



# HOGMANAY

AT

# HOWIES

— RESTAURANT —

*Glass of Prosecco on arrival*

## STARTERS

**Haggis, neeps and tatties** with thyme jus (V haggis also available)

**Smoked haddock rarebit**, Fierce beer pickled onions & watercress

**Pickled Heritage carrots** with homemade dukkah & Baba ganoush (N) (V) (W)

**Roast Scottish pigeon breast** with celeriac remoulade, black pudding croutons & pickled walnuts (W)

## INTERMEDIATE

**Parsnip & pear soup** with hazelnut oil & sage croutons (V) (W)

## MAINS

**Glen Lyon venison haunch** with butternut squash polenta, chestnut mushrooms, Cavlo nero & Port jus (N)

**Cod Saltimbocca** with saffron risotto, tenderstem broccoli & gremolata (N)

**Roast chicken breast & galette of thigh**, celeriac puree, lemon & thyme roast potato, winter cabbage & jus (N)

**Sweet potato, black bean & spinach kofta** with lentil & chick pea dahl & warm tomato chutney (N) (V)

## PUDDINGS

**Banoffee pie** - biscuit base, toffee, banana & whipped cream

**Selection of artisan Scottish cheese** with oatcakes & chutney

**Chocolate torte**, candied hazlenuts, vanilla ice cream (W)

**Winter fruit mulled wine jelly** with Prosecco sorbet (N) (V)

**- £45 per person -**

**Terms & Conditions:** Subject to availability.

For allergen information on each dish, please speak to a member of staff or visit [howies.uk.com](http://howies.uk.com). We source our produce from various local suppliers, and therefore we cannot 100% guarantee that our dishes are allergen free.

A discretionary 10% service charge will be added to your bill. BYOB is not available on Hogmanay.

NON GLUTEN CONTAINING INGREDIENTS



DAIRY FREE



CONTAINS NUTS



VEGAN



VEGETARIAN

