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# Dydd Santes Dwynwen

## Welsh St Valentine's

### Wednesday 25th January

Named after the 5th-century Princess who became the Welsh patron saint of lovers, St Dwynwen's Day is our own more intimate version of St Valentine's Day.

Join us in our Fernery restaurant to embrace the romance of this special day with a 5-course tasting menu and a glass of Velfrey brut sparkling wine. Our Executive Chef Douglas Balish will draw on the very best ingredients of the season with a menu inspired by the land we call home.

You and your partner will be gifted with a handcrafted Pembrokeshire love spoon, in keeping with the Welsh tradition.

£190 per couple

6:30pm - 8:30pm



# An Evening with Welsh Rugby Legend Sam Warburton OBE

Friday 3rd February

We're delighted to welcome Sam Warburton to Grove for a fun and intimate evening as he shares stories and anecdotes from his time in the world of rugby.

Sam is a former international rugby union player who played for the Cardiff Blues and was first capped for Wales in 2009. He was named Wales captain in 2011 and became the youngest-ever Rugby World Cup captain later that year. He went on to captain the British and Irish Lions twice, and held the record for the most Wales caps as captain until surpassed by Alun Wyn Jones.

Sam retired from rugby in 2018 but has remained involved in the sport, running his successful SW7 training academy and of course, as a regular expert pundit for the BBC and Sky Sports.

The evening will begin with a Champagne and canapé reception hosted by Sam, before you sit down to enjoy a 4-course tasting menu created especially for the occasion by Executive Chef Douglas Balish.

Dinner will be followed by a Q&A with Sam and an opportunity for guests to pose questions to one of the all-time Welsh greats.

£105 per person

£55 wine flight per person

Reception 7:00pm

All guests will be seated on social tables





## St Valentine's Day Tuesday 14th February

Immerse yourselves in the romantic surroundings of Grove for this special occasion. Begin your evening sipping on a glass of Billecart-Salmon Brut Champagne, followed by a beautifully elegant dining experience in our Fernery restaurant.

You and your partner will be gifted with a handcrafted Pembrokeshire Love Spoon as a keepsake from your romantic evening.

5-Course Tasting Menu - £190 per couple

Glass of Billecart-Salmon Rosé - £40 per couple

6:30pm - 8:30pm



## Jazz Night

### Sunday 26th February

Enjoy an intimate evening with the laid-back sound of 'The Jazz Trio.'

Start your evening with a glass of Prosecco in our lounges, followed by a 3-course dinner with live jazz in our beautiful Artisan Rooms.

Preferential rates are available on our luxurious rooms and suites for all guests joining us for the jazz night.

£50 per person  
Arrival 7:00pm







# Dydd Gŵyl Dewi Sant St David's Day

Wednesday 1st March

Celebrate the feast day of the patron saint of Wales, St David, by joining us for a 3-course lunch in the Artisan Rooms. Share this special day with your friends and family and enjoy an hour of light musical entertainment, while Executive Chef Douglas Balish creates traditional Welsh recipes with a twist to mark the life of our patron saint.

3-Course Set Menu - £55 per person

# Tony Parkin & Douglas Balish | Four Hands Dinner

## Sunday 5th March

We're delighted to welcome Tony Parkin for an extraordinary 'Four Hands Dinner' at Grove. This exciting event will see Tony, Chef Patron at the Michelin Starred, Cliff House in Ardmore, Ireland, cooking alongside our Executive Chef Douglas Balish.

The evening will begin with a glass of Velfrey sparkling brut non-vintage and canapés, followed by a 6-course tasting menu with three dishes created by Tony, and three created by Douglas, as they showcase their individual and complementary signature styles in the 4 AA Rosette Fernery restaurant.

Tony was Chef Patron of Michelin-starred Tony Parkin at The Tudor Room, Great Fosters Hotel, Surrey. In addition to winning a Michelin star, Tony also achieved 4 AA Rosettes for The Tudor Room.

Tony began his career with an apprenticeship under John Campbell at The Vineyard at Stockcross, which led to a long stint in Copenhagen working at Kommendaten and Noma. Tony has also previously worked in other renowned restaurants, including Northcote, Restaurant Gordon Ramsay, and Restaurant Adam Simmonds at Danesfield House.

