



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



CHRISTMAS DINNER

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Canapés

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Roulade of Loch Duart smoked salmon and Atlantic prawn
Infused with lemon and dill, citrus emulsion, crispy capers
and dressed shoots

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Cheshire reared Bronze Turkey
Roast breast and rolled leg stuffed with cranberry and chestnuts
Goose fat barrel cut 'Roasties', pigs in blankets, Maple roasted carrot
and parsnip and rich poultry jus

Selection of steamed winter green vegetables, herb butter
Homemade cranberry and bread sauce

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The Great British festive cheeseboard,
served with Allen's Christmas chutney and artisan biscuits

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Warm apple and cinnamon tart, with spiced crumble topping,
winter berry coulis and 'boozy' cream

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Freshly Brewed Coffee
Petits Fours and Mini Mince Pies