary

Creamy Button Mushrooms

Beef Sausage

Home-made Baked Beans in spicy tomato and sweet pepper sauce

Sweetcorn fritters

Mini Breakfast Quiche

Home-made Bread, Mini Croissants & Preserves

* ADDITIONAL MAIN COURSE

Blueberry Flapjacks with Cheesecake drizzle

Mini Pink Scones with Berry Jam and Rose scented Cream

A collection of 5 local Cheeses, home-made Pickles and cold Meats

DESSERT

Served plated with Filter Coffee / Tea

Chocolate Brownie

served with Chantilly Cream

