



## THE SAPHOS BREAKFAST

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

- oOo -

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

- oOo -

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

- oOo -

Freshly Brewed Tea and Coffee

- oOo -

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



## DINNER

### Canapés

Vale of Glamorgan Sausage, Tomato Relish  
Smoked Duck, Fig Chutney and Crumbled Caerphilly

- oOo -

Assiette of Severn Estuary Sea Trout  
Home Cured with Pink Peppercorns and Black Mountain Gin  
Mousse flavoured with Lemon and Dill with Sorrel Salad  
Poached with Watercress Crème Fraîche and Caviar

- oOo -

Duo of Welsh Salt Marsh Lamb  
Roasted Loin and Slow Cooked Shoulder, Pomme Julia,  
Baby Seasonal Vegetables and Redcurrant Jus

- oOo -

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

- oOo -

Vanilla, Raspberry and Nant-Y-Bwla Jersey Cream Cheesecake,  
Brynden Farm Honeycomb and Bara Brith Crumb

- oOo -

Freshly Brewed Coffee  
Selection of Aballu Artisan Petits Fours