

EST. 1990

HOWIES

— RESTAURANT —

HOGMANAY MENU 2023

Four Courses £55 per person

Glass of Prosecco on arrival

STARTERS

Haggis, neeps & tatties with thyme jus (vegetarian haggis available)

We highly recommend a dram of Glengoyne 10 YO as the perfect accompaniment! + 5.95

Roasted and pickled cardamom spiced beetroot, caramelised red cabbage purée, whipped feta, balsamic star anise dressing 🌿🌿

Belhaven Scottish smoked salmon with shallots, capers, lemon crème fraîche and treacle bread (🌿 available) (🥛 available)

Smoked pheasant, duck, leek and cranberry terrine, caramelised spiced pear and apple chutney, toasted sourdough (🥛) (🌿 available)

INTERMEDIATE

Roast sweet potato soup, red lentil and chilli with a cumin yoghurt 🌿 (🌿 available)

MAINS

Shetland salmon, olive oil crushed potatoes, mustard roasted carrots and a walnut and lemon pesto 🌿🥜

Terrine of lentil with seasonal root vegetables, red onion gravy, Brussels sprouts and roast potatoes 🌿🌿

Pan roast chicken supreme, fondant potato, kale, creamy wild mushrooms and rosemary jus 🌿

Haunch of Glen Lyon venison, celeriac and apple pomme anna, roast carrot purée, buttered cavolo nero and redcurrant sage jus 🌿 (🥛 available)

PUDDINGS

Howies famous banoffee pie with toasted almonds 🥜

Coconut panna cotta with plum and mulled wine compôte 🌿🌿

Chocolate brownie with bitter chocolate sauce and caramel cream 🌿

Selection of I J Mellis farmhouse cheeses
with spiced fruit chutney & oatcakes (🌿 available)

🌿 Non Gluten Containing Ingredients 🥛 Dairy Free 🥜 Contains Nuts

🌿 Vegetarian 🌿 Vegan

Food Allergies & Intolerances. Before ordering please speak to our staff about your requirements.

Please note there is a 10% discretionary service charge added to your bill.

BYOB is not available on Hogmanay.

Menu may be subject to some seasonal changes.