



RBF Charter Royal Windsor Charter
2022

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

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Morning bakery basket
Netherend farm salted butter, selection of preserves and honey
Selection of Danish pastries

Freshly brewed tea and coffee

Canapes:

English heirloom tomato bruschetta, aged balsamic
Freshwater crayfish cocktail, bloody Mary mayonnaise and edible mussel shell

Starter:

Carpaccio of Scottish smoked salmon
Beetroot emulsion, compressed cucumber, horseradish cream and crispy capers

Main course:

Duo of Royal Windsor estate beef
Roast fillet and slow cooked shin, smoked garlic fondant potato
Selection of seasonal Vegetables and hermitage jus

Cheese course:

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

Desert:

Trio of Desserts
Chocolate, Citrus and Summer Berry

Freshly brewed coffee and hand dipped artisan truffles