



HOGMANAY

AT

HOWIES

— RESTAURANT —

Glass of Prosecco on arrival

AMUSE BOUCHE

Haggis bon bon with wholegrain mustard crème fraiche

Creamed Hebridean blue cheese on oatcake with spiced apple chutney (🚫 available)

Glenfiddich 10 yo whisky smoked salmon with dill & lemon cream on toast (🚫 available)

STARTERS

Cullen skink - Scottish smoked haddock, leek, potato and cream chowder with freshly baked bread (🚫 available)

Terrine of confit goose leg & ham hough, cranberry & apple relish with oatcakes (🚫 available)

Classic prawn cocktail & granary bread (🚫 available)

Rosemary salt baked parsnip, candied walnuts, spiced pear pureé & crispy sage (🚫 🌿 🥜)

MAINS

Glen Lyon venison haunch, venison Pithivier, savoy creamed cabbage & juniper jus

Roasted Shetland salmon, crab bisque, potato fondant & lemon pickled fennel

Risotto, wild mushrooms, truffle & Parmesan (🚫 🌿 available)

Chargrilled chicken with crispy chicken skin crumb, morels, Isle of Mull cheddar mashed potato & smoked peppercorn chicken jus

35 day aged Scottish fillet steak with hand cut chips and roasted vine tomatoes. Served with peppercorn or garlic & herb butter (*10.00 supplement*)

PUDDINGS

Banoffee pie with toasted almonds 🥜

Dark chocolate & coconut pot, Port macerated cherries, coconut biscotti 🌿 (🚫)

Thyme roasted plums with tonka bean panacotta, granola 🥜 (🚫 available)

Selection of Iain Mellis artisan cheese with oatcakes & chutney

- £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. 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

