



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

Crostini of Wild Mushroom Duxelle, Mascarpone and Truffle
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-

Roast Supreme of Free-Range Guinea Fowl
Pomme Julia, Baby Seasonal Vegetables and Redcurrant Jus

-oOo-

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

-oOo-

Blackberry Monmouth Pudding, Lemon Curd, Vanilla and Thyme Cream

-oOo-

Freshly Brewed Coffee
Selection of Aballu Artisan Petits Fours