



## THE SAPHOS BREAKFAST

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A refreshing chilled Rossini Cocktail  
followed by your choice of  
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

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Freshly Brewed Tea and Coffee

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



## DINNER

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Canapés

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Pressing of Vale of Edale Ham  
Textures of Winter Beets, Crispy White Pudding,  
Lancashire Rapeseed Dressing and Baby Leaves

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Shires Farm, Herb Fed Chicken Supreme  
Slow Cooked Potato Fondant, Creamed Wild Mushrooms,  
Griddled Baby Leeks and Poultry Sauce

Autumn Vegetable Ratatouille

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

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Warm Steamed Parkin Sticky Toffee Pudding  
Butterscotch Sauce, Candied Ginger and Honeycomb Ice Cream

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Freshly Brewed Coffee  
Petits Fours