

## Amuse bouche

Smoked salmon macarons,  
crispy capers and dill

## Appetiser

Orkney scallops wrapped in pancetta,  
butternut puree and a prosecco beurre  
blanc

## Main course

Pork fillet, pomme puree, buttered kale,  
XO sauce

## Cheese

Doughnut filled with mornay sauce,  
shaved black truffle

## Dessert

Champagne and earl grey marquise,  
baked white chocolate

Five courses £50 add a wine flight for £25

Bottles of Champagne available for the  
evening at a special price of £40