



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

Pressing of Ham Hock, Heritage Piccalilli,
Fresh Parsley on Toasted Brioched

&

Tartlet of Whipped Goats Cheese, Chive, Fig Jam

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Hawarden Estate Bakery Bread Selection

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Smoked Haddock and Caper Fishcake, Celeriac Remoulade,
Orange and Dill Dressing

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British Herb Fed Chicken Supreme

Thyme and Smoked Garlic Potato Fondant, Squash Purée,
Roasted Baby Carrot, Confit Shallot and Thyme Jus

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The Great British Cheeseboard

Served with Seasonal Chutney and Artisan Biscuits

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Salted Caramel and Apple Cheesecake,
Meringue Crumb, Blackberry Coulis, Lemon Balm

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Freshly Brewed Tea and Coffee

Handmade Petits Fours