

**Piperdam**

# Hogmanay Menu

## STARTERS

### **Duck Liver and Truffle Mousse**

Served with toasted brioche and an apple and raisin chutney with truffle oil butter.

### **Classic King Prawn and Crab Cocktail**

Served with iceberg lettuce, baby tomatoes, marie rose sauce and brown bread.

### **Scotch Broth** VG

Homemade scotch broth served with warm crusty bread.

## MAINS

### **Roast Sirloin of Beef**

Served with Yorkshire pudding, roast potatoes and pan gravy sauce and seasonal vegetables.

### **Cajun Salmon**

Cajun spiced salmon, blackened on a skillet and served on a bed of rice with pineapple and lime salsa.

### **Mushroom and Truffle Risotto** VG

Creamy mushroom and truffle risotto with roasted garlic Portobello mushroom and tender stem broccoli, topped with dressed rocket.

## DESSERTS

### **Panettone Cheesecake**

A sweet oatmeal biscuit base topped with a vanilla cheesecake, decorated with pieces of moist panettone and brioche, orange curd and a sprinkling of chocolate chips served with whipped cream.

### **Panna Cotta**

Homemade creamy vanilla panna cotta served with warmed mulled fruits and shortbread biscuits.

### **Chocolate and Coconut Torte** VG