

HOWIES

— RESTAURANT —

HOGMANAY MENU 2025

Four Courses £70 per person

Glass of Prosecco on arrival

STARTERS

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

We highly recommend a dram of Glengoyne 12 YO 40% as the perfect accompaniment! + 6.95

Roasted and pickled spiced beetroot, served with pickled walnut ketchup, whipped vegan feta, pomegranate molasses, crispy beetroot   

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

Wild Scottish pheasant and guinea fowl terrine, with Scottish apple and caramelised clementine chutney, oatcakes (  available) *May contain shot*

INTERMEDIATE

Roasted carrot and cauliflower soup

Garnished with harissa oil  

MAINS

Pan fried fillet of Shetland salmon, herb crushed potatoes, tenderstem broccoli, parsnip purée and a walnut pesto   

Sweet potato and wild mushroom Wellington, served with vegetable gravy, slow braised parsnip, Chantenay carrots and herb oil 

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

Haunch of Glen Lyon venison, with homemade hash brown, roast butternut squash purée, buttered cavolo nero and sage jus   

PUDDINGS

Howies famous banoffee pie with toasted almonds 

Homemade warm apple crumble, brown sugar and toffee crumb, with a scoop of vanilla ice cream ( available)

Chocolate crémeux, plum gel, chocolate soil and seasonal sorbet  

Selection of I J Mellis farmhouse cheeses

with spiced fruit chutney & oatcakes ( available)

 Non Gluten Containing Ingredients  Dairy Free  Contains Nuts

 Vegetarian  Vegan

Due to the busy nature of our kitchens, it is not possible for us to guarantee dishes are 100% allergen free.

Please note, a discretionary 10% gratuity will be added to your bill. 100% of all service goes to the staff.

BYOB is not available on Hogmanay.

Menu may be subject to some seasonal changes.