



## THE SAPHOS BREAKFAST

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A Refreshing Chilled Rossini Cocktail

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The Estate Natural Yoghurt, Winter Berry Compote,  
Homemade Granola

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Grilled Back Bacon, Award Winning Chester Sausage,  
Stornoway Black Pudding, Griddled Flat Mushroom, Baked Beans,  
Roasted Tomato & Freshfield Farm Scrambled Eggs

or

Scottish Oak Smoked Salmon, Toasted English Muffin,  
Poached Freshfield Farm Egg, Finished with Chive Hollandaise

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Morning Bakery Basket

Netherend Farm Butter, Selection of Preserves

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Freshly Brewed Tea and Coffee

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Mid Morning Offering

Freshly Brewed Tea and Coffee

Selection of Danish Pastries and Fruit Loaf



## DINNER

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A Selection of Canapés

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Whipped Goats Cheese, Olive Tapenade,  
Baby Basil Beet Cured Salmon, Beetroot Crème Fraiche,  
Toasted Croustade

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Hawarden Estate Bakery Bread Selection

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Pressed Ham Hock Terrine  
Assiette of Pickled Baby Vegetables, Light Mustard Emulsion

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Cornfed Chicken Supreme  
Wild Mushroom, Spinach and Pod Vegetable Fricassee,  
Poultry Cream Sauce  
Family Style English New Potatoes, Rosemary and Thyme Salt

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The Great British Cheeseboard  
Served with Seasonal Chutney and Artisan Biscuits

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English Strawberry Tart  
Vanilla Crème Patisserie, Elderflower Jel,  
Strawberry Crumb and Coulis, Fresh Lemon Balm

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Freshly Brewed Tea and Coffee  
Handmade Petits Fours