£105 per person

£55 wine flight per person

Arrival - 6:30pm

All guests will be seated on social tables





## Mothering Sunday Lunch

### Sunday 19th March

Treat your mum to a delicious 3-course lunch to celebrate this Mother's Day. Our Artisan Rooms is a beautiful setting for enjoying a relaxing and celebratory time with your mum, as a harpist plays for parts of the afternoon. All mums will also be given a small gift to take away to help make the day even more memorable.

Our beautiful spring flowers are in their prime at this time of year, so why not enjoy a relaxing stroll around our immaculate gardens to complete your afternoon.

3-Course Celebratory Menu - £55 per person

Arrival - 12:00pm - 2:30pm



## Mothering Sunday Afternoon Tea

### Sunday 19th March

Share an unforgettable afternoon tea experience with your Mum this Mothering Sunday. Enjoy delicious homemade sandwiches, cakes and pastries, and choose from a wide selection of the highest quality loose Jing teas to accompany your sweet and savoury feast, as a harpist plays in the background.

£40 per person

Arrival - 2:30pm - 4:00pm



# Easter Lunch and Egg Hunt

## Sunday 9th April

Enjoy Easter Sunday with family and friends over a 3-course lunch at the Grove this year. After a relaxing lunch, there will be an exciting 'egg hunt' for your little bunnies in our enchanted gardens.

3-Course Easter Menu - £55 per person

'Little Bunnies' menu is also available.

12:15pm - 2:00pm





## Bubbles and Flute

Sunday 23rd April

Champagne lovers are invited to join us for this unique tasting experience, hosted by our Head Sommelier Alexis Stasinopoulos. Our masterclasses are a great way to journey into the exciting world of Champagne and be guided through the tasting of amazing Champagnes from our cellar. You'll also enjoy delicious seasonal canapés.

Our April edition will help ensure your cellars are summer party ready as 'Bubble and Flute' returns. The masterclass will introduce you to some exciting alternatives to the classics, to help you really wow your guests at home this summer.

£60 per person

Arrival time - 6:30pm

# Flower Arranging and Afternoon Tea

## Saturday 13th May

Join us for our wonderful bouquet-making workshop. Florist Amelia will take you on a guided tour around our beautiful and blossoming gardens before the flower-arranging workshop begins. Amelia will share her knowledge from floral arrangement to hand-tying and will help you create your very own summer bouquet to take home. The workshop will be followed by an exquisite afternoon tea in our Artisan Rooms restaurant.

£65 per person

Arrival - 12:30pm



# Billecart-Salmon Champagne Dinner with The Welsh Tenors

Sunday 4th June

Grove of Narberth is proud to hold this extraordinary dinner, hosted by the legendary luxury Champagne House Billecart-Salmon, together with an enchanting performance from 'The Welsh Tenors,' Aled Wyn Davies and Aled Hall. Enjoy a Champagne cuvees and canapé reception, hosted by Charlie Wethered of Billecart-Salmon, before sitting down to a 4-course dinner with a paired Champagne flight.

£125 per person

Arrival - 6.30pm



# Garden Tour and Lunch

## Sunday 11th June

Let us take you on a culinary journey from the source to the plate. Enhance your understanding and appreciation of the garden by joining the first of our seasonal garden tours. Explore our manicured grounds and gardens with a guided tour provided by our Head Gardener.

Early summer is a wonderful time to visit Grove's garden, with June highlights featuring magnolias and hydrangeas. Take a walk through our flower beds and pick up the very best advice and tips to take home and apply to your own flower beds.

Following the tour, enjoy a delicious 3-course summer lunch using produce freshly grown in our kitchen gardens.

Come dressed for the weather and for walking in the garden.

£55 per person

Arrival 12:00pm







## Father's Day lunch

### Sunday 18th June

This Father's Day, make it even more special by treating your dad to a delicious lunch in the Artisan Rooms. Enjoy a delightful 3-course menu designed by our Executive Chef, Douglas Balish.

There will also be a special gift for all dads to take away too.

3-Course Fathers Day Lunch - £55 per person  
12:00pm - 2:30pm



Summer





## Flower Arranging and Afternoon Tea Saturday 24th June

Join us for our wonderful bouquet-making workshop. Florist Amelia will take you on a guided tour around our beautiful and blossoming gardens to hand-pick your chosen flowers, before the flower-arranging workshop begins. Amelia will share her knowledge from floral arrangement to hand-tying and will help you create your very own summer bouquet to take home. The workshop will be followed by an exquisite afternoon tea in our Artisan Rooms restaurant.

