



WELSH MARCHES
11 AUGUST 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

Mini Crostini of Monmouthshire Cured Ham, Fig and Port Chutney
Creamed Caerphilly and Wild Herb Welsh Rarebit

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Dinner

Black Mountain Hot Oak Smoked Trout
Horseradish and Citrus Cream, A Rainbow of Heritage Beetroot
and Lambs Lettuce Salad

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Duo of Daphne's Welsh Lamb
Slow Cooked Shoulder and Roast Rump, Pea and Bean Fricassee,
Hereford Asparagus, Carrot Purée and Lamb Jus

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

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Traditional Monmouthshire Amber Pudding
English Berries, Welsh Clotted Cream

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Freshly Brewed Coffee
Aballu Petits Fours