

FELLSMAN 7 JULY 2021

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 Vine 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
Freshly Brewed Tea and Coffee

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



DINNER

Canapés

Smooth Chicken Liver Pâté, Rye Bread with Fig Compote Miniature Quiche of Creamed Leek and Berwick Edge Cheese

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Dinner

Beetroot & Juniper Cured Scottish Trout, Morecombe Bay Brown Crab Rillette, Spring Garden Leaves and Citrus Emulsion

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8 Hour Braised Featherblade of Galloway Beef Buttery Marable Potato Mash, Baby Summer Vegetables, Red Wine and Thyme Jus

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

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Classic Lemon Tart, English Strawberries and Almond Tuille

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Freshly Brewed Coffee Petits Fours