

Dinner at Howies - December 2009

3 courses ~ £25.00

Including crackers, filter coffee, VAT and service

STARTERS

Puree of honey roast parsnip soup with a hint of curry spices (v)

Wafers of smoked highland venison, with root vegetable salad and juniper vinaigrette

Carpaccio of roasted beetroot, herby buckwheat pancakes and goats cheese croquette (v)

Parfait of Scottish organic salmon, wrapped with smoked salmon & herbs, homemade piccalilli, lump fish caviar and freshly baked herb bread

MAINS

Braised free range Scottish chicken, with black pudding, smoked bacon, roast chestnuts, glazed sprouts, roast potatoes and bordelaise sauce

Scottish lamb rump, with roasted garlic & rosemary, toasted oatmeal & honey mash, Savoy cabbage and pan jus

Portabello mushroom and polenta tart, puree of butternut squash, wilted spinach, crispy sage, home blushed tomatoes, (v) and shaved parmesan

Pan seared gilthead bream, with lemon and thyme rub, creamed herby kale and crushed new potatoes

DESSERTS

Howies infamous Banoffi pie

Warm sticky toffee Christmas pudding, butterscotch sauce and Mackie's Scottish ice cream

Cinnamon poached pear with mulled wine jelly

Dark chocolate torte, with cracked pepper tuille and vanilla cream

Selection of organic Scottish cheeses with fruit chutney and oatcakes (supplement £3/£5 with glass of port!)

Please note that traces of nuts may be found in any of these dishes. To our knowledge none of our ingredients are Genetically Modified