



## 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

Porcini and Mascarpone Arancini, Basil Mayonnaise  
&

Whipped Goats Cheese Mousse, English Asparagus Salsa

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Hawarden Estate Bakery Bread Selection

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British Beetroot and Dill Cured Seatrout  
Pickled Radish, Garden Shoots and Herb Emulsion

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Supreme of Guinea Fowl

Dauphinoise Potato, Baby Summer Vegetables, Parsley Jus

Selection of Family Style Summer Green Vegetables

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**The Great British Cheeseboard**

Served with Seasonal Chutney and Artisan Biscuits

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Raspberry and Passion Fruit Cheesecake  
Gingersnap, Coulis and Lemon Balm

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Freshly Brewed Tea and Coffee

Handmade Petits Fours