



DAVIS CUP®

Brunch

CONTINENTAL

Selection of freshly baked croissants and Danish pastries Seasonal fruit bowls **VG & GF**

Granola with yoghurt (**VG & GF** on request)

BITES

Potato hash, avocado cream, smoked tomato

Bacon and brie puff pastry pin wheels with bacon jam

OPEN TOPPED BAGELS

Smoked Salmon, cream cheese, black pepper

Smashed Avocado, chili, sundried tomato, salted sunflower seeds **VG**

FRITTATA

Daily-changing frittata

Freshly baked breads **VG**

Light, fresh tomato salsa **GF**

AFTERNOON TEA

Chocolate delice with Bailey's mousse, strawberries and honeycomb

Vegan orange and polenta cake with candied ginger **VG & GF**

Vegan burrata, marinated tomatoes, rocket, basil pesto sandwich **VG**

Roast chicken and Caesar dressing sandwich

Egg mayonnaise with chopped shallots and watercress sandwich

GRAZING

A selection of Italian cured meats, nocellara olives, giardiniera pickled vegetables, burnt aubergine pickle, fennel sausage rolls, pork pie bites, guindilla chillis and house baked focaccia

A selection of vegetable samosas, cauliflower bhaji, vegan sausage rolls, hummus, burnt aubergine pickle, padron peppers, tomatoes, nocellara olives, dried apricots, guindilla chillis and Sardinian flat bread **VG**

