

Full breakfast – may consist of from two or more courses and usually includes a cooked main course. The term 'full breakfast' is also becoming more common. Modern full breakfast menus have changed to include a much more varied choice of items. Today customers expect to see such items as fresh fruit juices, fresh fruit, yoghurt, muesli, continental pastries, homemade preserves, margarines, decaffeinated coffee and mineral waters on the full breakfast menu. There is also a trend toward the provision of buffet breakfasts that contain a wide range of items and also offer a range of international menu item. Menus for buffet breakfasts are often offered and priced at three levels:

- 1 **Continental:** Including juices, bread items and beverages.
- 2 *Cold buffet:* Including those items of continental breakfast plus a selection of cold items from the buffet.
- 3 *Full breakfast:* Full selection from the buffet including hot cooked items.



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