

# Hogmanay 2009

## *Appetizer-*

*A selection of mini bruschette.*

## *Starters-*

### *Cullen Skink*

*Traditional recipe including mussels and cockles.*

### *Venison & Pheasant terrine.*

*Served on mixed leaves, rocket salad and drizzled with a sweet balsamic vinegar reduction.*

### *Smoked Goose.*

*Sliced smoked goose breast served with a beetroot and orange chutney.*

### *Verdure alla griglia.*

*Grilled peppers, courgettes and aubergines served on a garlic crouton topped with melted brie.*

## *Main Courses-*

### *Pan fried fillet of Halibut.*

*Flour coated and pan fried in butter with a puree of basil scented aubergines and grilled aubergines.*

### *Veal T-bone steak.*

*Grilled T-Bone served with a sauce of wild porcini and button mushrooms.*

### *Scottish King Scallops.*

*Pan fried fresh Scottish King Scallops served with a julienne of peppers and a ginger and lime sauce.*

### *Beef Fillet*

*Tender Scottish extra mature fillet of beef served on a bed of creamy spinach topped with melted Gorgonzola.*

### *Risotto funghi porcini & parmiggiano.*

*Arborio rice with porcini and button mushrooms topped with fine shavings of parmesan.*

## *Desserts-*

*Raspberry and white chocolate cheesecake.*

*Traditional Italian tiramisu'.*

*Sticky toffee pudding.*

*Cheese and Biscuits*

*Freshly ground Italian coffee. (Liquer coffee £1.50 supplement)*