

## **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