



THE NED
CITY OF LONDON

BREAKFAST MENU

Autumn / Winter 2024

Eating & Drinking

PLATED BREAKFAST

£48 per person, please choose one plated option for all guests

£52 pre-ordered choice of three plated options

PRE-SET ON THE TABLE

Toasted sourdough, sea salt butter

All butter croissants & Danish pastries with Tiptree Farm preserves

The Ned granola, Chantilly yoghurt & pear compote (v)

Seasonal fruit salad, vanilla dressing (pb)

Whole seasonal fruit bowl (pb)

PLATED PER PERSON

Full English Breakfast

Cumberland sausage, smoked bacon, confit tomatoes, mushroom, potato rosti, scrambled eggs

OR

Smashed Avocado (v)

Cherry plum tomatoes, alfa alfa, mixed seeds, poached Burford brown egg

OR

Eggs Benedict

English breakfast muffin, Kaiser ham, hollandaise sauce, poached Burford brown egg

OR

Truffled Eggs (v)

Autumn truffles, sourdough, wild mushrooms

OR

Eggs Royale

English breakfast muffin, smoked salmon, hollandaise sauce, poached Burford Brown egg

OR

French Toast (v)

Maple syrup, clotted cream, seasonal berries

Served with tea & coffee

v = vegetarian | pb = plant based

BREAKFAST BUFFET

(FOR 15+ GUESTS)

£42 per person

All butter croissants & Danish pastries with Tiptree Farm preserves (v)

Potato & caramelised onion rosti, wild mushroom fricassee (pb)

Cumberland sausage, crusty roll, brown sauce

Baked egg shakshuka, spinach, tomatoes, pepper, coriander (v)

Smashed avocado & cherry plum tomatoes, toasted sourdough (pb)

Smoked haddock & pancetta frittata

The Ned granola, Chantilly yoghurt & pear compote (v)

Smoked bacon, crusty roll, tomato sauce

Chia seed pudding, coconut yoghurt, citrus fruits (pb)

Orange flapjack (pb)

Chocolate caramel muffin (v)

Seasonal fruit salad, vanilla dressing (pb)

Whole seasonal fruit bowl (pb)

Jugs of fresh orange juice & grapefruit juice

Served with tea & coffee

THE NED BREAKFAST BUFFET

(FOR 25+ GUESTS)

£72 per person

- Floured baps, English breakfast muffins
- All butter croissants & Danish pastries with Tiptree Farm preserves (v)
- The Ned granola, Chantilly yoghurt & pear compote (v)
- Seasonal fruit salad, vanilla dressing (pb)
- Seasonal fruit bowl
- Cumberland Sausage
- Smoked Bacon
- Confit plum tomatoes (pb)
- Portobello Mushrooms (pb)
- Baked haricot beans, tomato sauce (pb)
- Potato & caramelised onion rosti, rosemary salt (pb)
- Smashed avocado (pb)
- Halloumi chips (v)

AND

Live egg station
A choice of omelette, fried, & scrambled

Jugs of fresh orange juice & grapefruit juice
Served with tea & coffee

DRINKS

SOFT DRINKS

Coke	3.5
Diet Coke	3.5
Coke Zero	3.5
Lemonade	3.5
Tonic	3.5
Soda	3.5
Ginger Beer	3.5
Ginger Ale	3.5

JUICE

Apple	4
Orange	4
Grapefruit	4
Pineapple	4
Cranberry	4

HOUSE PRESS

Selection of House Press juices	6
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