



## Hogmanay Gala Dinner Menu

### STARTER

Pan-fried breast of pigeon served on a beetroot risotto topped with baby watercress

Seared scallop with pancetta crumb on black pudding, apple fritter and port jus

Followed by Elderflower & Prosecco sorbet

### MAIN COURSE

Monkfish fillet stuffed with lemon and herbs wrapped in Parma ham with sweet potato mash, roast baby fennel and light curry sauce

Beef Wellington served with celeriac and potato dauphinoise, stuffed courgette, carrot and parsnip mash

### DESSERT

White chocolate and raspberry charlotte russe, passion fruit coulis and chocolate sorbet

Tonka bean cheesecake with balsamic strawberries and yogurt sorbet

### TO FINISH

Freshly brewed Brodies' coffee or pot of tea served with Scotch whisky tablet (V)