



## THE SAPHOS BREAKFAST

Triple Melon, Blueberry and Mint Compote,  
served with Natural Yoghurt, Honey and Seeded Granola

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Grilled Back Bacon, Cumberland Sausage, Stornoway Black Pudding, Griddled  
Flat Mushroom and Roasted Tomato with Freshfield Farm Scrambled Eggs

or

Loch Duart Smoked Salmon, Toasted English Muffin,  
Freshfield Farm Scrambled Eggs with a Chive Hollandaise

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Morning Bakery Basket  
Netherend Farm Salted Butter, Selection of Preserves and Honey

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Freshly Brewed Tea and Coffee

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Late Morning Offering  
Freshly Brewed Tea and Coffee  
Selection of Morning Danish Pastries



## DINNER

### Canapés

Knuckle of Pork Terrine, Red Onion Jam and Toasted Brioche  
Brie and Cranberry Tartlets with Thyme Crumb

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Twice Baked Kiln Smoked Salmon and Herb Souffle,  
Watercress, Saffron and Caviar

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Roast Whittlefold Farm Prized Bronze Turkey,  
Cranberry and Chestnut Stuffing, Pigs in Blankets,  
Goose Fat 'Roasties', Seasonal Vegetables and Roasting Jus

Homemade Bread and Cranberry Sauce

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The Great British Cheeseboard,  
served with Allen's Chutney and Artisan Biscuits

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Traditional Christmas Pudding with Prune Puree,  
Crystallised Ginger and Honeycomb Ice Cream

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Freshly Brewed Coffee  
Mini Mince Pies and Selection of Aballu Artisan Petits Fours