



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

Smoked Mackerel Mousse, Caper and Lemon Salsa,
Toasted Rye Bread

&

Basil Ricotta Tartlet with Blushed Baby Tomato and Aged Balsamic

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Hawarden Estate Bakery Bread Selection

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Tian of North Coast Crab and Lightly Spiced Avocado,
Pickled Cucumber and a Lemon and Saffron Dressing

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Roast Rump of English Lamb

Herby Polenta Cake, Pea Puree, Summer Baby Vegetables
and a Rosemary Jus

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The Great British Cheeseboard

Served with Seasonal Chutney and Artisan Biscuits

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Classic British Berry Summer Pudding,
Cheshire Clotted Cream, Mint Syrup

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Freshly Brewed Tea and Coffee

Handmade Petits Fours