£65 per person

Arrival - 12:30pm

# Garden Tour and Lunch

Saturday 22nd July

Let us take you on a culinary journey from the source to the plate. Enhance your understanding and appreciation of the garden by joining this garden tour. Explore our manicured grounds and gardens with a guided tour provided by our Head Gardener.

Summer is a wonderful time to visit Grove's garden, with lupins and foxgloves for you to enjoy. Take a walk through our flower beds and pick up the very best advice and tips to take home and apply to your own flower beds.

Following the tour, enjoy a delicious 3-course lunch using produce freshly grown in our kitchen gardens.

Come dressed for the weather and for walking in the garden.

£55 per person

Arrival - 12:00pm



# Garden Tour and Lunch

## Sunday 3rd September

Let us take you on a culinary journey from the source to the plate. Enhance your understanding and appreciation of the garden by joining this garden tour. Explore our manicured grounds and gardens with a guided tour provided by our Head Gardener.

Early Autumn is a wonderful time to visit Grove's garden, with rubeckia, sunflowers, gladioli and miscanthus for you to enjoy. Take a walk through our flower beds and pick up the very best advice and tips to take home and apply to your own flower beds.

Following the tour, enjoy a delicious 3-course lunch using produce freshly grown in our kitchen gardens.

Come dressed for the weather and for walking in the garden.

£55 per person

Arrival - 12:00pm



# Wine Masterclass – with Alexis Stasinopoulos

## Friday 8th September

This masterclass is perfect for wine lovers to indulge in a range of unique wines from Georgia to France, and everywhere in between. Our intimate masterclass is a great way to journey into the exciting world of wine and be guided through the tasting of amazing wines from our cellar.

Learn all about the wines while enjoying wonderful local charcuterie and cheeses.

£75 per person

Arrival - 6:30pm



Autumn





# Jazz Night

## Sunday 1st October

Enjoy an intimate evening with the laid-back sound of 'The Jazz Trio.'

Start your evening with a glass of Prosecco in our lounges, followed by a 3-course dinner with live jazz in our beautiful Artisan Rooms.

Preferential rates are available on our luxurious rooms and suites for all guests joining us for the jazz night.

£50 per person  
Arrival 7:00pm





# Gardening for Beginners - Prepping for the Year Ahead

## Saturday 14th October

Immerse yourself in a day of discovery in our truly enchanting grounds to learn about the magic of growing. Our Head Gardener will share their knowledge to help you increase the choice of vegetables you grow and bring additional bursts of flavour to your plate. You'll take home plenty of top tips and new skills to apply to your own wonderful garden.

The gardening course includes a 3-course autumn lunch menu in our beautiful Artisan Rooms.

£60 per person

Gardening Session - 12:00pm. - 2:00pm

Lunch - 2:00pm - 4:00pm



Festive





## Jazz Night

### Sunday 3rd December

Enjoy an intimate evening with the laid-back sound of 'The Jazz Trio.'

Start your evening with a glass of Prosecco in our lounges, followed by a 3-course dinner with live jazz in our beautiful Artisan Rooms.

Preferential rates are available on our luxurious rooms and suites for all guests joining us for the jazz night.

£50 per person  
Arrival 7:00pm

# Christmas Wreath Workshop

Sunday 3rd December

& Sunday 17th December

Join us for this festive get-together and learn how to create an impressive centrepiece using natural foliage and woodland materials. Following the workshop, join us in the Grove lounges for mulled wine and mince pies to ring in the advent.

£60 per person

Arrival - 12:30pm





# Christmas Ball

Friday 15th December

Join us for the return of our Christmas Ball and enjoy a night of sparkle and celebration.

Enjoy delicious arrival cocktails before sitting down to a gourmet 3-course dinner with wine.

Dress in your best and celebrate the festive season in style, and dance the night away to a live band and disco.

£100 per person

Arrival - 6:30pm

Dress code - Black tie



## New Years' Eve Celebration Dinner

### Sunday 31st December

As the roaring log fires glow, see in the New Year in style at Grove.

Our New Year celebration will begin with Champagne and canapés, before Executive Chef, Douglas Balish, serves a special 5-course dinner, created especially for this memorable evening.

As midnight approaches, the front terrace will open for all guests to enjoy a magnificent fireworks display, lighting up the New Year sky.

£150 per person

Arrival - 6:30pm



To book any one of our fabulous events please call us directly on 01834 860 915 or email us at [reservations@grovenarberth.co.uk](mailto:reservations@grovenarberth.co.uk)

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