

Lunch at Howies - December 2009

3 courses ~ £19.50

Including crackers, coffee, VAT and service

STARTERS

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

Terrine of duck livers, with spiced plum chutney and ciabatta crisp breads

Warm salad of goats cheese & roast beetroot, with winter leeks and walnut vinaigrette (v)

Parfait of Scottish organic salmon, wrapped with smoked salmon & herbs and served with homemade piccalilli

MAINS

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

Slowly braised highland venison casserole, with winter vegetables, rowanberry jus and soft mash potato

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

Baked Scottish Salmon, with lemon and thyme crust, 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 a 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