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# PRIVATE DINING

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## Travel Through Europe Wine Dinner Saturday 8th March

Company's Sourdough with whipped salted butter

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Garden Pea, Wild Garlic & Watercress Velouté  
Young Broad Beans

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Arnold Bennett Twice Baked Souffle, Smoked Haddock,  
Aged Cheddar & Chive Sauce

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Slow Cooked Feather Blade of Scotch Beef, Smoked Mash,  
Wild Herb Pesto, Spinach, Roast Onion & Rich Braising Jus

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Pink Champagne Sorbet  
Peppered Strawberries

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Classic Lemon Tart, Raspberry & Hibiscus Sorbet



Please inform the team of any allergies or special dietary requirements.